



Sawasdee! A warm welcome to Baan Siam—which means house/home of Siam—from me, **Chef Jeeraporn (P'Boom)**, and my team. From 2014–2019, we operated as Baan Thai on 14th Street, NW, Washington, DC. Baan Siam is **same same ... but** also a bit **different**. Please enjoy our authentic dishes from all over Thailand.

Thai cuisine comprises dishes from the country's four main regions: **Northern Thailand**, **North-eastern Thailand**, **Central Thailand**, and **Southern Thailand**. In all regions, Thai dishes have strong aromatic components and a spicy edge.

Thai cuisine is known for its complex interaction of at least three, and up to five, basic taste senses in each dish or in the overall meal: **sour**, **sweet**, **salty**, **bitter**, and **spicy**. Curry is an important dish in Thailand. Thai curry dishes are made from different chili pastes, coconut milk or water, meat, seafood, vegetables or fruit, and herbs. Generally, the spiciest curries are water-based, as there is no coconut fat to alleviate the heat.

Our carefully selected menu represents original recipes from all of Thailand's regions. We invite you to enjoy these traditional dishes just as we make them in Thailand. Therefore, we will not make any substitutions or other changes to these recipes. The main ingredients are listed with each dish.

In Thailand, meals are always enjoyed “family style”: all the dishes are placed in the center of the table and are shared by everyone around the table.

🌶️ = medium spicy 🌶️🌶️ = spicy 🌶️🌶️🌶️ = very spicy

GF = gluten free

T* = can replace meat with tofu

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The drink

Draft beers

Singha Golden Lager Thailand ABV 5.0% 16oz Pint 7	Sloop Juice Bomb Hazy IPA East Fishkill, NY ABV 6.5% 16oz Pint 8
Manor Hills Pilsner Ellicott City, MD ABV 5.3% 16oz Pint 7	ANXO Cidre Blanc Washington, DC ABV 6.9% 13oz Tulip 9
Hellbender Bare Bones German-style Kolsch Washington, DC ABV 4.7% 16oz Pint 7	Thin Man Minky Boodle Fruited Sour Ale Buffalo, NY ABV 7.0% 13oz Tulip 8
Delirium Tremens Belgian Golden Ale Belgium ABV 8.5% 11oz Snifter 9	Florida Man Imperial IPA Tampa, FL ABV 8.5% 13oz Tulip 8
Allagash White Belgian-style Witbier Portland, ME ABV 5.2% 13oz Tulip 8	Boulevard Tank 7 Farmhouse Saison Ale Kansas City, MO ABV 8.5% 13oz Tulip 8
Bell's Amber Amber Ale Kalamazoo, MI ABV 5.8% 16oz Pint 8	Anchor Steam® Beer San Francisco, CA ABV 4.9% 16oz Pint 7
Zombie Dust Pale Ale Munster, IN ABV 6.5% 16oz Pint 8	Gulden Draak Strong Belgian Dark Belgium ABV 10.5% 13oz Tulip 9
DC Brau The Corruption NW-style IPA Washington, DC ABV 6.5% 16oz Pint 8	Beer Flight 4 x 6oz Tasters 13

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Frozen cocktails

Frozen Lychee. Lychee Purée, Vodka, More Vodka, Lychee Liquor, Lime Juice, Club Soda	13
Frozen Mango. Mango Purée, Yuzu Juice, José Cuevo Tequila, Lemonade	13
White Lotus. Soju, Sake, Yuzu Juice, Calpico, Lime Juice, Sprite	13

Cocktails

Banana Blossom. Banana and Honey Infused Rye Whiskey, Lemon Juice, Simple Syrup	13
Chiang Mai Gold. Mekhong Whiskey, Ginger Liquor, Ginger Syrup, Lime Juice, Club Soda	13
Civic Duty. Yellow Chartreuse Liqueur, Coconut Milk, Pineapple Juice, Lime Juice	14
Lemonade Reboot. Manzanilla Sherry, Dolin Vermouth, Lemon Juice, Tamarind, Sugar	13
Lychee Martini. Absolut Vodka, Lychee Purée, Lychee Liquor, Lime Juice	13
Starting Trouble. Silver Tequila, Lychee Liquor, Triple Sec, Lime Juice	13

Sake

Hakushika Extra dry	20
Hakushika Nigori Snow Beauty	20
Hakushika Premium Gold	22
Chilled Soju	10
Hot Sake	10

Sparkling wines

	Per Glass
JP Chenet Dry Sparkling Rosé, France	13
Avissi Prosecco	12
	Per Bottle
Conquilla Brut Rosé – D.O. Cava	45
Cava, Spain, 2020	
Made with 100% Pinot Noir grapes, this rose has aromas and flavors of red fruit, mineral notes, and dried spices. Balanced acidity with a generous, toasty finish.	
Vignoble des 2 Lunes – Cremant d'Alsace Comet	48
Alsace, France, 2015	
Made with 100% Pinot Blanc grapes, biodynamic and hand harvested. Dry with modest acid notes of pineapple and salted pear.	

White & Rosé wines

Chardonnay – Domaine La Croix Belle	11/45
Côtes de Thongue, France, 2018	
A bright and intense wine with notes of citrus, hazelnut, and almonds with a long finish with plenty of finesse and minerality.	
Sauvignon Blanc – Pullus	12/46
Štajerska, Slovenia, 2020	
Notes of gooseberry, currant leaves, grapefruit, and gentle aromatic of passion fruit, nettle, grapefruit, and elderflower.	
Pinot Gris – Airlie	11/45
Willamette Valley, Oregon, USA, 2020	
Velvety mid-palate with flavors of grapefruit and pear and citrus on the nose.	
Zalema – Édalo Blanco	12/46
Huelva, Spain, 2018	
With biodynamic and organic production, this wine has notes of tropical fruit, apple, and unripe pear.	
Estate Riesling – Graf von Schönborn	12/46
Rheingau, Germany, 2018	
A medium-bodied Riesling Qualitätswein with racy acidity, lush stone fruit, ripe apple, and orange blossoms on the nose.	
Atlantis Rosé	11/45
Madeirense, Portugal, 2020	
Made from 100% Tinta Negra. Notes of fruit, like strawberries and pomegranates. Very fresh on the palate, leaving an intense fruity aftertaste.	
Grüner Veltliner – Schloss Gobelsburg	95
Kamptal, Austria, 2017	
Yeast, miso, and green pear make for an appetizing nose. An evident spritz on the palate makes these flavors pop even more as lemon freshness and white pepper frame the pear fruit. Slender and dry.	
Riesling Reserve – Trimbach	65
Alsace, France, 2016	
Pale, bright straw-yellow with aromas of lemon peel, honeyed fruit, and menthol on the nose. Ripe, supple and rich, yet lean and precise with excellent mineral character.	

Sherry Wines

Hidalgo La Gitana – Manzanilla En Rama	10
Hidalgo Napoleon – Amontillado	11

Red wines

Côtes du Rhône La Bouveau- Domaine Saint-Damien 12/47

Rhône Valley, France, 2019

A Syrah-based cuvée with impressive aromas of black olives, blueberries, plums, and ground clove. Supple and expansive on the palate, with ample concentration and just enough ripe tannins to give it shape.

Pinot Noir – Pullus 11/45

Štajerska, Slovenia, 2020

Raspberries and strawberries on the nose, medium body and juicy, mouthwatering acidity.

Malbec – Lamadrid Reserva 12/47

Mendoza, Argentina, 2016

An exemplary malbec with notes of dark chocolate and hints of orange peel.

Mencia – Benito Santos 11/45

Monterrei, Spain, 2020

The palate mirrors the nose, with bramble, blackcurrant leaf, sour cherry, cranberry, violet, and dried red cherry.

Beaujolais Pierre-Marie Chermette – Griottes 12/47

Beaujolais, Burgundy, France, 2020

A charming, medium-bodied cuvée with notes of cherries and strawberries.

Zinfandel – Sky, Mr. Veeder 70

Napa Valley, CA, 2014

Notes of blackberry, black cherry, earth, and pepper on the palate. Exceptional length on the finish.

Gamay Régnié – Julien Sunier 65

Beaujolais, France, 2018

A revelation of dried flowers and light exotic spices, this Gamay gives delicately pressed raspberry fruit on the palate. Dense acids play well.

Malbec Calcaire – Château les Croisille 60

Cahors, France, 2016

On the nose are notes of dark fruits and flowers. Rich on the palate with flavors of black plums, cherries, and currants on a backdrop of vibrant, well-balanced acidity.

Spirits

\$3 up-charge for Martinis / Manhattans / Old Fashioned**Vodka**

Absolut Mandrin	10	Ketel One Citron	10
Grey Goose	12	Titos	10
Ketel One	10	Wódka	9

Gin

Beefeater	12	Hendrick's	13
Bombay Sapphire	12	Tanqueray	10

Rum

Bacardi	10	Mount Gay Eclipse	12
Captain Morgan	10	The Kraken Dark	11
Malibu	9		

Tequila / Mezcal

Don Julio Reposado	15	Hornitos Platos	12
Don Julio Silver	15	La Venenosa Taberna	14
Fidencio	13	Patron	14

Bourbon

Bare Knuckle	11	Laws Four Grain	14
Blanton's	18	Makers Mark	12
Blue Run High Rye	24	Noah's Mill	12
Buffalo Trace	12	Nobel Oak Double Oak	13
Bulleit	11	Old Forester 1910	13
Eagle Rare	15	Widow Jan 10 Year	15
Elijah Craig Small Batch	13	Wilderness Trail	14
Four Roses	11	Woodford Reserve	13
Jim Beam	9	1792 Small Batch	12
Knob Creek	12		

Rye

Basil Hayden Dark Rye	13	Knob Creek Twice Barreled	12
Bulleit Rye	11	Michter's Rye	12
Blue Run Rye	24	Redemption Rye	12
Doc Swinson's	15	Whistlepig 10 Year	16

Whiskey

Bushmills	9	Mekhong Cane Whiskey	10
Crown Royal	11	Nikka Coffey Grain	14
Hibiki Harmony Suntory	16	Taketsura Pure Malt	17
Jack Daniels	9	Toki Suntory	13
Jameson	9	Uncle Nearest 1856	12

Scotch

Dewars 12 Year	12	Johnnie Walker Blue	35
Glenlivet 12 Year	12	Johnnie Walker Red	10
Glenmorangie 10 Year	12	Laphroaig	12
Highland Park 18 Year	17	Maccallan 12 Year	14
Johnnie Walker Black	12	Oban 14 Year	15

Non-alcoholic drinks

Coke, Diet Coke, Sprite, Fanta Orange, Ginger Ale (free refill)	3
Iced tea (free refill)	3
Cranberry juice	3
Thai iced tea or Tamarind iced tea	4
French Press coffee	5
Hot Jasmine or Green tea	4

The seasonal specials

Fried fresh-water prawns



กุ้งทอด /
Goong tohd
Fresh-water prawns,
spicy tempura,
sweet & sour sauce

12

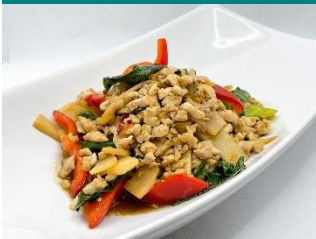
Stir-fried crispy pork belly with chili paste T* GF



หมูสามชั้นทอดผัดพริก
แกง /
Moo tohd pad phrik gaeng
Crispy pork belly,
green beans,
red chili paste

18

Ground chicken & bamboo shoots T*



ไก่สับผัดหน่อไม้ /
Gai sup pad nòh máai
Ground chicken,
bamboo shoots, green and
red peppers, basil,
chili garlic sauce

18

Pork curry with sweet potato leaves GF



แกงหมูเตโพ /
Gaeng moo teh poh
Pork, sweet potato leaves,
central Thai chili paste

18

"Pad mee" with chicken & shrimp T*



หมี่ผัดไก่ กุ้ง /
Pad mee gai goong
Angel hair rice noodles,
chicken, shrimp, egg,
green & red peppers, green
beans, basil,
chili garlic sauce

18

Ginger Branzino



ปลาทอดราดซิง /
Bplaa râat sohd kîng
Whole Branzino filleted
(± 1 lb), mushrooms,
scallions, ginger, celery,
green & red peppers,
garlic sauce

25

The start

Spicy-sour soup with shrimp



ต้มแซ่บกุ้ง /
Tom sêhp goong
Shrimp, lemongrass,
galangal, tomatoes,
mushrooms, chili, culantro,
lime juice

10

Golden-fried pockets



ถุงทอง /
Toong tohng
Ground chicken,
ground shrimp, rice paper,
sweet chili sauce

9

Coconut soup with chicken



ต้มข่าไก่ /
Tom kàa gà
Chicken, young coconut
meat, coconut milk,
mushrooms, tomatoes,
lemongrass, galangal, chili,
cilantro, kaffir lime leaves

10

Grilled pork skewers



หมูสะเต๊ะ /
Sà-dté moo
Pork, peanut sauce,
cucumber, vinegar,
shallots, syrup

10

Pineapple chicken bites



ม้าฮ่อ /
Máa-hô
Pineapple, ground chicken,
garlic, peanuts, pepper,
sweet fermented radish

9

Fried Asian pumpkin



ตะบองทอด /
Fák-tohng tohd
Asian pumpkin,
tempura flour, chili paste,
sweet & sour sauce

9

Chicken tapioca dumplings



สาหร่ายไก่ /
Saa-kuu sái gà
Tapioca, ground chicken,
garlic, peanuts, pepper,
sweet fermented radish

9

Baan Siam roll



กล้วยเตี๋ยลวสวน /
Gúu-lai-dtíiao lui sán
Shrimp, mixed greens,
carrot, mint,
spicy lime sauce

10

Thai-style fried chicken wings



ปีกไก่ทอดกระเทียม
พริกไทย /
Bpiik gà tohd gra-tíiam
phrík-Thai
Chicken wings, garlic,
pepper, sweet chili sauce

9

Green mango salad



ยำมะม่วง /
Yum má-má-uang
Green mango, peanuts,
scallions, onion,
cilantro, shallots,
roasted coconut flakes

10

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Crispy lotus root & grilled shrimp salad



ยำรากบัวกุ้งย่าง /
Yum râak buua grôp
goong yâang

Fried lotus root, grilled
shrimp, peanuts, scallions,
onion, cilantro, roasted
coconut flakes, chili paste

13

Beef "Nahm Dtok" salad



เนื้อนําดก /
Yum nahm dtok núua
Grilled beef, shallots,
scallions, cilantro,
mint, roasted rice,
spicy lime dressing

13

The side

White jasmine rice	3
Brown rice	4
Sticky rice	3
Stir-fried garlic rice	8
Steamed noodles	4
Seasoned noodle soup broth.....	5
Steamed vegetables	4
Boiled egg (one)	2
Thai-style fried egg (one)	3
Steamed tofu	4
Fried tofu.....	4
Small cucumber salad	4
Peanut sauce.....	3
Sweet & sour sauce	3
Sweet chili sauce.....	3
Crispy pork belly	8
Thai-style fried chicken breast	8
Homemade Baan Siam red/green chili paste (±7oz).....	12

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The main

Thai vermicelli in chili peanut sauce



ขนมจีนน้ำพริก /
Kanom jeen nahm phrik
 Thai thin rice noodles,
 coconut milk, peanuts,
 ground chicken,
 ground shrimp, red onion,
 garlic, tempura vegetable,
 chili powder
18

Branzino Choo Chee curry



แกงจืดปลา /
Gaeng Choo Chee bplaa
 Whole Branzino filleted
 (± 1 lb),
 central Thai chili paste
25

“Khao soi” with chicken



ข้าวซอยไก่ /
Khao soi gai
 Egg noodles, chicken thigh,
 pickled cabbage,
 scallions, red onion,
 Northern Thai chili paste
18

Northern Thai mixed curry with chicken T* GF



แกงโฮะไก่ /
Gaeng hô gai
 Chicken, bamboo shoots,
 glass noodles, ginger,
 Thai eggplant, yu choy,
 Northern Thai chili paste
18

Tom yum noodle soup with roasted pork & ground chicken T* GF



ก๋วยเตี๋ยวต้มยำหมูแดงไก่สับ
 /
Guuai-dtiiao tom yum moo dang gai sup
 Rice noodles, roasted pork,
 ground chicken, bean sprouts,
 scallions, cilantro, lime juice,
 garlic, chili pepper, ground peanuts
17

Northern Thai pork curry



แกงฮังเล /
Gaeng hung lay
 Pork shoulder, ginger,
 pickled garlic,
 Northern Thai chili paste
18

Floating market noodle soup



ก๋วยเตี๋ยวเรือ /
Guuai-dtiiao ruua
 Sliced flank steak,
 rice noodles, scallions,
 cilantro, bean sprouts,
 pork blood, spiced broth
18

Papaya curry with chicken



แกงป่ามะละกอไก่ /
Gaeng bpaa malagoh gai
 Green papaya, chicken,
 green & red peppers,
 Central Thai chili paste
18

Stir-fried glass noodles with chicken & shrimp T*



สุกี้แห้งไก่กุ้ง /
Suki heng gai kup goong
 Glass noodles, chicken,
 shrimp, egg, Napa cabbage,
 yu choy, scallions, celery,
 fermented red bean curd &
 sesame seed sauce
18

Chicken red curry with chayote



แกงพริกแม้วไก่ /
Gaeng fak méeo gai
 Chicken, chayote,
 Thai basil,
 green & red peppers,
 Central Thai chili paste
18

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Chicken green curry

T* GF 🌶️🌶️🌶️



แกงเขียวหวานไก่ /
Gaeng kiao wan gai
Chicken, green & red peppers,
sweet basil, green beans,
Thai eggplant, Asian pumpkin,
Central Thai chili paste

18

Shrimp stir-fried with spicy shrimp paste

🌶️🌶️



กุ้งผัดกะปิ /
Goong pad gà-bpi
Shrimp, string beans,
green & red peppers,
onion, scallions,
spicy shrimp paste

19

Southern Thai beef curry

GF 🌶️🌶️🌶️



แกงระแวงเนื้อ /
Gaeng rá-wêeng nua
Top round beef,
green & red peppers,
lemongrass,
Southern Thai chili paste

18

Chinese broccoli stir-fried rice with pork

T*



ข้าวผัดหมูรตไฟ /
Khao pad moo rót-fai
Chinese broccoli, pork, onion,
tomatoes,
scallions, egg

17

Roasted duck red curry

GF 🌶️🌶️🌶️



แกงเผ็ดเป็ดย่าง /
Gaeng pèt pbèt-yâang
Duck breast, pineapple,
cherry tomatoes, Thai
eggplant, green &
red peppers, basil,
Central Thai red chili paste
(served with brown rice)

20

Shrimp chili paste fried rice with crispy pork belly

🌶️🌶️🌶️



ข้าวผัดพริกเผาหมูกรอบ /
Khao pad phrik pǎo
moo gróp
Fried rice, shrimp chili paste,
green & red peppers, egg,
green beans, Thai basil,
crispy pork belly

18

Spicy chicken in banana leaf

GF 🌶️🌶️🌶️



ห่อหนึ่งไก่ /
Hó nung gai
Boneless chicken thigh,
glass noodles, scallions,
cilantro, culantro, Thai
eggplant, string beans,
Northern Thai chili paste

18

Tom yum fried rice with shrimp

🌶️🌶️



ข้าวผัดต้มยำ /
Khao pad tom yum goong
Shrimp, rice, egg,
lemongrass, tomatoes,
chili, onion, cilantro,
tom yum chili paste

19

Spicy lemongrass chicken

GF 🌶️🌶️🌶️



ควักลิ้งไก่ตะไคร้ /
Kua-gling gai dtà-krái
Chicken, lemongrass, green
& red peppers, Thai basil,
southern Thai chili paste

18

Stir-fried garlic rice with Thai-style fried chicken



ข้าวผัดกระเทียมไก่ทอด /
Khao pad grà-tiam gai tohd
Rice, chicken, garlic,
ginger sauce

17

Shrimp stir-fried with curry powder

T* 🌶️🌶️



กุ้งผัดผงกะหรี่ /
Goong pad pong gà'rii
Shrimp, onion, scallions,
green & red peppers, egg,
shrimp chili paste,
curry powder

19

Stir-fried rice with garlic shrimp



ข้าวผัดกุ้งกระเทียม /
Khao pad goong grà-tiam
Rice, shrimp, egg, scallions,
cilantro, garlic sauce

19

The vegetarian

Spicy fried mushrooms



เห็ดทอด /
Hèt tohd
Mushrooms, chili paste,
tempura flour,
sweet chili sauce

9

Stir-fried basil with tofu & green beans



ผัดกะเพรา /
Gà-prao dtào-hûu
Tofu, basil, green beans,
green & red peppers,
onion, chili garlic sauce

16

Stir-fried "Woon-Sen" noodles with tofu



ผัดวุ้นเส้นเต้าหู้ /
Pad Woon-Sen dtào-hûu
Tofu, glass noodles, egg,
onion, Chinese broccoli,
tomato, scallions,
garlic sauce

16

Stir-fried mixed vegetables



ผัดผักรวม /
Pad pàk ruuam
Yu choy, Napa cabbage,
Chinese broccoli,
mushrooms,
chili garlic sauce

16

Stir-fried tofu with green beans



ผัดถั้วแขก /
Tùua kék pad dtào-hûu
Tofu, green beans, egg,
garlic sauce

16

Curry powder fried rice with tofu



ข้าวผัดผงกระหรี่ /
Khao pad pong grà-rìi
Tofu, rice, pineapple, egg,
onion, scallions, fried onion,
green & red peppers

16

The sweet

Coconut milk griddle snack



ขนมครก /
Kanom krok
Coconut milk, rice flour,
wheat flour, sugar, salt

10

Mango & sticky rice (seasonal)

GF



ข้าวเหนียวมะม่วง /
Khao-niao má-muāng
Mango, sticky rice,
coconut milk,
sugar, salt

10

Taro pudding

GF



ขนมหม้อแกงเผือก /
Kanom môh-gêng pûuak
Taro, eggs,
coconut milk,
caramel sauce,
fried onion

10

Coconut ice cream



ไอศกรีมกะทิ /
Ai-sà-griim gà-ti
Cream, coconut milk,
sugar, salt,
young coconut meat,
roasted peanuts,
sweetened sticky rice

12

The finish

Liqueur

Bénédictine	12
Disaronno	11
Frangelico	11
Grand Marnier	10
Kahlúa	10
Luxardo	12
Sambuca	11
Yellow / Green Chartreuse	12

Brandy / Cognac

Asbach Brandy	
3 Year	10
15 Year	20
21 Year	30
Hine Rare	15

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