



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 14<sup>th</sup> 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

= gluten free    T\* = can replace meat with tofu



## The drink

### Draft beers

<b>Singha</b> Golden Lager Thailand ABV 5.0%                      16oz Pint <b>8</b>	<b>DC Brau The Corruption</b> NW-style IPA Washington, DC    ABV 6.5%                      16oz Pint <b>9</b>
<b>Atlas Bulpen</b> Pilsner Washington, DC    ABV 4.8%                      16oz Pint <b>8</b>	<b>Muay Thai IPA Brewed with Thai Tea</b> Jessup, MD                      ABV 5.0%                      16oz Pint <b>8</b>
<b>Delirium Tremens</b> Belgian Golden Ale Belgium                      ABV 8.5%                      11oz Snifter <b>11</b>	<b>Sloop Juice Bomb</b> Hazy IPA East Fishkill, NY    ABV 6.5%                      16oz Pint <b>8</b>
<b>Allagash White</b> Belgian-style Witbier Portland, ME                      ABV 5.2%                      13oz Tulip <b>9</b>	<b>Austin Eastciders</b> Original Dry Cider Austin, TX                      ABV 5.0%                      13oz Tulip <b>8</b>
<b>Manor Hill</b> Amber Ale Ellicott City, MD    ABV 5.8%                      16oz Pint <b>9</b>	<b>Ommegang Three Philosophers</b> Quad Ale & Kriek Ale Cooperstown, NY    ABV 9.7%                      13oz Tulip <b>9</b>
<b>Union Draft Duckpin</b> Pale Ale Baltimore, MD    ABV 5.5%                      16oz Pint <b>9</b>	<b>Athletic Run Wild IPA</b> (non-alcoholic) Washington, DC    ABV 0.45%                      16oz Pint <b>8</b>
<b>Dogfish Head Grateful Dead-Juicy</b> Pale Ale Rehoboth, DE                      ABV 6.5%                      16oz Pint <b>9</b>	<b>Beer Flight</b> 4 x 6oz Tasters <b>14</b>

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## Frozen cocktails

<b>Frozen Lychee.</b> Lychee Purée, Vodka, More Vodka, Lychee Liqueur, Lime Juice, Club Soda	16
<b>Frozen Mango.</b> Mango Purée, Yuzu Juice, José Cuevo Tequila, Lemonade	16
<b>White Lotus.</b> Soju, Sake, Yuzu Juice, Calpico, Lime Juice, Sprite	16

## Cocktails

<b>Spiced &amp; Spellbound.</b> Aged Rum, Px Sherry, Chile Liqueur, Allspice Dram, Lime Juice	16
<b>Hanuman's Leaf.</b> Pandan Liqueur, Rum, Lemon Juice, Ginger Beer	16
<b>Lychee Martini.</b> Vodka, Lychee Purée, Lychee Liqueur, Lime Juice	16
<b>Chiang Mai Gold.</b> Mekhong Whiskey, Ginger Liqueur, Ginger Syrup, Lime Juice, Club Soda, Yuzu Juice	16
<b>Starting Trouble.</b> Silver Tequila, Lychee Liqueur, Triple Sec, Lime Juice	15
<b>Yuzu Dreams.</b> Melon Liqueur, Pisco, Yuzu Juice, Calpico, Honey, Fresh Lemon Juice	16

## Sake

<b>Hakushika</b> Extra dry	26
<b>Hakushika</b> Nigori Snow Beauty	26
<b>Hakushika</b> Premium Gold	26
Chilled Soju	15
Hot Sake	15

## Sparkling wines

	Per Glass
<b>JP Chenet Dry Sparkling Rosé, France</b>	16
<b>Avissi Prosecco</b>	16
	Per Bottle
<b>Conquilla Brut Rosé – D.O. Cava</b>	52
Cava, Spain	
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.	
<b>JC Calvet – Cremant d’Bordeaux Brut</b>	55
Bordeaux, France	
Crafted with a blend of traditional Bordeaux varietals, showcases a delicate mousse, with aromas of green apple, pear, and a hint of brioche,	

## White &amp; Rosé wines

<b>Chardonnay – Les Athlètes Du Vin</b>	15/55
Loire Valley, France	
Full-bodied and loaded with flavors of white fruits, a beautiful minerality and a lightly aniseed finish.	
<b>Sauvignon Blanc – Pullus</b>	15/55
Štajerska, Slovenia	
Notes of gooseberry, currant leaves, grapefruit, and gentle aromatic of passion fruit, nettle, grapefruit, and elderflower.	
<b>Pinot Grigio – Alto Adige Doc</b>	14/53
Alto Adige, Italy	
crisp acidity, mineral-salty finish, and vibrant fruit notes of pear, citrus, and white peach.	
<b>Vinho Verde – Quinta de Santiago</b>	13/46
Minho, Portugal	
Green apple and lime juice, with incredible acidity, tasteful minerality, and a slight effervescence.	
<b>Riesling Trocken – K. Wechsler</b>	15/55
Westhofen, Germany	
A dry Riesling that is elegant, aromatic, and bright with tasting notes of lemon, green apple, and stone fruit, with a tart acidity on the finish.	
<b>Rosé Pays D’OC – Cherche Midi</b>	14/53
Montfrin, Rhône Valley, France	
Ample aromas of early wild strawberry, white peach, and fresh citrus, with notes of crushed seashell, tart berry, citrus, and orchard fruit.	
<b>Ein-Zwei-Zero Rosé (Alcohol-free) – Leitz</b>	13/49
Rheingau, Germany	
Notes of pale strawberries, raspberry, and citrus; slight hints of fresh grapefruit and an underlying mineral base. The finish is dry and relatively long.	
<b>Grüner Veltliner – Weingut Jägerl</b>	65
Wachau, Austria	
Mature, subtle, and sophisticated. Exotic white fruit paired with a mineral essence and a well-balanced interplay of acid, with a floral touch.	
<b>Riesling Reserve – Trimbach</b>	65
Alsace, France	
Pale, bright straw-yellow with aromas of lemon peel, honeyed fruit, and menthol on the nose. Ripe and rich, yet lean and precise with a mineral character.	
<b>Sancerre – Franck &amp; Aurelien Bailly</b>	67
Loire Valley, France	
Showing lifted aromatics of white flowers and peach, giving way to a long, round palate, full of citrus, gooseberry, blossom, and mineral flavors.	

## Sherry Wines

<b>Napoleon – Amontilado</b>	11
<b>Alexandro – Manzanilla</b>	11
<b>Valdespino – Pedro Ximénez</b>	12

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## Red wines

**Côtes du Rhône – Poignée de Rainsins 16/58**

Rhône Valley, France

Dark fruit, raspberries, and a hint of chocolate. Medium-bodied with a long finish.

**Pinot Noir – Pullus 14/53**

Štajerska, Slovenia

Raspberries and strawberries on the nose, medium-bodied with a juicy, mouthwatering acidity.

**Malbec Clásico – Altos Las Hormigas 15/55**

Mendoza, Argentina

A nose of red currant, minty blackberry leaves, and tenuous smoky notes. Aromas of passion fruit and gentle white pepper complete its cheerful bouquet. A light bodied, silky wine with very delicate tannins.

**Beaujolais Pierre-Marie Chermette – Griottes 14/53**

Beaujolais, Burgundy, France

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

**Zinfandel Old Vines Lodi – Monte Rio 60**

Sebastopol, CA

Medium to full body. Flavors of blueberries, tobacco, and black pepper. Dry and savory with a bright finish.

**Cabernet Sauvignon – Inconnu “No Gods No Masters” 55**

Central Valley, CA

Notes of blackberries and fresh plums, fresh mint, bay leaf, with earthy undertones and vibrant acidity.

**Pinot Noir – Alta Maria 60**

Santa Barbara, CA

an elegant nose of ripe cherry, wild strawberry, and rose petals, with underlying earthy notes of forest floor and dried herbs. The palate is beautifully balanced, with silky tannins and vibrant acidity.

## Spirits

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

Absolut Citron	13	Ketel One Citron	13
Grey Goose	14	Titos	13
Ketel One	14		

**Gin**

Beefeater	14	Hendrick's	15
Bombay Sapphire	15	Tanqueray	13
Citadel	13		

**Rum**

Bacardi	13	Mount Gay Eclipse	14
Bacardi Anejo 4 Year	15	Ron Zacapa 23	17
Captain Morgan	12		

**Tequila / Mezcal**

Amarás Mezcal Cupreata	15	Espolon Blanco	13
Don Julio Reposado	17	Espolon Reposado	15
Don Julio Silver	16	Patron	16
El Tesoro Anejo	23		

**Bourbon**

Bare Knuckle	11	Makers Mark	14
Blue Run High Rye	20	Noah's Mill	14
Bulleit	12	Nobel Oak Double Oak	14
Elijah Craig Small Batch	14	Old Forester 1910	15
Four Roses	13	Widow Jan 10 Year	15
Jim Beam	13	Wilderness Trail	14
Knob Creek	14	Woodford Reserve	15
Laws Four Grain	15	1792 Small Batch	14

**Rye**

Basil Hayden Dark Rye	14	Knob Creek Rye	15
Bulleit Rye	14	Michter's Rye	13
Blue Run Rye	20	Redemption Rye	13
Doc Swinson's	15	Whistlepig 10 Year	17

**Whiskey**

Crown Royal	14	Nikka Coffey Grain	15
Hibiki Harmony Suntory	17	Taketsura Pure Malt	18
Jack Daniels	12	Toki Suntory	15
Jameson	12	Uncle Nearest 1856	14
Mekhong Cane Whiskey	12		

**Scotch**

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

## Non-alcoholic drinks

Coke, Diet Coke, Sprite, Fanta Orange, Ginger Ale (free refill)	4
Iced tea (free refill)	4
Cranberry juice	4
Thai iced tea / Tamarind iced tea / Roselle hibiscus iced tea	6
French Press coffee	6
Hot Jasmine tea or Green tea	4

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# The seasonal specials

## Spicy shrimp salad

GF 

สร้างวากุ้ง /  
Sêeng wâa goong  
Grilled shrimp, lemongrass  
scallions, cilantro, mint,  
shallots, ginger,  
fresh lime juice, chili

14

## Chicken & kale red curry

T\* GF 

แกงเคลไก่ /  
Gaeng keo gà  
Chicken, kale,  
Central Thai chili paste

21

## Stir-fried rice noodles with chicken & shrimp T\*



ผัดหมี่ไก่ กุ้ง /  
Pad mii gà goong  
Rice noodles, chicken,  
shrimp, egg, bean sprouts,  
scallions, soy bean paste  
sauce

21

## E-San glass noodle soup with chicken & shrimp T\* GF



แจ่วฮ้อน /  
Jeeo-hôn gà goong  
Glass noodles, chicken,  
shrimp, Napa cabbage,  
bok choy, mushrooms, egg,  
basil, sesame & lemon grass  
sauce

21

## Basil fried rice with beef T\*



ข้าวผัดกระเพราเนื้อ /  
Khao pad grà-prao núua  
Jasmine rice, basil, beef,  
egg, green beans,  
green & red peppers,  
chili garlic sauce

23

## Fried catfish green curry



แกงเขียวหวานปลาดุก /  
Gaeng kiiiao wan bplaa duk  
Catfish, bamboo,  
Thai eggplant, finger root,  
green & red peppers, basil,  
Central Thai chili paste

24

# The start

## Spicy-sour soup with shrimp

T\* GF 🌶️🌶️



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 & sour sauce

11

## Coconut soup with chicken

T\* GF 🌶️🌶️



ต้มข่าไก่ /  
Tom kàa gàì  
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, red  
pepper, shallots, syrup

12

## Chicken tapioca dumplings

GF



สาหร่ายไก่ /  
Saa-kuu sâi gàì  
Tapioca, ground chicken,  
garlic, peanuts,  
pepper, cilantro,  
sweet fermented radish

11

## Spicy salmon salad

🌶️🌶️



ปลาปลาดิบรสเผ็ด /  
Plâa bplaa sal-mon  
Fried salmon, shallots,  
scallions, cilantro, mint,  
lemon grass, chili paste

15

## Fried Asian pumpkin

🌶️🌶️



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

11

## Spicy duck salad

GF 🌶️🌶️



ลาบเป็ด /  
Lâap pbèt  
Duck, shallots, scallions,  
cilantro, culantro,  
mint, roasted rice,  
spicy lime dressing

16

## Thai-style fried chicken wings

ปีกไก่ทอดกระเทียมพริกไทย



Bpiik gàì tohd gra-tiiam  
phrik-Thai  
Chicken wings, garlic, pepper,  
sweet chili sauce

11

## Green mango salad

GF



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

12

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Crispy lotus root & grilled shrimp salad GF 

ยำรากบัวกุ้งย่าง /  
Yum râak buua grôp  
goong yâang  
Fried lotus root, grilled  
shrimp, peanuts, scallions,  
onion, cilantro, roasted  
coconut flakes, chili paste

14

Beef "Nahm Dtok" salad GF 

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

15

# The side

White jasmine rice .....	3
Brown rice .....	4
Sticky rice .....	3
Stir-fried garlic rice .....	9
Steamed noodles .....	4
Seasoned noodle soup broth.....	5
Steamed vegetables .....	5
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 .....	10
Thai-style fried chicken breast.....	10
Homemade Baan Siam red/green chili paste (±7oz).....	14

# 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 watercress,  
chili powder  
**21**

## Ginger Branzino



**ปลาทอดราดซิง /  
Bplaa râat sohd kǐng**  
Whole Branzino filleted  
(± 1 lb), mushrooms,  
scallions, ginger, celery,  
green & red peppers,  
garlic sauce  
(served with brown rice)  
**28**

## "Khao soi" with chicken



**ข้าวซอยไก่ /  
Khao soi gàì**  
Egg noodles, chicken thigh,  
pickled cabbage,  
scallions, red onion,  
Northern Thai chili paste  
**21**

## Northern Thai mixed curry with chicken T\*



**แกงโฮะไก่ /  
Gaeng hô gàì**  
Chicken, bamboo shoots,  
glass noodles, ginger,  
Thai eggplant, bok choy,  
Northern Thai chili paste  
**21**

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



**ก๋วยเตี๋ยวมยำหมูแดงไก่ลิบ  
/ Guuai-dtiiao tom yum  
moo dang gàì sup**  
Rice noodles, roasted pork,  
ground chicken, bean  
sprouts, scallions, cilantro,  
lime juice, garlic, chili  
pepper, ground peanuts  
**20**

## Northern Thai pork curry



**แกงฮังเล /  
Gaeng hunglay**  
Pork shoulder, ginger,  
Northern Thai chili paste  
**21**

## Stir-fried glass noodles with chicken & shrimp T\*



**สุกี้แห้งไก่กับกุ้ง /  
Suki hêng gàì kup goong**  
Glass noodles, chicken,  
shrimp, egg, Napa cabbage,  
bok choy, scallions, celery,  
fermented red bean curd &  
sesame seed sauce  
**21**

## Chicken red curry with chayote T\*



**แกงพริกแม้วไก่ /  
Gaeng fák mǎeo gàì**  
Chicken, chayote,  
Thai basil,  
green & red peppers,  
Central Thai chili paste  
**21**

## Chicken "jungle curry"



**แกงป่าไก่ /  
Gaeng bpàa gàì**  
Chicken, bamboo shoots, green  
beans, pumpkin, Thai eggplant,  
green & red peppers, finger-  
root, basil, Central Thai chili  
paste (no coconut milk)  
**21**

## Beef massaman curry



**มัสมั่นเนื้อ /  
Gaeng mât-sà-màn núua**  
Beef, potatoes, onion,  
fried onion, Central Thai  
massaman curry paste  
**23**

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## Chicken green curry

T\* GF   

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

21

## Shrimp stir-fried with spicy shrimp paste

 

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

21

## Southern Thai beef curry

GF   

แกงระวางเนื้อ /  
Gaeng rá-wêêng núua  
Top round beef,  
green & red peppers,  
lemongrass,  
Southern Thai chili paste

22

## Crab paste fried rice with crab meat

 

ข้าวผัดมันปู /  
Khao pad mun bpúu  
Crab meat, Jasmine rice,  
crab paste, egg, scallions,  
chili, garlic

26

## Roasted duck red curry

GF   

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

25

## 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

21

## Stir-fried cuttlefish with chili paste

  

ผัดเผ็ดหมึกกระดอง /  
Pad pèt muk-gra-dông  
Cuttlefish, basil, onion,  
green & red peppers,  
Central Thai chili paste  
(contains peanuts)

22

## Tom yum fried rice with shrimp

  

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

21

## Spicy stir-fried beef with green beans

GF   

ผัดเผ็ดเนื้อ /  
Pad pèt núua  
Beef, green beans, basil,  
green & red peppers,  
Central Thai chili paste

22

## Stir-fried garlic rice with Thai-style fried chicken



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

20

## Spicy lemongrass chicken

GF   

ควักลิงไก่ตะไคร้ /  
Kúua-gling gài dtà-krái  
Chicken, lemongrass, green  
& red peppers, Thai basil,  
southern Thai chili paste

21

## Stir-fried rice with garlic shrimp



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

21

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# The vegetarian

## Spicy fried mushrooms



เห็ดทอด /  
Hèt tohd

Mushrooms, chili paste,  
tempura flour,  
sweet & sour sauce

12

## Stir-fried basil with tofu & green beans



ผัดกะเพรา /  
Gà-prao dtào-hûu

Tofu, basil, green beans,  
green & red peppers,  
onion, chili garlic sauce

19

## Stir-fried mixed mushrooms



ผัดเห็ดรวม /  
Pad hèt ruuam

Oyster mushrooms, black  
fungus, white mushrooms,  
onion, scallions, green & red  
peppers, garlic sauce

19

## Stir-fried "Woon-Sen" noodles with tofu



ผัดวุ้นเส้นเต้าหู้ /  
Pad Woon-Sen dtào-hûu

Tofu, glass noodles, egg,  
onion, bok choy, tomato,  
scallions,  
garlic sauce

19

## Stir-fried snow pea leaves



ผัดยอดถั่วงอก /  
Pad yôhd tuua lan-dtao

Snow pea leaves, chili,  
garlic sauce

19

## Mixed vegetable fried rice with tofu



ข้าวผัดผักรวมเต้าหู้ /  
Khao pad pàk ruuam dtào-  
hûu

Tofu, Jasmine rice, egg,  
bok choy, Napa cabbage,  
mushrooms, onion, tomato

19

# The sweet

## "Kanom krok"



ขนมครก /  
Kanom krok

Coconut milk, rice flour,  
wheat flour, sugar, salt

12

## Mango & sticky rice (seasonal)

GF



ข้าวเหนียวมะม่วง /  
Khao-nīiao má-mánuang

Mango, sticky rice,  
coconut milk,  
sugar, salt

12

## Fried ube with ice cream



ไอศกรีมชาไทย หรือกะทิกับ  
มันม่วงทอด / Ai-sà-griim chaa  
Thai ruu gà-ti

gap mun mánuang tohd

Mt. Desert Island™ Thai iced  
tea **OR** coconut ice cream,  
sweetened sticky rice, fried  
ube, coconut flakes, black &  
white sesame seeds

14

# The finish

## Liqueur

Bénédictine	11
Disaronno	12
Frangelico	12
Grand Marnier	12
Kahlúa	11
Luxardo	12
Sambuca	12
Baileys	11

## Brandy / Cognac

Asbach Brandy	
21 Year	30
Hine Rare	15

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions. Please advise our staff of any food allergies you may have.

A **20% gratuity** will automatically be added for a party of five or more.