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

The drink

Draft beers

Singha Golden Lager 8
Crisp, clean Thai lager with light malt sweetness, gentle hops, and a refreshing finish. ABV 5.0% 16oz Pint

Atlas Bullpen Pilsner 8
Bright and easy-drinking with crisp malt, floral hops, and a dry, snappy finish. ABV 4.8% 16oz Pint

Delirium Tremens Belgian Golden Ale 11
Strong Belgian golden ale with fruity esters, warm spice, and a deceptively smooth finish. ABV 8.5% 11oz Snifter

Manor Hill Amber Ale 9
Balanced amber ale with toasted caramel malt, light nuttiness, and a clean hop finish. ABV 5.8% 16oz Pint

Union Draft Duckpin Pale Ale 9
Crisp, hop-forward pale ale with citrus, pine, and a clean, dry finish. ABV 5.5% 16oz Pint

Dogfish Head Grateful Dead-Juicy Pale Ale Juicy, 9
easy-drinking pale ale with bright citrus, tropical fruit, and soft hop bitterness. ABV 6.5% 16oz Pint

Weihenstephaner Hefeweissbier 9
Classic Bavarian wheat beer with notes of banana, clove, soft wheat, and lively carbonation. ABV 5.4% 16oz Pint

Bell's Two Hearted IPA 9
Iconic American IPA bursting with pine, citrus, and grapefruit from generous Centennial hops. ABV 7.0% 16oz Pint

Muay Thai IPA Brewed with Thai Tea 8
A bold IPA infused with Thai tea, blending bright hops with aromatic spice and subtle sweetness. ABV 5.0% 16oz Pint

Sloop Juice Bomb Hazy IPA 8
Juicy and hazy with tropical fruit, citrus, soft bitterness, and a smooth, pillowy body. ABV 6.5% 16oz Pint

Austin Eastciders Original Dry Cider 8
Crisp, refreshing apple cider with bright fruit, balanced acidity, and a clean, dry finish. ABV 5.0% 13oz Tulip

Ommegang Hennepin Farmhouse Saison Rustic 9
Belgian-style saison with citrus, peppery spice, light fruit, and a crisp, dry finish. ABV 7.7% 13oz Tulip

Guinness Draught 9
Classic Irish stout with roasted malt, coffee and cocoa notes, and a smooth, creamy finish. ABV 4.2% 16oz Pint

Athletic Run Wild IPA (non-alcoholic) 8
Refreshing non-alcoholic IPA with citrus, pine, and balanced hop bitterness. ABV 0.45% 16oz Pint

Beer Flight 4 x 6oz Tasters 14

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Frozen cocktails

Frozen Lychee. Lychee Purée, Vodka, More Vodka, Lychee Liquor, Lime Juice, Club Soda 16

Frozen Mango. Mango Purée, Yuzu Juice, José Cuevo Tequila, Lemonade 16

White Lotus. Soju, Sake, Yuzu Juice, Calpico, Lime Juice, Sprite 16

Cocktails

Bangkok Fog. Calvados infused with Earl Grey, Crème de Banane, Liquor 43, Fresh Lemon Juice 16

Hanuman's Leaf. Pandan Liqueur, Rum, Lemon Juice, Ginger Beer 16

Lychee Martini. Vodka, Lychee Purée, Lychee Liquor, Lime Juice 16

A Plum Pal. Hakutsura Plum Wine, Campari, Rye Whiskey 16

Starting Trouble. Silver Tequila, Lychee Liquor, Triple Sec, Lime Juice 15

Yuzu Dreams. Melon Liquor, Pisco, Yuzu Juice, Calpico, Honey, Fresh Lemon Juice 16

Sake

Hakushika Extra dry 26

Hakushika Nigori Snow Beauty 26

Hakushika Premium Gold 26

Chilled Soju 15

Hot Sake 15

Hakutsuru Plum Wine 15

Sparkling wines

	Per Glass
JP Chenet Dry Sparkling Rosé, France	16
Avissi Prosecco	16

	Per Bottle
Conquilla Brut Rosé – D.O. Cava 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.	52
JC Calvet – Cremant d'Bordeaux Brut Bordeaux, France Crafted with a blend of traditional Bordeaux varietals, it showcases a delicate mousse, with bright aromas of green apple, pear, and notes of toasted brioche.	55

White & Rosé wines

Chardonnay – Les Athlètes Du Vin 15/55
Loire Valley, France
Full-bodied and loaded with flavors of white fruits, a beautiful minerality and a lightly aniseed finish.

Sauvignon Blanc – Pullus 15/55
Štajerska, Slovenia
Notes of gooseberry, currant leaves, grapefruit, and gentle aromatic of passion fruit, nettle, grapefruit, and elderflower.

Pinot Grigio – Alto Adige DOC 14/53
Alto Adige, Italy
Crisp acidity with a mineral-salty finish and vibrant fruit notes of pear, citrus, and white peach.

Vinho Verde – Quinta de Santiago 13/46
Minho, Portugal
Green apple and lime juice, with incredible acidity, tasteful minerality, and a slight effervescence.

Riesling Trocken – K. Wechsler 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.

Rosé Pays D'OC – Cherche Midi 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.

Ein-Zwei-Zero Rosé (Alcohol-free) – Leitz 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.

Grüner Veltliner – Weingut Jägerl 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.

Riesling Reserve – Trimbach 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.

Sancerre -Franck & Aurelien Bailly 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

Napoleon – Amontilado 11

La Cigarrera – Manzanilla 11

Valdespino – Tio Diego Amontilado 12

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Red wines

Côtes du Rhône – Poignée de Rainsins 16/58
Rhone Valley, France
Dark fruit, rasperries, 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

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

1792 Small Batch	14	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		

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

Scotch

Dewars White Label	12	Johnnie Walker Blue	35
Glenlevit 12 Year	15	Johnnie Walker Red	12
Glenmorangie 10 Year	15	Laprhroaig	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

Crispy Thai Larb Pork Bites



ลาบหมูทอด /
Larb Moo Thod
Pork, shallots, scallions, cilantro, culantro, mint, roasted rice, spicy lime dressing

14

Traditional Sinhalese-Style Lamb Curry

GF



แกงสิงหล /
Gaeng Sing-Hon
Slow-braised lamb, aromatic Thai spices, dill, traditional chili paste. Served with yellow rice

25

Spicy Duck Leg Rice Noodle Soup



ก๋วยเตี๋ยวเป็ด/
Guay Tiew Ped
Rice noodles, duck leg, bean sprouts, scallions, cilantro, garlic

24

Spicy Young Jackfruit with Minced Pork

GF



ผัดขนุนหมูสับ /
Pad Kha-Noon Moo Sap
Pork, crispy pork skin, young jackfruit, tomatoes, fried onions, fried garlic, scallions, Northern Thai chili paste

22

Spicy Stir-Fried Pork with Red Curry Paste

GF



ผัดเผ็ดหมู /
Pad Phet Moo
Pork, Thai eggplant, fingerroot, green and red peppers, basil, Central Thai chili paste

22

Steamed Whole Rock Fish with Spicy Lime Sauce

GF



ปลานึ่งมะนาว /
Pla Neung Ma-Now
Whole Rockfish, **Served Bone-In**, (± 1.5 lb).
steamed bok choy, spicy lime sauce
20 Min Prep Time

33

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The start

Spicy-sour soup with shrimp
T* GF



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

10

Coconut soup with chicken
T* GF



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

10

Chicken tapioca dumplings
GF



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

11

Fried Asian pumpkin



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

11

Thai-style fried chicken wings



ปีกไก่ทอดกระเทียมพริกไทย /
Bpiik gài tohd gra-tiiam phrík-Thai
Chicken wings, garlic, pepper, sweet chili sauce

11

Golden-fried pockets



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

11

Grilled pork skewers



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

12

Pomelo Salad with Grilled Shrimp
GF



ยำส้มโอกุ้งย่าง /
Yum Som-O Goong Yang
Pomelo, shrimp, coconut flakes, peanuts, scallions, fried onions, chili paste.

15

Spicy duck salad
GF



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

16

Green mango salad
GF



ยำมะม่วง /
Yum má-mûuang
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

15

Beef “Nahm Dtok” salad GF



เนื้อน้ำตก /
Yum nahm dtok núua
Grilled beef, shallots, scallions, cilantro, 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

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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 watercress, chili powder
22

Ginger Branzino



ปลาทอดราดขิง /
Bplaa râat sohd kîng
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 gài
Egg noodles, chicken thigh, pickled cabbage, scallions, red onion, Northern Thai chili paste
22

Northern Thai mixed curry with chicken T* GF



แกงโฮ๊ะไก่ /
Gaeng hô gài
Chicken, bamboo shoots, glass noodles, ginger, Thai eggplant, bok choy, Northern Thai chili paste
21

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



ก๋วยเตี๋ยวต้มยำหมูแดงไก่สับ / Guuai-dtiiao tom yum moo dang gài sup
Rice noodles, roasted pork, ground chicken, bean sprouts, scallions, cilantro, lime juice, garlic, chili pepper, ground peanuts
21

Northern Thai pork curry GF



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

Stir-fried glass noodles with chicken & shrimp T*



สุกี้แห้งไก่กับกุ้ง /
Suki hêng gài kup goong
Glass noodles, chicken, shrimp, egg, Napa cabbage, bok choy, scallions, celery, fermented red bean curd & sesame seed sauce
22

Chicken red curry with bamboo shoots T* GF



แกงหน่อไม้ไก่ /
Gaeng noh máai gài
Chicken, bamboo shoots, Thai basil, green & red peppers, Central Thai chili paste
21

Tom yum chili paste egg noodles w/ chicken & shrimp T*



บะหมี่แห้งต้มยำน้ำพริกเผาไก่กุ้ง/ Bà mii hêng tom yum nahm prik pâo gai goong
Egg noodles, ground chicken, shrimp, bean sprouts, fried garlic, scallions, cilantro, Central Thai chili paste
(peanuts in chili paste)
22

Beef massaman curry GF



มัสมั่นเนื้อ /
Gaeng mát-sà-màn núua
Beef, potatoes, onion, fried onion, Central Thai masssaman curry paste
23

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Chicken green curry T* GF



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

21

Southern Thai beef curry GF



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

22

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

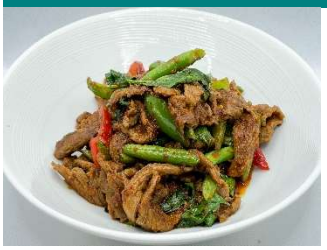
Stir-fried cuttlefish with chili paste



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

22

Spicy stir-fried beef with green beans GF



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

22

Spicy lemongrass chicken GF



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

21

Chicken & basil fried rice w/ Thai-style fried egg T* GF



ข้าวผัดกระเพราไก่ไข่ดาว/
Khao pad grà-prao gai kai daao
Chicken, Jasmine rice, basil, egg, green & red peppers, chili garlic sauce

23

Crab paste fried rice with crab meat



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

26

Shrimp chili paste fried rice with crispy pork belly



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

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

22

Stir-fried garlic rice with Thai-style fried chicken



ข้าวผัดกระเทียมไก่ทอด /
Khao pad grà-tiiam gài tohd
Rice, chicken, garlic, ginger sauce

21

Stir-fried rice with garlic shrimp



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

22

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The vegetarian

Spicy fried mushrooms



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

12

Tofu and Napa Cabbage Soup



ต้มจืดเต้าหู้ผักกาดขาว/
Tom Jued Tao Hoo Pak-Gad Khao
Tofu, Napa cabbage, scallions, garlic

10

Stir-Fried Sugar Snap Peas with Crispy Tofu



ผัดถั่วลันเตาหวานเต้าหู้ /
Pad Tua Lan-Tao Wan Tao Hoo
Tofu, sugar snap peas, garlic sauce

19

Stir-fried "Woon-Sen" noodles with tofu



ผัดวุ้นเส้นเต้าหู้ /
Pad Woon-Sen dtâo-hûu
Tofu, glass noodles, egg, onion, bok choy, tomato, scallions, garlic sauce

19

Stir-fried basil with tofu & green beans



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

19

Mixed vegetable fried rice with tofu



ข้าวผัดผักรวมเต้าหู้ /
Khao pad pàk ruuam dtâo-hûu
Tofu, Jasmine rice, egg, bok choy, Napa cabbage, mushrooms, onion, tomato

19

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The sweet

"Kanom krok"



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

12

Mango & sticky rice (seasonal) GF



ข้าวเหนียวมะม่วง /
Khao-nïiao má-mûuang
Mango, sticky rice, coconut milk, sugar, salt

12

Fried ube with ice cream



ไอศกรีมชาไทย หรือกะทิกับมันม่วงทอด / Ai-sà-griim chaa Thai ruu gà-ti gap mun mûuang 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

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