



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

= gluten free T* = can replace meat with tofu



The drink

Draft beers

Singha Golden Lager Thailand ABV 5.0% 16oz Pint	8	Muay Thai IPA Brewed with Thai Tea Jessup, MD ABV 5.0% 16oz Pint	8
New Belguim House Golden Pilsner Fort Collins, CO ABV 4.8% 16oz Pint	8	Sloop Juice Bomb Hazy IPA East Fishkill, NY ABV 6.5% 16oz Pint	8
Delirium Tremens Belgian Golden Ale Belgium ABV 8.5% 11oz Snifter	10	Austin Eastciders Original Dry Cider Austin, TX ABV 5.0% 13oz Tulip	8
Allagash White Belgian-style Witbier Portland, ME ABV 5.2% 13oz Tulip	9	Duchesse de Bourgogne Flemish Red Ale Flanders, Belgium ABV 6.2% 250ml Chalice	10
Bell's Amber Amber Ale Kalamazoo, MI ABV 5.8% 16oz Pint	9	Ommegang Three Philosophers Quad Ale & Kriek Ale Cooperstown, NY ABV 9.7% 13oz Tulip	9
Union Craft Duckpin Pale Ale Baltimore, MD ABV 5.5% 16oz Pint	9	Athletic Wild Run NIPA(non-alcoholic) Washington, DC ABV 0.45% 16oz Pint	8
DC Brau The Corruption NW-style IPA Washington, DC ABV 6.5% 16oz Pint	9	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

Honey ★ Buckin'. Sir Davis Whiskey, Honey Syrup, Lemon Juice	17
I'm In Danger. Vodka or Gin, Ancho Reyes Liqueur, Passion Fruit Liqueur, Red Chili, Lime Peel	16
Chiang Mai Gold. Mekhong Whiskey, Ginger Liquor, Ginger Syrup, Lime Juice, Club Soda	16
Lychee Martini. Absolut Vodka, Lychee Purée, Lychee Liquor, Lime Juice	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	14
Hot Sake	14

Sparkling wines

	Per Glass
JP Chenet Dry Sparkling Rosé, France	15
Avissi Prosecco	14
	Per Bottle
Conquilla Brut Rosé – D.O. Cava Cava, Spain, 2022 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
Cremant d' Bordeaux Brut – Tentation Par Maucaillou Bordeaux, France, 2020 A creamy wine with baked apple flavors and warm acidity. Perfumed with Muscadelle and given structure by Cabernet Franc.	55

White & Rosé wines

Chardonnay – Domaine Thierry Drouin South Burgundy, France, 2022 Distinctive notes of vanilla, pear, pineapple, and white flowers. Full, yet elegant, with notes of citrus.	15/55
Sauvignon Blanc – Pullus Štajerska, Slovenia, 2022 Notes of gooseberry, currant leaves, grapefruit, and gentle aromatic of passion fruit, nettle, grapefruit, and elderflower.	15/55
Pinot Grigio – Tuo by Sorgente Friuli, Italy, 2021 Dry, refreshing, and crisp acidity, with notes of green apple and bosc pear.	14/53
Vinho Verde – Quinta de Santiago Minho, Portugal, 2022 Green apple and lime juice, with incredible acidity, tasteful minerality, and a slight effervescence.	12/46
Riesling Trocken – K. Wechsler Westhofen, Germany, 2021 A dry Riesling is elegant, aromatic, and bright with tasting notes of lemon, green apple, and stone fruit, A tart acidity on the finish.	15/55
Rosé Pays D'OC – Cherche Midi Montfrin, Rhône Valley, France Its bouquet reveals ample aromas of early wild strawberry, white peach, and fresh citrus, beautifully juxtaposed with notes of crushed seashell, tart berry, citrus, and orchard fruit.	14/53
Ein-Zwei-Zero Rosé (Alcohol-free) – Leitz Rheingau, Germany, 2021 Notes of pale strawberries, raspberry, and citrus; slight hints of fresh grapefruit and an underlying mineral base. The finish is dry and relatively long.	13/49
Grüner Veltliner – Weingut Jäger Wachau, Austria, 2023 Mature, subtle, and sophisticated. Exotic white fruit paired with a mineral essence and a well-balanced interplay of acid, with a floral touch.	65
Riesling Reserve – Trimbach Alsace, France, 2021 Pale, bright straw-yellow with aromas of lemon peel, honeyed fruit, and menthol on the nose. Ripe, rich, yet lean and precise with a mineral character.	65
Sancerre - Franck & Aurelien Bailly Loire Valley, France, 2022 Showing lifted aromatics of white flowers and peach, giving way to a long, round palate, full of citrus, gooseberry, blossom, and mineral flavors.	67
Sherry Wines	
Valdespino – Palo Cortado	12
Tio Pepe – Fino en Rama	11

Red wines

Côtes du Rhône – Domaine Les Aphillanthes 14/53
Rhône Valley, France, 2020

Boasts scents of ripe cherries and raspberries.
Medium-bodied, supple, and silky.

Pinot Noir – Pullus 14/53

Štajerska, Slovenia, 2021

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

Malbec Clásico – Altos Las Hormigas 15/55

Mendoza, Argentina, 2021

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.

Tèh Vno Rosso – FUSO 14/53

Piedmont, Italy, 2021

Dusty bramble, hints of clove, bright purple berry, and hints of sweet violets. Structured palate with boysenberry, espresso bean, and minerality.

Beaujolais Pierre-Marie Chermette – Griottes 14/53

Beaujolais, Burgundy, France, 2021

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

Zinfandel Old Vines Lodi – Monte Rio 60

Sebastopol, CA, 2022

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

Cabernet Sauv -Inconnu-No Gods No Masters 55

California 2022

Rich and intense with a complex character and smooth finish. Luxurious texture with black currants and vanilla. Aroma of licorice and blackberry.

Pinot Noir – Alta Maria 60

Santa Barbara, CA 2021

A delicate and elegant wine with bright red fruit flavors like cherry and raspberry, complemented by earthy undertones, subtle spices, and a smooth, silky texture.

Spirits

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

Absolut Citron	12	Ketel One Citron	12
Grey Goose	13	Titos	12
Ketel One	12		

Gin

Beefeater	13	Hendrick's	14
Bombay Sapphire	13	Tanqueray	12
Citadel	12		

Rum

Bacardi	11	Mount Gay Eclipse	13
Bacardi Anejo 4 Year	13	Ron Zacapa 23	18
Captain Morgan	11		

Tequila / Mezcal

Don Julio Reposado	17	Espolon Reposado	14
Don Julio Silver	16	5 Senditos	17
El Tesoro Anejo	23	La Venenosa Taberna	15
Espolon Blanco	13	Patron	15

Bourbon

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

Rye

Basil Hayden Dark Rye	14	Knob Creek Twice Barreled	12
Bulleit Rye	12	Michter's Rye	13
Blue Run Rye	20	Redemption Rye	13
Doc Swinson's	15	Whistlepig 10 Year	17

Whiskey

Bushmills	9	Mekhong Cane Whiskey	10
Crown Royal	12	Nikka Coffey Grain	15
Hibiki Harmony Suntory	17	Taketsura Pure Malt	18
Jack Daniels	10	Toki Suntory	14
Jameson	10	Uncle Nearest 1856	13

Scotch

Dewars 12 Year	12	Johnnie Walker Blue	35
Glenlivet 12 Year	13	Johnnie Walker Red	11
Glenmorangie 10 Year	13	Laphroaig	13
Highland Park 18 Year	18	Maccallan 12 Year	15
Johnnie Walker Black	13	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

The seasonal specials

Fried dumplings



แฮ่กิ้น /
Hêh kuen
Ground shrimp, crab meat,
pork, egg, tofu skin,
pepper, garlic,
sweet chili sauce

14

Creamy tom yum egg noodle soup with shrimp T*



บะหมี่ต้มยำกุ้งน้ำข้น /
Bà mì dtôm yum goong
nahm kôn

Shrimp, egg noodles,
evaporated milk, bok choy,
peanuts, cilantro, Central
Thai tom yum roasted chili
paste
21

Beef massaman curry



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

23

Stir-fried shrimp in red curry paste T*



ผัดเผ็ดกุ้ง /
Pad pèt goong
Shrimp, green beans,
green & red peppers,
evaporated milk, Central
Thai red chili paste

20

Salted egg-yolk paste fried rice with fried chicken



ข้าวผัดซอสไข่เค็มไก่ทอด /
Khao pad kài kem gàì tohd
Jasmine rice, salted egg-
yolk paste, fried chicken,
egg, chili, garlic, scallions

20

Garlic pork T*



หมูกระเทียม /
Moo grà-tiam
Pork, broccoli,
white pepper,
garlic sauce

20

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 chili 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-dtê moo
Pork, peanut sauce,
cucumber, vinegar,
shallots, syrup

12

Pineapple chicken bites

GF



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

10

Fried Asian pumpkin

🌶️🌶️



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

10

Chicken tapioca dumplings

GF



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

10

Baan Siam roll

T* GF 🌶️🌶️



ก๋วยเตี๋ยวลุยสวน /
Gúu-ai-dtiao lui sán
Shrimp, mixed greens,
carrot, mint,
spicy lime sauce

12

Thai-style fried chicken wings



ปีกไก่ทอดกระเทียมพริกไทย
/
Bpiik gàì tohd gra-ttiam
phrik-Thai
Chicken wings, garlic, pepper,
sweet chili sauce

10

Green mango salad

GF



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

11

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Crispy lotus root & grilled shrimp salad GF 



ย่ำรากบัวกุ้งย่าง /
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 



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

14

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	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	9
Thai-style fried chicken breast.....	9
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 vegetable,
chili powder
20

Ginger Branzino



ปลาทอดราดขิง /
Bplaa rãat sohd kǐng
Whole Branzino filleted
(≈ 1 lb), mushrooms,
scallions, ginger, celery,
green & red peppers,
garlic sauce
27

“Khao soi” with chicken



ข้าวซอยไก่ /
Khao soi gà
Egg noodles, chicken thigh,
pickled cabbage,
scallions, red onion,
Northern Thai chili paste
20

Northern Thai mixed curry with chicken T*



แกงโฮะไก่ /
Gaeng hô gà
Chicken, bamboo shoots,
glass noodles, ginger,
Thai eggplant, yu choy,
Northern Thai chili paste
20

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



ก๋วยเตี๋ยวต้มยำหมูแดงไก่ลิบ
/ Guuai-dtǐiao tom yum
moo dang gàì sup
Rice noodles, roasted pork,
ground chicken, bean
sprouts, scallions, cilantro,
lime juice, garlic, chili
pepper, ground peanuts
19

Northern Thai pork curry



แกงฮังเล /
Gaeng hunglay
Pork shoulder, ginger,
Northern Thai chili paste
20

Floating market noodle soup



ก๋วยเตี๋ยวเรือ /
Guaai-dtǐiao rǔn
Sliced flank steak,
rice noodles, scallions,
cilantro, bean sprouts,
pork blood, spiced broth
19

Papaya curry with chicken T*



แกงปทุมมะลกอไก่ /
Gaeng bpaa malagoh gàì
Green papaya, chicken,
green & red peppers,
Central Thai chili paste
20

Stir-fried glass noodles with chicken & shrimp T*



สุกี้แห้งไก่กิมกุง /
Suki hǎng gàì kǐp goong
Glass noodles, chicken,
shrimp, egg, Napa cabbage,
yu choy, scallions, celery,
fermented red bean curd &
sesame seed sauce
20

Chicken red curry with chayote T*



แกงพริกแม้วไก่ /
Gaeng fák méeo gàì
Chicken, chayote,
Thai basil,
green & red peppers,
Central Thai chili paste
20

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Chicken green curry

T* GF 🌶️🌶️🌶️



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

20

Shrimp stir-fried with spicy shrimp paste

🌶️🌶️



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

20

Southern Thai beef curry

GF 🌶️🌶️🌶️



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

20

Chinese broccoli stir-fried rice with pork

T*



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

19

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)

24

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

20

Spicy chicken in banana leaf

GF 🌶️🌶️🌶️



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

20

Tom yum fried rice with shrimp

🌶️🌶️



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

20

Spicy lemongrass chicken

GF 🌶️🌶️🌶️



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

19

Stir-fried garlic rice with Thai-style fried chicken



ข้าวผัดกระเทียมไก่ทอด /
Khao pad grà-tiim gàì tohd
Rice, chicken, garlic,
ginger sauce

19

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

20

Stir-fried rice with garlic shrimp



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

20

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The vegetarian

Spicy fried mushrooms



เห็ดทอด /
Hèt tohd

Mushrooms, chili paste,
tempura flour,
sweet chili sauce



10

Stir-fried basil with tofu & green beans



ผัดกะเพรา /
Gà-prao dtào-hûu

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



18

Stir-fried "Woon-Sen" noodles with tofu



ผัดวุ้นเส้นเต้าหู้ /
Pad Woon-Sen dtào-hûu

Tofu, glass noodles, egg,
onion, Chinese broccoli,
tomato, scallions,
garlic sauce

18

Stir-fried tofu with ginger



เต้าหู้ผัดขิง /
Dtào-hûu pad kíng

Tofu, ginger, onion,
green & red peppers,
mushrooms, celery,
garlic sauce

18

Stir-fried cabbage and shiitake mushrooms



ผัดกะหล่ำปลี เห็ดชิตาเกะ /
Pad gà-làm bplii hèt chee-
tah-kê

Napa cabbage, shiitake
mushrooms,
chili, garlic sauce



18

Mixed vegetable fried rice with tofu



ข้าวผัดผักรวมเต้าหู้ /
Khao pad pàk ruuam dtào-
hûu

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

18

The sweet

Coconut milk griddle snack



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

12

Mango & sticky rice (seasonal)

GF



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

12

Thai iced tea ice cream



ไอศกรีมชาไทย /
Ai-sà-griim chaa Thai
Mt. Desert Island™ Thai iced
tea ice cream, palm seed, mint,
coconut jelly, condensed milk
Waffle bowl: tapioca flour, rice
flour, egg, coconut milk,
sesame seed

14

Coconut ice cream



ไอศกรีมกะทิ /
Ai-sà-griim gà-ti
Mt. Desert Island™ coconut
ice cream, coconut milk,
coconut jelly, coconut roll,
roasted peanuts, sweetened
sweet potato, sweetened
sticky rice

14

The finish

Liqueur

Bénédictine	12
Disaronno	11
Frangelico	11
Grand Marnier	10
Kahlúa	10
Luxardo	12
Sambuca	11

Brandy / Cognac

Asbach Brandy	
3 Year	10
21 Year	30
Hine Rare	15

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