

MENU

607-275-3641



DELIVERY AVAILABLE!
ORDER ONLINE:
STICKYRICEONLINE.COM

CALL 607-275-3641

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stickyriceonline.com

Business Hours:

***Closed Monday**

Tue - Wed 5pm - 9pm

Thurs 5pm - 9:30pm

Fri - Sat 5pm - 10pm

Sun 5pm - 9pm

Catering Available

We are available to cater your event! Simply call or come in and we can begin planning your event. Catering menus are available at the restaurant, or we can email you a copy!

Spice Level: Mild, Medium, Hot

Appetizers

1. **Spring Roll** (2 rolls) 2.95 Shrimp 3.65 **ปอเปี๊ยะทอด**

Choice of chicken, pork, shrimp, or veggies with bean thread noodles, wood ear mushrooms, shredded carrots, and spices wrapped in wheat paper and briefly deep fried. Served with sweet chili sauce.

2. **Summer Roll** (1 roll) 2.95 Shrimp 3.65 **ปอเปี๊ยะสด**

Choice of chicken, pork, shrimp, or baked tofu wrapped in rice paper with shredded green lettuce, tofu, sautéed bean sprouts, pickled carrots and daikon root, scallions, cilantro, and rice vermicelli. Served with lime chili sauce.

3. **Curry Puff** (4 pcs) 3.75 **กะหรี่หัด**

Choice of chicken, pork, or veggies wrapped in pastry with potatoes curried and deep fry until golden brown. Served with sweet chili sauce.

Salads

4. **Thai Salad with Peanut Sauce** 4.95 **สลัดไทย**

Mixed green leaf lettuce, tomatoes, cucumbers, tofu, fresh scallions, cilantro, shredded carrots, and red peppers. Served with homemade peanut sauce.

5. **Laotian Yum Salad** 5.95 **สลัดลาว**

Mixed green leaf lettuce, tomatoes, sliced eggs, fresh scallions, cilantro, and sliced cucumbers tossed in boiled egg yolk dressing.

Soups

6. **Tom Yum Soup** 3.95 Shrimp 4.50 **ต้มยำ**

Thai hot and sour soup with choice of chicken, beef, pork, shrimp, or veggies.

7. **Tom Kah (coconut soup)** 3.95 Shrimp 4.50 **ต้มยำ**

Choice of chicken, shrimp, or tofu combined with coconut milk then given heat, intensity, and flavoring with galangal and lemongrass.

8. **Bean Thread Noodle Soup** 3.95 Shrimp 4.50 **แกงจืดวุ้นเส้น**

Bean noodle soup with a choice of vegetable, chicken, beef, pork, or shrimp in clear vegetable broth with wood ear mushrooms, mushrooms, fried garlic and scallions.

9. **Chicken Tamarind Soup** 3.95 **ต้มขมิ้นมะขามเฒ่า**

Tamarind soup with chicken, tomato, mushrooms, and vegetables.

10. **Fish Tamarind Soup** 4.50 **ต้มขมิ้นมะขามปลา**

Tamarind soup with catfish chunks with tomatoes, mushrooms, and veggies.

BBQ

11. **Chicken Satay** 9.75 **ไก่ย่างเสียบ**

Grilled marinated chicken skewers with coconut milk. Served with jasmine rice and homemade peanut sauce.

12. **Shrimp Satay** 10.75 **กุ้งย่างเสียบ**

Grilled marinated shrimp skewer with coconut milk. Served with jasmine rice and homemade peanut sauce.

13. **Vegetable Satay** 9.75 **สะเต๊ะผักโขลก**

Grilled marinated vegetables skewers with coconut milk. Served with jasmine rice and homemade peanut sauce.

14. **Ping Moo** 11.95 **หมูย่าง**

Grilled marinated pork chops served with fresh homemade roast tomato sauce. Choice of jasmine rice or sticky rice.

15. **Ping Gai** 11.95 **ไก่ย่าง**

Grilled marinated chicken wings (4 pcs) served with fresh homemade roast tomato sauce. Choice of jasmine rice or sticky rice.

16. **Ping Planai** 14.99 **ปลาหมัก**

Grilled whole Tilapia fish topped with roast onion and pepper sauce. Choice of jasmine rice or sticky rice.

17. **Seekhron Moo Yamg** 11.95 **ซี่โครงหมูย่าง**

Grilled pork spare ribs served with fresh homemade roast tomato sauce. Choice of jasmine rice or sticky rice.

Sticky Rice

18. **Sticky rice with Beef Jerky** 10.95 **เนื้อสวรรค์**

Marinated dried beef briefly deep fried and served with homemade roast tomato sauce with slices of fresh cucumber. Choice of jasmine rice or sticky rice.

19. **Sticky rice and spicy Papaya Salad** 10.95 **ส้มตำ**

A mesh mix of shredded green papaya, chili peppers, fish sauce, sliced tomatoes, and fresh lime juice in a mortar and pestle with side of lettuce & peanuts, fermented fish sauce (optional). Choice of jasmine rice or sticky rice.

20. **Sticky rice with Fish and Thai Eggplant** 10.95 **ปลานึ่ง**

Boiled catfish fillet and Thai eggplant in fermented fish sauce broth, lemongrass, and lime leaves blended together in a mortar and pestle. Choice of jasmine rice or sticky rice.

21. **Sticky rice with Casserole** 10.95 **พะโล้**

Choice of chicken breast or pork with egg, slowly cooked in soy sauce, five-spices, enhanced with galangal, ginger, and garlic. Choice of jasmine rice or sticky rice.

22. **Sticky rice with Cassia Leaf** 10.95 **แกงขี้เหล็ก**

Choice of chicken, beef, pork, or veggies with cassia leaf cooked in a mix of coconut milk, vegetables broth, lemongrass, Kaffir leaf then thickened with sticky rice paste and fragrant with lemon basil leaves. Choice of sticky rice or jasmine rice.

23. **Laab-Gai** 10.95 **ลาบไก่**

Steamed hand chopped chicken breast mixed with dried ground roast chili peppers, ground roasted sticky rice, fresh chili peppers, fresh scallion, cilantro, and fish sauce. Choice of sticky rice or jasmine rice.

24. **Laab-Nua** 10.95 **ลาบเนื้อ**

Steamed hand chopped lean beef mixed with dried ground roast chili peppers, ground roasted sticky rice, fresh chili peppers, fresh scallion, cilantro, and fish sauce. Choice of sticky rice or jasmine rice.

25. **Laab-Moo** 10.95 **ลาบหมู**

Steamed hand chopped lean pork mixed with dried ground roast chili peppers, ground roasted sticky rice, fresh chili peppers, fresh scallion, cilantro, and fish sauce. Choice of sticky rice or jasmine rice.

26. **Mok Gai in Banana Leaf** 10.95 **หมกไก่ (ลาว)**

Marinated chicken breast chunks, Kaffir lime leaf, fresh dill wrapped in banana leaf then steamed. Choice of sticky rice or jasmine rice.

27. **Mok-Plaai in Banana Leaf** 11.95 **หมกปลาดู (ลาว)**

Marinated catfish chunks, Kaffir lime leaf, lemon, and fresh dills wrapped in banana leaf then steamed. Choice of sticky rice or jasmine rice.

28. **Spicy Cucumber Salad** 10.95 **ตำแตงกวา**

A mashed mix of shredded cucumber, fresh chili peppers, fish sauce, sliced tomatoes and fresh lime juice in mortar and pestle with lettuce & peanuts, fermented fish sauce (optional). Choice of sticky rice or jasmine rice.

29. **Laotian Bamboo Shoot Stew with Chicken** 10.95 **แกงหน่อไม้**

Sliced bamboo shoots and sliced chicken breast cooked in a mixture of Yanamg leaf (Tiliacora Triandra) juice, vegetable broth then spiced up with fish sauce and fermented fish sauce. Choice of sticky rice or jasmine rice.

30. **Laotian Sausage** 10.95 **ไส้กรอกอีสาน**

Grilled sausage (made with pork, onions, lemongrass, garlic, sugar and salt) served with homemade roast tomato sauce. Choice of sticky rice or jasmine rice.

31. **Soopnhoimai** 10.95 **ซูปหน่อไม้**

Shredded bamboo shoots slowly cooked in Yanamg juice (Tiliacora Triandra) and spice up with ground roasts sticky rice. Choice of sticky rice or jasmine rice.

32. **Orm Nua/ Orm Moo/ Orm Gai** 10.95 **อ่อมเนื้อ หมู หรือไก่**

Choice of beef, pork, or chicken marinated with Thai eggplant, a mixture of anchovy sauce, vegetables broth then thicken with sticky rice paste. Choice of sticky rice or jasmine rice.

33. **Namtok** 13.95 **น้ำตก**

Grilled marinated New York strip steak served with home made roast tomato sauce. Choice of sticky rice or jasmine rice.

34. **Yum Nua Namtok** 14.95 **ยำเนื้อน้ำตก**

Grilled marinated New York strip steak sliced mixed with onion, scallions, cilantro then tossed in lime-vinegar chili sauce. Choice of sticky rice or jasmine rice.

35. **Yum Plaameuk** 13.95 **ยำปลาหมึก**

Steamed squid slices, onion, scallions, and cilantro tossed in a lime-vinegar chili sauce. Choice of sticky rice or jasmine rice.

36. **Yum Woonsen** 10.95 Shrimp 11.95 **ยำวุ้นเส้น**

Choice of chicken, pork, or shrimp combined with a mixture of raw vegetables, bean thread noodle tossed in lime-vinegar chili sauce make up this unusual salad.

37. **Yum Nem** 12.95 **ยำแหนม**

A tempting combination of pork sausage slices, onion, celery and cilantro. A spicy kick is provided by a powerful lime-flavored sauce.

38. **Khoawniew Sombum with Gai Yamg (2 wings) or Moo Yamg** 13.95

ข้าวเหนียวส้มตำไก่ย่าง หรือหมูย่าง
A combination platter of papaya salad with grilled chicken wings (2) or pork chop, lettuce, peanuts. Choice of sticky rice or jasmine rice

39. **Nam Nuong** 13.95 **แหนมเนือง**

A combination platter of grilled marinated ground pork, mixed Asian fresh herbs, green leaves, and vermicelli noodles. Served with a side of iceberg lettuce for wrapping and bean sauce for dipping.

40. **Nem Khaow** 13.95 **แหนมข้าวคั่ว**

A mixture of crispy rice, chopped Nem sausage (pork), scallions, cilantro, lime juice, spice up with fish sauce, sugar, and salt. Served with a side of iceberg lettuce for wrapping.

Fried Rice

41. **Basil Fried Rice** 9.95 Shrimp 10.95 **ข้าวผัดกะเพรา**

Choice of chicken, beef, pork, shrimp, or veggies stir-fried with steamed long grain rice, egg, onion, mixed vegetables, Thai soy sauce, fish sauce, and Thai basil.

42. **Pineapple Fried Rice** 9.95 Shrimp 10.95 **ข้าวผัดสับปะรด**

Choice of chicken, beef, pork, shrimp, or veggies stir-fried with steamed long grain rice, egg, onion, mixed vegetables, Thai soy sauce, fish sauce, and pineapple chunks.

43. **Basic Fried Rice** 9.95 Shrimp 10.95 **ข้าวผัด**

Choice of chicken, beef, pork, shrimp, or veggies stir-fried with steamed long grain rice, egg, onion, mixed vegetables, Thai soy sauce, and fish sauce.

Noodles

44. **Pad Thai** 9.95 Shrimp 10.95 **ผัดไทย**

Choice of chicken, beef, pork, shrimp, or veggies stir-fried with flat rice noodles, tamarind sauce, garlic, onion, chives, fresh bean sprouts, tofu kan, mixed vegetables, ground roasted peanuts.

45. **Rice Vermicelli with Coconut Curry Sauce** 10.95 Shrimp 11.95 **ขนมจีน**

Choice of chicken, beef, pork, shrimp, or veggies with steamed rice vermicelli laid on bed of shredded raw green cabbage, shredded carrots, fresh bean sprouts, and topped with coconut curry sauce.

46. **Guay Tiew Neua** 10.95 **ก๋วยเตี๋ยวเนื้อ**

Noodle broth dish with steamed flat rice noodles, Asian meatballs, steamed slices of beef, cooked in beef broth. Topped with fresh bean sprouts, fresh Thai basil, fresh scallions and cilantro.

47. **Guay Tiew Seafood** 11.95 **ก๋วยเตี๋ยวทะเล**

Noodle broth dish with steamed flat rice noodles, fish balls, fish cake, tiger shrimp, cooked in seafood broth. Topped with fresh bean sprouts, fresh scallions, and cilantro.

48. **Pad See Eaw** 10.95 Shrimp 11.95 **ผัดซีอิ้ว**

This flavored dish is a quick stir-fry of rice noodle sheets, beef, mixed vegetables, Thai soy sauce with a choice of beef, pork, chicken, shrimp, or vegetables.

49. **Pad Woon Sen** 10.95 Shrimp 11.95 **ผัดวุ้นเส้น**

Choice of beef, chicken, pork, shrimp, or vegetables briefly stir-fried with bean thread noodle, egg, soy sauce, mixed vegetables, and fish sauce.

50. **Rad Na** 10.95 Shrimp 11.95 **ราดหน้า**

Choice of beef, chicken, pork, shrimp, or vegetables stir-fried with egg, mixed vegetables, oyster sauce, and soy sauce poured over rice noodle sheets.

51. **Drunken Noodles** 10.95 Shrimp 11.95

Choice of beef, chicken, pork, shrimp, tofu, or vegetables briefly stir-fry with white rice noodle sheets, egg, fish sauce, sugar, roast chili paste, Thai chili sauce, mixed vegetables and enhanced with Thai basil. A perfect dish for spice lovers!

Stir-Fry

52. **Stir-Fry with Thai Basil** 9.95 Shrimp 10.95 **ผัดกะเพรา**
Choice of beef, chicken, pork, shrimp, or vegetables stir-fried with Thai basil, garlic, onion, and mixed vegetables. Served with jasmine rice.

53. **Stir-Fry in Roast Chili Paste** 9.95 Shrimp 10.95 **ผัดพริกแกง**

Choice of beef, chicken, pork, shrimp, or vegetables stir-fried with roast chili paste, garlic, onion, and mixed vegetables. Served with jasmine rice.

54. **Stir-Fry with Oyster Sauce** 9.95 Shrimp 10.95 **ผัดน้ำมันหอย**

Choice of beef, chicken, pork, shrimp, or vegetables stir-fried with oyster sauce, garlic, onion, and mixed vegetables. Served with jasmine rice.

55. **Stir-Fry with Ginger** 9.95 Shrimp 10.95 **ผัดขิง**

Choice of beef, chicken, pork, shrimp, or vegetables stir-fried with ginger, bean sauce, onions, and mixed vegetables. Served with jasmine rice.

56. **Preaw Wan** 9.95 Shrimp 10.95 **ผัดเปรี้ยวหวาน**

Choice of pork, chicken, or shrimp. A popular sweet and sour stir-fry dish with al dente vegetables. Served with jasmine rice.

57. **Gai-Himapanh** 10.75 **ไก่ผัดเม็ดมะม่วงหิมพานต์**

The flavor classic stir-fried chicken cashew nuts with dried chilies, scallions, onion, white mushrooms briefly stir in sweet soy sauce and fish sauce. Served with jasmine rice.

58. **Pad Kratiem Gai** 10.75 **ไก่ทอดกระเทียม**

Stir-fry of this garlic chicken dish is stir-fried with garlic, carrots, onions, scallions, fish sauce, and oyster sauce. Black pepper added for a little kick. Served with jasmine rice.

59. **Plaameuk Pad Prik (Chili Squid)** 12.75 **ปลาหมึกผัดพริก**

Uncompromisingly chili-hot. This stir-fry gives heat by a mixture of fresh chili peppers and roast chili paste along with basil leaves and al dente vegetables. Served with jasmine rice.

60. **Kae Pad Prik (Chili Lamb)** 13.75 **แกะผัดพริก**

This lamb stir-fry harnesses its spiciness from fresh chilies and red curry paste with mixed vegetables, pineapple chunks, and a gentle touch of coconut milk. Served with jasmine rice.

Curry

61. **Panang Curry** 9.95 Shrimp 10.95 **พะเนียง**

Choice of chicken, beef, pork, shrimp, or veggies cooked in Panang curry sauce, Kaffir leaves, and Thai basil. Served with jasmine rice.

62. **Massaman Curry** 9.95 Shrimp 10.95 Lamb 13.75 **มัถมัน**

Choice of chicken, beef, pork, shrimp, lamb, or veggies cooked in Massaman curry sauce, steamed carrots, and white potatoes. Served with jasmine rice.

63. **Green Curry** 9.95 Shrimp 10.95 **แกงเขียวหวาน**

Choice of chicken, beef, pork, shrimp, or veggies cooked in a green curry sauce, eggplant, Kaffir leaves, and Thai basil. Served with jasmine rice.

64. **Red Curry** 9.95 Shrimp 10.95 **แกงแดง**

Choice of chicken, beef, pork, shrimp, or veggies cooked in a red curry sauce, Kaffir leaves, and Thai basil. Served with jasmine rice.

65. **Panang Ped (Roast duck)** 13.95 **พะเนียงเป็ด**

One of the most popular Thai dishes, this Panang curry is given a special crisp taste of roast duck gently cooked in coconut curry sauce, enhanced with fresh basil and Kaffir leaves. Served with jasmine rice.

66. **Karee-Goong Saparot (Shrimp & Pineapple)** 10.95 **แกงกะทิส้มปดรด**

A favorite dish, this shrimp-pineapple curry looks and tastes different from the norm—yellow and hot, with the heat mellowed by coconut milk. Served with jasmine rice.

67. **Gaeng Phed Ped Yamg (Grilled Duck)** 13.95 **แกงผัดเป็ดย่าง**

This grilled duck curry is highly spiced and coconut flavored with pineapple and raisin nuts to temper the heat of this classic dish. Served with jasmine rice.

68. **Chili and Garlic Sauce over Sole Fillet (Pla Lad Prik)** 13.95 **ปลาราดพริก**

Chili garlic sauce poured over fried marinated sole fillet topped with cilantro leaves. Served with jasmine rice.

69. **Red Curry Sauce with Lime Leaf over Pollock (Pla Choo Chee)** 13.95

ปลาดุกเฒ่า
Red curry sauce poured over steamed marinated Pollock. Topped with fresh shredded scallions and cilantro leaves. Served with jasmine rice.

70. **Sweet and Sour Roast Tomato Sauce over Flounder** 13.95

ปลาป่นขาวหวาน
Sliced onion, pineapple chunks, tomato, celery, cucumber chunks, and carrots cooked in sweet and sour sauce then poured over fried flounder. Served with jasmine rice.

71. **Grilled Sea Bass and Chili Sauce (Plaay Yamg Rad Prik)** 13.95 **ปลาราดพริกทอด**

A tangy homemade chili sauce poured over grilled sea bass. Served with jasmine rice.

72. **Grilled Salmon Fillet Panang (Plaay Yamg Panang)** 13.95 **พะเนียงทอดแซลมอน**

A thick Panang curry sauce poured over grilled salmon fillet. Served with jasmine rice.

Desserts

73. **Fried Banana** (4 pcs) 3.95 **กล้วยทอด**

Banana sticks wrapped in wheat paper then deep fried until golden brown. Topped with honey, raisins, and cashew nuts.

74. **Sticky Rice with Mango** 6.95 **ข้าวเหนียวมะม่วง**

Steamed sticky rice with coconut milk topped with slices of sweet mango and coconut cream. Choice of white or purple sticky rice.

75. **Sticky Rice with Mung Bean** 6.95 **ข้าวเหนียวถั่วเขียว**

Steamed sticky rice with coconut milk topped with mashed mung bean in coconut milk. Choice of white or purple sticky rice.

76. **Sticky Rice with Durian Fruit** 6.95 **ข้าวเหนียวทุเรียน**

Steamed sticky rice topped with blended durian and coconut milk. Choice of white or purple sticky rice.

77. **Ice Cream** 4.95

Four scoops of mango or coconut ice cream, or mix of both.

78. **Thai Sundae Ice Cream** 7.95

Five scoops of mango or coconut ice cream, or a mix of both topped with two pieces of crispy fried banana, cashew nuts, raisins, cashew nuts, honey, coconut milk, and a ball of white and purple sticky rice.

Beverages

79. **Thai Iced Tea/Thai Iced Coffee** 2.95 **ชาเย็น กาแฟเย็น**

Homemade sweet tea or coffee served with cream.

80. **Hot Tea/Hot Coffee** 1.50 **ชา กาแฟ**

Choice of Green tea, Jasmine tea, Thai hot tea, Thai hot coffee

81. **Soda, Bottled Water** 1.00 **น้ำอัดลม หรือน้ำดื่ม**

Coke, Diet Coke, Dr Pepper, Ginger Ale, Sprite, Fanta Orange, Minute Maid Lemonade, Dasani Water

EXTRA PORTIONS

Sticky Rice 3 Jasmine Rice 2.5 Roti Bread 3 (3 pcs) Meats/Veggies/Tofu 1.5

Spice Level: Mild, Medium, Hot

* All prices & ingredients are subjected to change without notice.

Gift Certificate Available