

MENU

Sticky Rice

Authentic
Thai & Lao Cuisine



VISA



AMERICAN EXPRESS

DISCOVER

stickyriceNY

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401 E. STATE ST, ITHACA, NY
DELIVERY & CATERING
Monday - Saturday
5pm - 10pm
Spice Level: Mild, Medium, Hot

APPETIZERS

- 1. Spring Rolls (2 pcs) 2.95 Shrimp 3.75**
Light, crispy spring rolls with veggie fillings and delicious choice of proteins. Hand rolled in wheat paper and fried to a golden, crispy perfection. Served with a side of sweet chili sauce. Protein options: chicken, pork, veggies, shrimp
- 2. Summer Rolls (1 pc) 2.95 Shrimp 3.75**
A salad packed into an edible container. Light and healthy summer rolls wrapped up in rice paper, filled with rice noodles, fresh vegetables, and choice of proteins for flavor and crunch. Served cold and with a side of sweet chili lime sauce. Protein options: chicken, beef, pork, veggies, tofu, shrimp
- 3. Curry Puffs (4 pcs) 3.95**
Savory curried carrots, potatoes, onion, scallions, cilantro and spices wrapped in puff pastry and fried until golden brown. Served with a side of sweet chili sauce. Protein options: chicken, pork, veggies

SALADS

- 4. Thai Salad with Peanut Sauce 4.95**
A light and refreshing salad. Crisp iceberg lettuce, fresh tomatoes, cucumbers, carrots, tofu and garnished with scallions and cilantro. Served with homemade creamy peanut dressing.
- 5. Laotian Yum Salad 5.95**
Laotian style egg salad with a heavy dressing, which has all the traditional Lao cuisine flavors combining sweet, savory, and salty in a single bite. Iceberg lettuce, tomatoes, cucumber, carrots, hard boiled egg whites, and a sweet and sour egg yolk based dressing combine to make a delicious mix of salad.

SOUPS

Spice Level: Mild, Medium, Hot

- 6. Tom Yum Soup (Hot & Sour) 3.95 Shrimp 4.50**
Tom Yum soup is both spicy hot and sour, and it's one of the main signature dishes that defines Thai flavor. Flavors of galangal, kaffir leaves, lime, and fresh chilies combine to create a healthy and soothing broth. Protein options: chicken, beef, pork, veggies, tofu, shrimp, vegan
- 7. Tom Kah Soup (Coconut) 3.95 Shrimp 4.50**
This classic Thai soup is an excellent twist on creamy chicken soup. Tom Kah gets its rich flavor from quintessential Thai ingredients of coconut milk, galangal, and kaffir leaves. Protein options: chicken, beef, pork, veggies, tofu, shrimp, vegan
- 8. Bean Thread Soup 3.95 Shrimp 4.50**
Bean thread noodles simmered in vegetable broth with onions, scallions, vegetables, sauces, and choice of proteins. Made from ground mung bean flour, these clear noodles soak up the mild, rich and unique flavor of the broth. Protein options: chicken, beef, pork, veggies, tofu, shrimp, vegan
- 9. Chicken Tamarind Soup 3.95**
Brothy, flavorful, this soup is rich and tangy. Fresh vegetables, herbs, tomatoes, and chicken breast make up the bulk of it, but the secret to its great flavor is the tamarind paste, which provides a bit of sourness and citrus flavor in the broth.
- 10. Fish Tamarind Soup 4.50 Catfish**
Rich and tangy, this soup contains fresh vegetables and chunks of catfish immersed in uplifting tamarind flavor for a bit of sourness and citrus flavor.

BBQ

Spice Level: Mild, Medium, Hot

- 11. Chicken Satay (3 pcs) 9.95 Chicken Strips**
*May take up to 30 minutes to fully prepare and cook. Succulent chicken breast strips (3 pcs) marinated in creamy coconut milk, sauces, then grilled. Served with creamy peanut sauce and jasmine steamed rice.
- 12. Ping Gai (4 pcs) 12.25 Chicken Wings**
*May take up to 30 minutes to fully prepare and cook. Marinated in fragrant garlic and spices make these wings bursting with flavors. Served with side of homemade chili tomato chutney sauce and choice of jasmine steamed rice, white or purple sticky rice.
- 13. Ping Moo 12.00 Pork Chops**
*May take up to 30 minutes to fully prepare and cook. Marinade soaked pork chops caramelized on the grill, then served with side of homemade chili tomato chutney sauce and choice of jasmine steamed rice, white or purple sticky rice.
- 14. Laotian Sausage 10.95 Pork**
*May takes up to 30 minutes to prepare and fully cook. Laotian style pork sausage with a ton of aromatics inside. Coarsely chopped fatty pork seasoned with lemongrass, galangal, kaffir leaves, shallots, cilantro, chillies, garlic, salt and fish sauce. Perfect for those who have a more delicate taste buds. Served with choice of jasmine steamed rice, white or purple sticky rice.
- 15. Narmtok 13.95 Steak**
*May takes up to 30 minutes to prepare and fully cook. Grilled steak is the main ingredient. The beef is first marinated and then it is grilled until dripping with juice. Served with homemade chili tomato chutney and choice of jasmine steamed rice, white or purple sticky rice.
- 16. Yum Nua Narmtok 14.95 Steak Salad**
*May takes up to 30 minutes to prepare and fully cook. Juicy grilled steak, sliced, and dressed in a spicy lime vinaigrette with onions, scallions, and cilantro. Served with homemade chili tomato chutney and choice of jasmine steamed rice, white or purple sticky rice.

LAOTIAN SPECIALTIES

Spice Level: Mild, Medium, Hot

- 17. Somtum Gai Yarng or Moo Yarng 13.95 Chicken or Pork**
*May takes up to 30 minutes to prepare and fully cook.
A combination platter of the popular papaya spicy salad dish with grilled chicken wings (2 pcs) or pork chops. Our papaya salad is made in a mortar and pestle with distinctive flavors of spicy, salty, savory, sour, and a little sweet. Served with homemade chili tomato chutney and choice of jasmine steamed rice, white or purple sticky rice.
- 18. Nem Khaow 13.95 Pork**
Traditionally eaten as a wrap by filling individual leaves of lettuce with a spoonful of the tangy mixture and then topping it with fresh herbs. This popular Laotian salad recipe is made with deep-fried rice balls, chopped cured pork sausage, scallions, cilantro, lime juice, fish sauce, and spices.

FRIED RICE

Spice Level: Mild, Medium, Hot

33. Basic Fried Rice 9.95 Shrimp 10.95

This basic fried rice recipe is a very simple, but tasty, all-in-one dinner. Rice stir fried with egg, onions, scallions, mixed vegetables, soy sauce, fish sauce and choice of proteins. Protein options: chicken, beef, pork, veggies, tofu, shrimp, vegan

34. Pineapple Fried Rice 9.95 Shrimp 10.95

With the addition of pineapple, the regular fried rice becomes so much more delicious, every bite bursting with the sweet tang of pineapple. This fantastic recipe features chunks of pineapple, egg, greens, and choice of proteins. Protein options: chicken, beef, pork, veggies, tofu, shrimp, vegan

35. Thai Basil Fried Rice 9.95 Shrimp 10.95

Thai basil fried rice showcases the aromatic, licorice-like flavor of Thai basil. Rice stir fried with egg, onions, scallions, mixed veggies, soy sauce, fish sauce, fresh Thai basil and choice of proteins. Protein options: chicken, beef, pork, veggies, tofu, shrimp, vegan

NOODLES

Spice Level: Mild, Medium, Hot

36. Pad Thai 10.25 Shrimp 10.95

Light bodied, with a fresh, complex, balanced flavor. Stir fried rice noodles with eggs, onions, scallions, bean sprouts and choice of proteins. Topped with fresh bean sprouts, peanuts, and lime. Protein options: chicken, beef, pork, veggies, tofu, shrimp, vegan

37. Drunken Noodle 11.25 Shrimp 12.05

There isn't a drop of alcohol in this dish, but is a favorite meal to drink to. Soft, broad, flat rice noodles are stir fried with egg, in an addicting sweet and spicy sauce, fresh vegetable, and choice of protein. Protein options: chicken, beef, pork, veggies, tofu, shrimp, vegan

38. Pad See Eaw 11.25 Shrimp 12.05

This noodle dish is truly Thai comfort food at its best. The soft, broad, flat rice noodles is stir fried a lovely golden brown color with egg, sweet sauces, fresh vegetables, and choice of proteins. Protein options: chicken, beef, pork, veggies, tofu, shrimp, vegan

39. Rad Na 11.25 Shrimp 12.05

Prepared in a two-step recipe that involves first frying egg and wide rice noodles, then a sweet warm gravy sauce is quickly made and poured over the noodles, vegetables, and choice of proteins. Protein options: chicken, beef, pork, veggies, tofu, shrimp, vegan

40. Pad Woon Sen 11.25 Shrimp 12.05

Light and savory, this lesser known sidekick to the infamous Pad Thai is an equally delicious. Pad Woon Sen is bean thread noodles, also known as translucent cellophane noodles, and is stir fried with egg, vegetables, sweet sauces, and choice of proteins. Protein options: chicken, beef, pork, veggies, tofu, shrimp, vegan

41. Yum Woon Sen 10.95 Shrimp 11.95

This dish is actually quite elegant in its simplicity. The seasoned clear bean thread noodles, also known as translucent cellophane noodles, are the real star, with a balance of crunchy and chewy, fresh flavor of limes, the pungency of the fish sauce, and just enough heat to set your tongue tingling. Served at room temperature. Protein options: chicken, beef, pork, shrimp

42. Rice Vermacelli 11.25 Shrimp 12.05

If you love Thai curries, you will love this even more. A traditional dish of noodles in hot spicy broth. Cooked rice vermicelli with bamboo shoots, fresh vegetables, choice of proteins, topped with creamy coconut curry sauce. Protein options: chicken, beef, pork, veggies, tofu, shrimp, vegan

43. Guay Tiew Nua 10.95 Beef

Thai style beef Pho. Hot steaming broth boasting of tasty beefy flavors, tempered by sweetness with wafts of spice and aromatics; rice noodles, slices of beef, meat balls, fresh herbs, bean sprouts, and greens.

44. Khaow Piac 10.95 Chicken

The "chicken noodle soup" of Laotian cuisine. The noodles are chewy fresh noodles that are cooked directly in the broth, releasing starches that give khaow piac sen it's distinct consistency. The broth is made from chicken, simmered with ginger. Garnished with shredded chicken, green onions, cilantro, and lime.

STIR FRY

Spice Level: Mild, Medium, Hot

45. Thai Basil Stir Fry 10.05 Shrimp 11.05

Offering flavors that mingle beautifully with the fresh taste of savory Thai basil. This stir fry showcases the aromatic, licorice-like flavor of Thai basil. Sauces stir fried with vegetables, sauces, fresh Thai basil, and choice of proteins. Served with side of jasmine steamed rice. Protein options: chicken, beef, pork, veggies, tofu, shrimp, vegan

46. Roasted Chili Stir Fry 10.05 Shrimp 11.05

The key ingredient is the Thai roasted chili paste, a concentrated blend of red chilies and Thai spices, for flavors that are rich and deep. Stir fried with fresh vegetables, Thai basil and choice of proteins. Served with side of jasmine steamed rice. Protein options: chicken, beef, pork, veggies, tofu, shrimp, vegan

47. Oyster Sauce Stir Fry 10.05 Shrimp 11.05

This stir fry features oyster sauce, a thick, brown oyster extract that provides a nice balance between sweet and salty, with a rich, earthy undertone. Includes fresh vegetables, choice of proteins, and served with side of jasmine steamed rice. Protein options: chicken, beef, pork, veggies, tofu, shrimp

48. Ginger Stir Fry 10.05 Shrimp 11.05

This gingery stir-fry is like a little taste of springtime. You will love the flavorful taste of the ginger mixed with fresh vegetables, sauces, and choice of proteins. Served with side of jasmine steamed rice. Protein options: chicken, beef, pork, veggies, tofu, shrimp, vegan

49. Preaw Wan - Sweet & Sour 10.05 Shrimp 11.05

Popular sweet & sour dish, you'll notice a few Thai additions that give the dish more depth of flavor and freshness like cucumber, tomato, and pineapple. Served with side of jasmine steamed rice. Protein options: chicken, pork, shrimp

50. Gai Himapanh 11 Chicken

Packed with aromatic flavors, this classic chicken stir fry combines both sweet and hot flavors with chicken, crunchy cashew nuts, dried chili, and fresh vegetables. Served with side of jasmine steamed rice.

51. Pad Krationg Gai 11 Chicken

This dish is perfect for garlic lovers. Fresh garlic cloves are chopped up finely, then stir fried with chicken, sauces, and vegetables for color, sweetness, and a fresh crunch. Served with side of jasmine steamed rice.

52. Kae Pad Prik 13.95 Lamb

Fragrant, intense, and full of fiery chilies, this lamb stir fry harnesses its spiciness and flavor from fresh chilies, pineapples, Thai eggplant, and coconut curry sauce. Served with side of jasmine steamed rice.

53. Plaa Meuk Pad Prik 12.95 Squid

Fresh squid stir fried with chili paste, pineapples, tomato, and vegetables, give this dish a nice aroma and flavor that really stands out. Served with side of jasmine steamed rice.

CURRY

Spice Level: Mild, Medium, Hot

54. Panang Curry 10.25 Shrimp 11.05 Add Bamboo Shoots 1

Generally milder than other Thai curries, panang curry are richer, sweeter, and creamier. Fresh vegetables and choice of proteins, simmered in coconut milk makes for a rich, fragrant dish. Served with side of jasmine steamed rice. Protein options: chicken, beef, pork, veggie, tofu, shrimp, vegan

55. Massaman Curry 10.25 Shrimp 11.05 Add Bamboo Shoots 1

Mildly spicy and nutty, this curry is heavy on dry spices and very aromatic. Cooked in a mixture of coconut milk, chunks of potatoes & carrots, fresh vegetables and choice of proteins. Served with side of jasmine steamed rice. Protein options: chicken, beef, pork, veggie, tofu, shrimp, vegan

56. Green Curry 10.25 Shrimp 11.05 Add Bamboo Shoots 1

Green chilies and cilantro root gives this curry its color and spice. This aromatic, sweet and savory green curry is simmered in coconut milk with fresh vegetables and choice of proteins, which makes for a sumptuous and hearty dish. Served with side of jasmine steamed rice. Protein options: chicken, beef, pork, veggie, tofu, shrimp, vegan

57. Red Curry 10.25 Shrimp 11.05 Add Bamboo Shoots 1

Red Thai curry contains a blend of red chili peppers that gives the dish its distinctive flavor, color, and can pack a lot of heat. Fresh vegetables and choice of proteins, simmered in coconut milk. Served with side of jasmine steamed rice. Protein options: chicken, beef, pork, veggie, tofu, shrimp, vegan

58. Yellow Curry 10.25 Shrimp 11.05 Add Bamboo Shoots 1

Yellow curry is more subdued than many other Thai curries, as it contains more of the dried spices than chilies, along with a punchy turmeric-yellow color. Fresh vegetables and choice of proteins, simmered in coconut milk makes for a creamy, savory-sweet dish. Served with side of jasmine steamed rice. Protein options: chicken, beef, pork, veggie, tofu, shrimp, vegan

STICKY RICE

Spice Level: Mild, Medium, Hot

19. Beef Jerky 10.95

Jerky with a Laotian touch. Jerky is a very traditional Laotian dish, typically the beef is marinated, dried, then briefly deep fried. Sweet and savory beef jerky served with white or purple sticky rice and side of homemade chili tomato chutney sauce.

20. Papaya Salad 10.95

Popular classic spicy papaya salad dish. Made in a mortar and pestle with distinctive flavors of spicy, salty, savory, sour, and a little sweet. Served with white or purple sticky rice.

21. Fish & Eggplant 11.25 Catfish

A rustic and spicy Laotian fish stew with Thai eggplants. Made in a mortar and pestle, the stew's base is a mild peppery broth prepared by slowly simmering lemongrass, spices, chili, Thai eggplants, and catfish. Served with choice of white or purple sticky rice.

22. Casserole 10.95 Pork or Chicken

This traditional Laotian dish of caramelized pork or chicken, with hard boiled eggs, that combines a perfect balance of salty and sweetness. Served with choice of white or purple sticky rice.

23. Cassia Leaves 10.95

These are leaves from the cassia tree, a type of cinnamon. Cassia leaves cooked in a stew of coconut milk, vegetable broth, Kaffir leaf, choice of proteins, then thickened with sticky rice paste. Served with choice of white or purple sticky rice. Protein options: chicken, beef, pork, veggies, tofu

24. Laab Gai 11.25 Chicken

Regarded as the flavors of Laos. Minced chicken breast, seasoned with fresh herbs, cilantro, chilies, lime juice, fish sauce, and ground toasted sticky rice powder ties it all together to make for an exotic and splendid combination. Served with choice of white or purple sticky rice.

25. Laab Nua 11.25 Beef

Regarded as the flavors of Laos. Minced beef, seasoned with fresh herbs, cilantro, chilies, lime juice, fish sauce, and ground toasted sticky rice powder ties it all together to make for an exotic and splendid combination. Served with choice of white or purple sticky rice.

26. Laab Moo 11.25 Pork

Regarded as the flavors of Laos. Minced pork, seasoned with fresh herbs, cilantro, chilies, lime juice, fish sauce, and ground toasted sticky rice powder ties it all together to make for an exotic and splendid combination. Served with choice of white or purple sticky rice.

27. Mok Plaa 11.95 Catfish

An Laotian culinary experience. Aromatic mix of herbs enveloping slices of catfish fillet. Catfish marinated in a mortar of coconut milk, dill, kaffir leaves, lemongrass and spices, then steamed in banana leaves, which adds a nice flavor and keep the meat moist. Served with choice of white or purple sticky rice.

28. Mok Gai 10.95 Chicken

An Laotian culinary experience. Aromatic mix of herbs enveloping slices of chicken breasts. Chicken breasts marinated in a mortar of coconut milk, dill, kaffir leaves, lemongrass and spices, then steamed in banana leaves, which adds a nice flavor and keep the meat moist. Served with choice of white or purple sticky rice.

29. Bamboo Stew with Chicken 10.95

This traditional Laotian bamboo soup has a distinct, earthy smell of bamboo shoots cooked in vegetable broth with sticky rice paste, fermented fish sauce, herbs, mixed vegetables, and Yanang leaves. Served with choice of white or purple sticky rice.

30. Orm Gai/Nua/Moo 10.95 Chicken, Beef, or Pork

This savory and comforting Laotian dish is a soupy stew of vegetables and meat that's thickened with sticky rice and Thai eggplants, along with fresh dills, chilies and choice of proteins. Served with choice of white or purple sticky rice. Protein options: chicken, beef, pork

31. Yum Plaa Meuk 13.95 Squid

A combination of cooked squid slices, onions, scallions and cilantro dressed in a spicy lime vinaigrette. Served with choice of white or purple sticky rice.

32. Yum Nem 12.95 Pork

A combination of cured pork sausage slices, onions, scallions and cilantro dressed in a lime vinaigrette. Served chilled with choice of white or purple sticky rice.

59. Karee Goong Sapatot 10.95 Shrimp & Pineapple

With a rich, creamy texture, and a red coloration that complement the shrimp, the addition of pineapple adds a nice, sweet tang to the overall curry. Served with side of jasmine steamed rice.

DESSERTS

60. Mango & Sticky Rice 6.95

A sweet treat you'll absolutely love. Fresh mango slices over the sticky rice and smothered with sweet coconut milk sauce. Choice of white or purple sticky rice.

61. Durian Fruit & Sticky Rice 6.95

Durian fruit is known for its pungent aroma but the exotic flavor of durian, when mixed with sticky rice and sweet coconut milk, gives this sweet dish a full rich flavor. Choice of white or purple sticky rice.

62. Mung Bean & Sticky Rice 6.95

Steamed mung beans mixed with sweet coconut milk, then poured over sticky rice makes for a creamy, delicious, and nutritional dessert. Mung beans are small green legumes in the same plant family as peas and lentils, and are high in potassium, fiber, magnesium, B vitamins, and vitamin C. Choice of white or purple sticky rice.

63. Fried Banana (4 pcs) 3.95

Banana sticks wrapped in wheat paper, then deep fried until golden brown, and topped with honey.

BEVERAGES

64. Thai Iced Tea 3.00

Sweet and flavorful, Thai blend tea steep until bright orange, then topped off with half & half milk for a refreshing creamy drink.

65. Thai Iced Coffee 3.00

This Thai iced coffee is sweet enough to be a light dessert. A popular combination of Thai blend coffee, sugar, and half & half milk.

66. Soda Pop, Bottled Water 1.25

Coke, Diet Coke, Dr Pepper, Sprite, Canada Dry Ginger Ale, Minute Maid Lemonade, Dasani Water

EXTRA PORTIONS

Jasmine Steamed Rice 2.5 White or Purple Sticky Rice 3 Roti Bread 3 (2 pcs) Meat/Veggie/Tofu 1.5

**All prices and ingredients subject to change without notice.*



**GIFT CARDS
DELIVERY
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