

## STARTERS

### Traditional Thai Money Bags 8

Crispy golden purses, minced chicken, shrimp, and mixed vegetables, Thai sriracha dipping sauce.

### WO Potstickers 10

Flash-fried potstickers, minced chicken, chopped scallions, sweet chili sauce and sweet soy dipping sauce.

### Notch Confit Chicken Wings 14

Decadent, slow-braised in duck fat and flash fried. Served with house-made blue cheese dressing and choice sauce. (GF) (G)

### Edamame 8

Whole pod beans, maldon salt, fried shallots, herbs, lime OR choice sauce. (V) (GF) (G)

### Crispy Calamari 14

Hand cut calamari, Thai flour batter, sweet chili dipping sauce.

### Corn fritters 9

Plump sweet corn fritters, garlic, egg, sweet mango-plum chutney. (V)

### Chicken Lettuce Wraps 14

Minced chicken sauteed in a Thai citrus-lime and served with iceberg lettuce. Add Thai sticky rice 2. (GF) (G)

### Little Orchids Curry Fries 9

Hand cut fries topped with red curry, mixed kimchi and herbs. (GF)

### WO Shishito Peppers 8

Maldon salt, fried shallots, herbs, lime OR choice sauce. (GF) (V) (VG)

### Crispy Sweet Potato Wontons 10

Chili aioli, pomegranate syrup, house roasted and seasoned peanuts. (V)

### Light & Crispy Fried Spring Rolls 10

Minced chicken, clear noodles, and mixed vegetables. Served with a light chili dipping sauce.

### Pork Belly Bao Buns 8

Marinated cucumbers, hoisin, house cured pork belly (available as a lettuce wrap). (GF)

### Chicken Katsu Bao Buns 8

Crispy chicken, pickled cabbage, katsu bbq, jalapenos (available as a lettuce wrap). (GF)

### Crispy Popcorn Shrimp 13

A dozen and a half baby shrimp battered in Thai flour, flash fried, and tossed in choice sauce.

### Pork Dumplings 12

Ginger, lemongrass, garlic, Thai vinaigrette, soy and scallion.

## CHOICE SAUCES

Honey Sriracha, Thai Sweet Chili, WO Red-Curry Sauce, Bobby's BBQ Secret Sauce

## HANDHELDS

(Add a side fries. side salad. edamame. shishitos 3. Add avocado 2.)

### Chicken Katsu Sando 15

Crispy chicken thigh, marinated cucumbers, pickled cabbage, katsu BBQ, house-made brioche.

### Salmon BLT 16

Seared salmon filet, bacon, green goddess mayo, LTO, house-made Japanese milk bread.

### Tuna Sando 17

Sashimi grade sesame-crusting tuna, sherry caramelized onions, spicy mayo, bibb, house-made Japanese milk bread.

### Thai Basil Cheesesteak 15

Minced chicken, onions, bell peppers, Thai basil, smoked gouda, garlic, house roll.

### Wagyu Truffle Burger 17

Japanese 8 oz. house-made wagyu patty, truffle aioli, sherry caramelized onions, avocado, smoked gouda, brioche bun.

### Crispy Fish Banh Mi 16

Thai flour-battered haddock, sliced cucumbers, herb salad, kimchi, house tartar sauce, house roll.

## SOUPS AND SALADS

### Thai Coconut Soup 5

Smooth and sweet coconut milk, lemongrass, scallions and shitake mushrooms. (Choice chicken, tofu, or shrimp.) (GF) (VG) (V) (G)

### Lemongrass Soup 5

Citrus broth, aromatic herbs, mushrooms, scallions and cherry tomatoes. (Choice chicken, tofu, or shrimp.) Starts *medium spicy*. (G)

### White Orchids Potsticker Soup 9

Potstickers, baby shrimp, mixed vegetables, herbs in a savory clear broth. (G)

### Mango Salad 10

Mixed greens, goat cheese, red onion, tamarind vinaigrette, fresh mint. (GF) (V)

### Papaya Salad 11

Shredded green papaya, carrots, cherry tomatoes, cucumber, Thai citrus dressing, cracked peanuts. Add Thai sticky rice 2. (GF) (VG) (G)

### Crispy Calamari Salad 13

Crispy calamari, cucumber, onions, cherry tomatoes, mixed greens, chopped scallions, Thai citrus dressing. (G)

### Blue Harvest Salad 10

Iceberg wedge, red onion, cherry tomato, crumbled blue cheese dressing, and chopped pork belly. (GF)

## ENTREES

\$13

### Basil Fried Rice

Basil rice stir-fried with bell peppers, egg, broccoli, Thai basil leaves, peas and carrots. (G)

### Pad Thai

Stir-fried vermicelli rice noodles, egg, scallions and bean sprouts. Served with crushed peanuts. (GF) (V) (VG) (G)

### Pad See'ew

Pan-fried wide rice noodles, broccoli, egg, garlic and carrots with a light and sweet soybean sauce. (GF) (V) (VG)

### Drunken Noodles

Pan-fried wide rice noodles, bell peppers, yellow onions, egg, garlic, and Thai Basil with a light and sweet soybean sauce. (V) (G)

### Green Curry

Fragrant green curry, coconut milk, eggplant, bamboo shoots, bell peppers, hints of garlic. Starts *medium spicy*. (GF)

### Red Curry

Savory red curry, coconut milk, bamboo shoots, zucchini and bell peppers. Starts *medium spicy*. (GF) (VG) (G)

Add a protein: Add chicken, veggies, or tofu 5. Add shrimp 7.

\$15

### Pad Thai Ramen

Ramen crispy noodles stir fried Pad Thai style with mango, bean sprouts, and scallions, topped with fried egg. (GF) (VG)

### Notch Chow Mein

Secret sauce, broccoli, herb, egg noodles, bell pepper, onions and sesame seeds. (V) (G) (G)

### Tropical Fried Rice

Semi-sweet coconut rice stir-fried with egg, cucumbers, zucchini, fresh mango, bean sprouts, cherry tomatoes, chopped scallions and broccoli. (GF) (G)

### Fried Rice Power Bowl

60-min egg, mixed vegetables, egg, bean sprouts, togarashi spice. (GF) (VG) (G)

### Pineapple Fried Rice

Stir-fried jasmine rice, cashew nuts, egg, light curry powder, raisins, fresh pineapple, mixed vegetables. (GF) (V) (VG)

## SPECIALTIES

### Sesame Scallops 24

Coconut fried rice, pineapple, green apples, sesame agrodolce, egg. (GF)

### Bibimbap Rice Bowl 19

Jasmine rice, 60 min egg, agrodolce, chicken sausage, togarashi spice, kimchi, marinated cucumbers, zucchini, herb salad. (GF) (V) (G)

### Khao Soi "Ramen" 23

House crispy pork belly, savory Thai duck consommé, hearty, coconut curry broth, egg noodles, kimchi, 60 min egg, togarashi spice, marinated cucumbers, herb salad. (G)

### Seafood Paella 25

Our basil fried rice stir-fried with brown rice, Thai pork sausage, shrimp, handcut calamari, egg, mixed vegetables, Thai basil and carrots. (G)

### Pad Gra' Prow 20

Savory stir-fried holy basil, minced chicken, yellow onions, broccoli, and bell peppers, served with jasmine rice and topped with a fried egg. (GF) (G)

### Crispy Haddock 21

8-10 oz. hearty Icelandic haddock filets lightly battered in a Thai flour and flash-fried. Served with a Thai tangy apple slaw. (G)

### Scottish Salmon Filet 21

choice of:

- red curry, coconut milk, bamboo shoots, broccoli, and bell peppers (G)
- basil stir fry with Thai basil, yellow onions, broccoli, and bell peppers (GF) (G)

Served with jasmine rice.

## FROM THE GRILL

### Seared Salmon 10

Herb oil marinade, Thai chimi sauce. (GF)

### Chicken Satay 9

Skewered soy curry marinade, Thai peanut sauce. (GF)

### Flank Steak 8

6 oz. chimichurri marinade, nam prik pla sauce. (GF)

### Chicken Breast 7

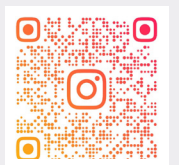
6 oz. ginger, lemon and lemongrass brine, sweet chili dipping sauce. (GF)

### Tofu Satay 7

Skewered soy curry marinade, Thai peanut sauce. (GF) (V) (VG)

### Shrimp Satay 8

Skewered tail on shrimp, Thai chimi sauce. (GF)



Scan the QR code to check out our Instagram!

(GF) Gluten FRIENDLY upon request

(V) Vegetarian upon request

(VG) Vegan upon request

(G) Nam prik, togarashi, chili oil may be spicy, please ask server to adjust heat

(G) Please let our staff know what degree of spiciness you desire (mild, medium, medium-hot, and hot!)

## COCKTAILS

### Asian Peartini 10

Helix Vodka, Pear Infused Sake, St. Germaine.

### Thai Lemon Drop 10

Helix Vodka, Intense Ginger Liqueur, Lemongrass Simple, Lemon Juice.

### Bucks County Housewives 11

Ford's Gin, Pierre Ferrand Dry Curacao, Giffard Rhubarb Liqueur, Strawberry, Lemon, Constello di Roncade Prosecco.

### The Orchid 11

Uncle Val's Gin, Creme de Violet, Lemon Juice, Lavender Simple Syrup.

### Cafe-Cita 12

Libelula Tequila, Agave, St George Coffee Liqueur, Cafe Mocha, Thai Coffee, Cream.

### Thai Basilrita 10

Libelula Tequila, Cointreau, lemon juice, Muddled Basil, Simple Syrup.

### Mango Martini 10

Plantation 3 Star, Dry Curacao, Malibu Mango Rum, Mango Juice, Cranberry Juice.

### LO Old Fashioned 12

LO Private Barrel Elijah Craig, Demerara, Orange Bitters, Ango Bitters. Choice of flavor profile: Orange, Cherry, Smokey, Vanilla, etc.

### Hawaiian Evergreen 11

Rye Whiskey, Kronan Rum, Dry Curacao, Pineapple Juice.

## SPIRIT-FREE SPECIALTIES

### Butterfly Pea Lavender Lemonade 6

Club soda, lavender sprig

### Amarena Sarsaparilla 6

House made Sarsaparilla syrup, club soda, cherry.

### Mango Pineapple Boba Refresher 6

Mango Puree, Pineapple Juice, Simple Syrup, Club soda

### Strawberry Boba Refresher 6

Strawberry, Lemon, Simple, Club

### Fountain Drinks 3.5

Pepsi, Diet Pepsi, Cherry Pepsi, Mountain Dew, Mug Root Beer, Sunkist Orange Soda, Dr. Pepper, Unsweetened Tea, Raspberry Tea.

### Thai Iced Tea 6

### Thai Iced Coffee 6

### Assorted Hot Teas 4

### Coffee 3

## BOTTLED BEER

### Singha Lager 6

### Yuengling Lager 5

### Guinness Draught Can 6

### Michelob Ultra 5.5

## WINE

### Castello Di Roncade 9/36

Pinot Grigio, Italy

### Spy Valley 11/42

Sauvignon Blanc, NZ

### Kalls Kabinet 10/40

Riesling, Germany

### Barnard Griffin 11/44

Chardonnay, WA

### Costello Sparkling 9/38

Prosecco brut, Italy

### Erath Resplendent 11/44

Pinot Noir, OR

### Nero Di Troia 9/36

Other Red, Italy

### Little Mad Bird 10/38

Malbec, Almarada

### Cline Seven Ranchlands 11/44

Cab Sav, CA



Please ask us about our feature wine and cocktail offerings along with our rotating draft beers!