

BLUE DRAGON

FINE THAI & KHMER CUISINE



LET'S EAT TOGETHER

Food brings our family together.

Growing up our mother and older sister taught us to appreciate and love food from a young age. Our fondest memories are made when gathered around the table to share and eat together.

We are two brothers bonded by our love for family and food. Our passion was ignited to celebrate food by bringing people together and creating memorable experiences.

Through our carefully crafted dishes inspired by our family's culture and heritage, we share with you a part of our family and our love affair with food.

We truly love what we do, and we know you will too.

Spou Dan
SPON SOK

Dany Dan
DANY SOK

APPETIZERS

- 1 **Khmer Spring Rolls** ★ 🍴
crispy cambodian-style filled with pork, vermicelli noodles, & vegetables; served with sweet & sour vinaigrette. **8**
- 2 **Fresh Thai Salad Rolls** ★ GF 🍴 🌿 🍴
chicken, shrimp, lettuce & vermicelli noodles wrapped in rice paper. served with our signature peanut sauce. **7**
- 3 **Khmer Beef Skewers** 🍴
three grilled beef skewers marinated in our traditional blend of herbs & spices. **9.5**
- 4 **Chicken Satay Skewers** GF 🍴 🌿 🍴
three marinated grilled chicken skewers. served with our signature peanut sauce. **9.5**
- 5 **Crispy Chicken Wings** 🍴 GF 🍴
marinated & cooked to a crispy golden brown. served with sweet chili sauce. **9.5**
- 6 **Crispy Dry Ribs** GF 🍴
lightly battered & served with sweet chili sauce. **9.5**
- 7 **Spicy Squid** 🍴 ★ GF 🍴 🌿 🍴
lightly breaded in our signature house blend. served with sweet chili sauce. **10**
- 8 **Spicy Shrimp Rolls** 🍴 🌿 🍴
marinated in chili oil, cooked to a crispy golden brown & served with sweet chili sauce. **10**

SOUPS

soups are served with rice upon request
substitute coconut rice +2

- 1 **Tom Yum Nam Khon** 🍴 ★ GF 🍴 🌿 🍴
shrimp, exotic mushrooms, fragrant lemongrass, galangal, kaffir lime leaves & coconut cream simmered in our signature hot and sour broth. **14.5**
- 2 **Tom Kha Gai** GF 🍴
chicken, exotic mushrooms, galangal, & kaffir lime leaf simmered in a creamy coconut broth. **12.5**
- 3 **Dragon Wonton Soup** 🍴 🍴 ★ 🍴 🌿 🍴
pork wontons, chicken, beef & vegetables simmered in a spicy satay chicken broth. **14.5**
- 4 **Khmer Curry Soup** 🍴 🍴 🍴 GF 🍴 🌿 🍴
chicken, eggplant, exotic mushrooms & fresh basil in a spicy green curry coconut broth. **12.5**
- 5 **Five Star Soup** 🍴 GF 🍴 🌿 🍴
hot & sour tom yum soup with pork wontons. **15.5**

SIDES & EXTRAS

- Steamed Rice** 2 GF
- Coconut Rice** 3 GF
- Peanut Sauce** 1 ★ GF 🍴 🌿 🍴
- Sweet Chili Sauce** 1 ★ GF 🍴
- Fish Sauce** 1 ★ GF 🍴

ENTRÉES

entrées are served with rice
substitute coconut rice +2
add extra meat +3 | add extra vegetables +2.5

- 1 **Phanaeng Kai** 🍴 🍴 GF 🍴 🌿 🍴
Tender chicken simmered w/ sweet peppers in a coconut red curry sauce. **13**
- 2 **Chicken Coriander** 🍴 🍴 🍴 🍴
tender chicken infused with coriander, tomatoes, pineapple & chilies. **14**
- 3 **Kolab Khmer** 🍴 🍴 🍴 🍴
shrimp & fresh cut vegetables sautéed in hot & sour sauce. **15.5**
- 4 **Dragon Bowl** ★ 🍴 🍴 🍴
bbq pork, grilled shrimp, khmer spring rolls, & fresh vegetables on a bed of vermicelli noodles. served with sweet & tangy vinaigrette. **15.5**
- 5 **Lemongrass Chicken** 🍴 🍴 GF 🍴 🌿 🍴
tender chicken, sweet onions & peppers sautéed in a lemongrass sauce with roasted peanuts & chilies. **13**
- 6 **Golden Chicken** 🍴 🍴 🍴 🍴
tender chicken thighs & green beans simmered in a hot & sour golden lemongrass sauce. **13**
- 7 **Samlaw Tamarind Khmer** 🍴 GF 🍴 🌿 🍴
tender chicken, shrimp, fresh cut vegetables, tomatoes, & green beans simmered in a tangy tamarind sauce. **14**
- 8 **Thai Style Stir-Fry** 🍴 🍴 🍴 🍴
tender chicken, shrimp & fresh vegetables tossed in spicy chili sauce & holy basil. **14**

Prices subject to change without notice. Additional charges apply for modifications. Please notify your server of any allergies or health concerns. While we cannot guarantee the absence of any allergen, due to the potential for cross-contamination and potential traces of allergens in sauces, marinades, cooking processes and menu adaptations we will do our best to accommodate your requests.

🍴 Spicy GF Gluten-Free 🍴 Can be Made Vegan Substitute with Tofu
★ Signature Dish 🍴 Contains Peanuts 🍴 Contains Shellfish
🍴 Contains Seafood

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ENTRÉES

entrées are served with rice
 substitute coconut rice +2
 add extra meat +3 | add extra vegetables +2.5

9 Country Style Stir-Fry

tender chicken, fresh tomatoes & green beans sautéed in an aromatic coriander sauce & chilies. 13

10 Shrimp Siem Delight

shrimp sautéed with sweet & hot peppers & fresh coriander. 15.5

11 Phanaeng Goong

Squid and Prawns simmered in red curry with sweet bells, peanuts, and fresh basil. 15.5

12 Thai Curry

tender chicken & vegetables simmered in a hot & spicy green curry. 13

13 Kako Khmer

tender chicken, vegetable & eggplant sautéed in a lemongrass sauce. 13

14 Cambodian Stir-Fry

tender chicken, green beans & tomatoes sautéed in a fragrant sauce with kaffir lime leaves, lemongrass & coriander. topped with fresh cilantro. 13

15 Thai-Style Fried Noodles

pad thai fried noodles, shrimp, tender chicken, fresh bean sprouts, roasted peanuts. 14

16 Spicy Beef Satay

sweet peppers & onions sautéed in a spicy satay sauce. 15

17 Chicken Cashew

tender chicken, vegetables & cashews stir-fried in a savory oyster sauce. 13

18 Green Curry Chicken

tender chicken, eggplant, green beans & bamboo shoots simmered in a spicy green coconut curry. 13

19 Red Curry Pork

lean pork & sweet bell peppers simmered in red curry. topped with fresh basil & roasted peanuts. 13

20 Beef Siem Delight

tender beef, bell peppers & coriander in a sweet soybean chili sauce. 15

21 Black Bean Beef Pineapple

black bean garlic sauce & fresh pineapple. 15

22 Curry Pork & Pineapple

Lean pork & fresh pineapple simmered in a creamy red curry. 14

23 Beef & Fresh Ginger

lean sliced beef, mushroom, onions & fresh ginger sautéed in a savory oyster sauce. 15

24 Spicy Satay Shrimp

shrimp, bell peppers & onions sautéed in a sweet & spicy sauce. 15.5

25 Yellow Chicken Curry

bamboo shoots simmered in a creamy yellow coconut curry & basil. 14

26 Phnom Penh Wok-Fried Rice

tender chicken, shrimp, fresh pineapples, eggs & rice wok-fried in a sweet & sour sauce. 14

27 Ocean Bowl

sea scallops, squid, shrimp & mussels slowly simmered in a sweet & tangy coconut sauce. 20

28 Glass Noodles

lean ground pork, shrimp, carrots, cabbage, onions & glass noodles stir-fried in a savory oyster sauce. topped with roasted peanuts & chives. 14

29 Mango Papaya Salad

seasoned grilled shrimp on a bed of papaya, carrots, bell peppers & fresh mangoes. topped with cashews, cilantro, mint, shallots & a pinch of fresh chilies. served with our house vinaigrette. 15.5

DINNER COMBOS

dinner combos are served with rice
 substitute coconut rice +2 per person
 substitute ocean bowl as entrée +6

Dinner for 2

4 khmer spring rolls,
 1 soup of your choice,
 2 entrées of your choice. 44

Dinner for 4

8 khmer spring rolls,
 1 order of crispy dry ribs
 or crispy chicken wings,
 1 soup of your choice,
 3 entrées of your choice. 66

Dinner for 6

12 khmer spring rolls,
 1 order of crispy dry ribs
 or crispy chicken wings,
 2 soups of your choice,
 5 entrées of your choice. 99

SWEET FINISHES

1 Deep Fried Bananas & Mango Ice Cream

topped with sweet condensed milk & chocolate sauce. 8

2 Mango Pineapple Cheesecake Stack

two layers of homemade mango & pineapple cheesecake stacked with a tropical puree. 8

3 Sticky Coconut Rice & Caramelized Mango

topped with toasted sesame seeds, sweet condensed milk & chocolate. 8

NON-ALCOHOLIC

Tea

green or jasmine. 2.5

Coffee 2.5

Khmer Ice Coffee
 coffee sweetened with condensed milk & chilled on ice. 5

Pop 2.5

Domestic Juice 2.5

Imported Juice 3

Khmer Coconut Juice 4.5

Chocolate Milk 3.5

Bottled Water 3

Red Bull 4

COCKTAILS

Single Cocktail (1oz) 5.75

Double Cocktail (2oz) 8.5

Blue Dragon Cocktail (1oz)

hypnotic, blue curacao, pineapple & a splash of soda. 6.5
 double cocktail (2oz) +3

Water Lily (1oz)

pama, triple sec, sprite & fresh lime. 6.5
 double cocktail (2oz) +3

Sleepy Cocoa Bean (1oz)

bailey, kahula, chocolate & milk. 6.5
 double cocktail (2oz) +3

LIQUOR

Single Highball (1oz)

standard 5.25 | premium 6

Double Highball (2oz)

standard 8 | premium 9

Shooter 4.75

BEER

Domestic Beer 5

Imported Beer 6

WHITE WINE

Quails' Gate

dry riesling, okanagan valley
 6oz glass 8 | bottle 31

Yalumba

viognier, south australia
 6oz glass 7.5 | bottle 29.5

Beringer

white zinfandel, california
 6oz glass 6.5 | bottle 23

RED WINE

Dancing Bull


rancho zabaco
 zinfandel, california
 6oz glass 7.5 | bottle 29


Jacob's Creek


shiraz, south australia
 6oz glass 7.5 | bottle 29


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
vat 10
 pinot noir, australian
 6oz glass 7.5 | bottle 29


 Spicy


 Signature Dish

 Gluten-Free

 Contains Peanuts

 Can be Made Vegan
 Substitute with Tofu

 Contains Shellfish

 Contains Seafood