



LUNCH

CHOICE OF BITES

Ginger-Bourbon Popcorn Chicken ไก่ทอด, in house made ginger-bourbon sauce.

Tapioca Pearl Crackers ข้าวตังหน้าตั้ง, with Naa Tung dipping, a relish of minced chicken and shrimp, peanut with tamarind-coconut sauce. (Contains peanuts) ♦

Roasted brussels sprouts กะหล่ำดาว, with black jelly mushroom, fresh ginger. 🍄

CHOICE OF MAIN

Sautéed Tofu and Rice Noodle ผัดไทย, with eggs, chives, bean sprouts, peanuts, and house made Pad Thai sauce. ♦

Thai Boat Noodle ก๋วยเตี๋ยวเรือ, soy cured striploin and rice noodle in our house-made beef broth with summer vegetables, bean sprouts, crispy garlic, chili-vinaigrette.

Bangkok style minced beef basil กะเพราเนื้อ, stir-fried beef with Thai basil served with fried egg over jasmine rice, with chili-fish sauce (prik nam pla) on the side.

Coconut-Curry Braised Chicken มัสมันไก่, accented by Persian spices, Thai herbs and coconut cream curry, served with marble potatoes, crispy shredded sweet potato and peanuts. ♦

Chicken lettuce wrap ลาบไก่, with minced chicken, shallots, mint, scallions, toasted rice powder, chili-lime dressing served with sticky rice. ♦

SWEET

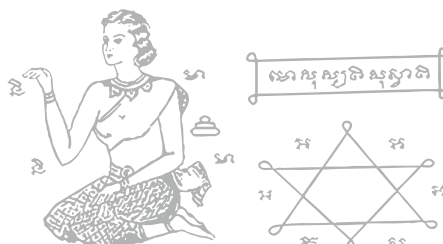
Chocolate Mousse



{ a perfect blend of bold flavors within old world tradition }

The menu is specially curated by NaKorn. The department of health has asked us to inform you that consuming these foods may, in fact...be an extremely enjoyable, life-changing experience.

Most of our dishes are best when paired with rice and shared by all. We do not use MSG. If you have allergies, ask for a list of ingredients. **Please, no substitutions.**



DINNER

CHOICE OF BITES

Ginger-Bourbon Popcorn Chicken ไก่ทอด, in house made ginger-bourbon sauce.

Tapioca Pearl Crackers ข้าวตังหน้าตั้ง, with Naa Tung dipping, a relish of minced chicken and shrimp, peanut with tamarind-coconut sauce. (Contains peanuts) ♦

Roasted brussels sprouts กะหล่ำดาว, with black jelly mushroom, fresh ginger. 🍄

CHOICE OF MAIN

Sautéed Tiger Prawn and Thin Rice Noodle ผัดไทย, with tofu cubes, peanut, chives, bean sprouts and house made Pad Thai sauce. ♦

Coconut-Curry Braised Chicken มัสมัน, accented by Persian spices, Thai herbs and coconut cream curry, served with roasted fingerling potatoes, crispy shredded sweet potato and almonds. ♦

Stir fried aubergine กะเพรามะเขือยาว, with tofu, shiitake mushroom, holy basil, thai chilies, cauliflower purée. 🍄

Braised Angus Beef with Bah Mi Noodle ข้าวซอยเนื้อ, in dried chili coconut curry broth, with Thai shallots, pickled mustard greens, lime, house made roasted chili, and crispy noodles atop. ♦

CHOICE OF SWEET

Chocolate Mousse

Lost in Paradise

Pandan Cake, Pineapple Compote, Palm Sugar Coconut Cream, Crushed Peanuts dressing served with sticky rice.



LUNCH \$25

Mon, Wed - Fri



Gluten-free



Vegan

no substitution.

DINNER \$40

Sun - Thur

847.733.THAI (8424)

นคร

nakornkitchen.com

1622 Orrington Ave. Evanston, IL 60201

BEERS

Singha, International Lager, Thailand 4.2% abv | 7

Light, sweet bread aroma, medium-bodied with crisp bitter hops.

Chang, Lager, Thailand 4.2% abv | 7

Smoky, peaty blend of sweet green apple and vanilla, crisp and smooth.

Orange Door, Double Dry Hopped IPA, Sketchbook Evanston, IL 7.2% abv | 8

Well balanced IPA that bring citrus and piney aromas on a beautiful and complex malt backbone.

Orange Blossom, Belgian Blonde, Moody Tongue, IL 5.4% ABV | 9

Light-to-medium body blonde ale which showcase notes of apricot, orange rock candy and honeysuckle.

Metilda, Belgian Style Ale, Goose Island Chicago 7% abv | 8

A complex ale with dried fruit and clove aromas, and a satisfying dry finish.

Grüvi, Non-Alcoholic Pale Ale 0.0% ABV. | 6

A true take on the classic English brew. This earthy and aromatic beer is vegan, and contains 0g of sugar.

REFRESHMENTS

House made sodas / 6

Raspberry-Hibiscus Soda

Violet Lemonade Soda

Housemade Ginger ale

Soda Coke, Sprite, Diet / 3

Juices Cranberry | Pineapple | Orange | Apple / 3

Iced Tea / 3

Cold Brew Thai Iced Coffee /6

Thai Iced Tea with milk /6

San Pellegrino 5 (500 ml) 7 (1 ltr)

Aqua Panna 5 (500 ml) 7 (1 ltr)

WINES

Fizzy

Jean Louis, Brut Blanc de Blancs, France 12 | 44

Fitz Ritter, Riesling-Sekt, Pfalz, Germany 14 | 50

White

Chateau Minuty Côtes de Provence 'M de Minuty' Rosé 15 | 56
2022, Provence, France

BonAnno, Chardonnay, Sonoma, USA 12 | 44

La Freynelle, White Blend 11 | 40
2020, Bordeaux, France

Sallier de la Tour, Inzolla 11 | 40
2021, Sardinia, Italy

Jadix Picpoul de Pinet, Picpoul 10 | 39
Languedoc, France

Wildsong Wildflower, Sauvignon Blanc 12 | 44
Hawke's Bay, New Zealand

J Monreau Chablis AC, Chardonnay 17 | 65
2021, Chablis, France

Red

Evolution Big Time Red, Red Blend 12 | 44
2021, Sonoma, USA

Matthew Fritz, Pinot Noir 12 | 44
Sonoma, USA

Cline "Seven Ranchlands", Merlot 12 | 44
2019, Sonoma, USA

Santa Rita Medalla Real, Cabernet Sauvignon 12 | 46
Maipo Valley, Chile

Château de Jarnioux, Gamay 11 | 40
2021, Beaujolais, France

Francois Villard L'Appel des Sereines', Syrah 14 | 47
Rhône, France

LIBATION

Act Like Audrey / 15

Koval cranberry, Aperol, Hibiscus, Lime, Pearl syrup, Prosecco

Birds of a feather / 15

Rum, Mandarine Napoleon, Roasted pineapple, Falernum, Coconut cream, Lime and Nutmeg dust

The Hard Brady / 15

Few Bourbon, Apple Cider, Ginger Beer, Lemon, Vanilla-Orange-Clove Syrup

Jasmine Old Fashion / 14

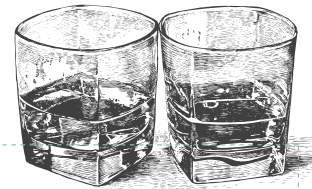
Rebel Yell Straight Bourbon, Fee Brothers Whiskey Barrel-Aged Bitters, Jasmine Syrup

Bangkok Mule / 12

House made kaffir Lime infused vodka, Lime, Windmill Ginger Brew

Aries Rose / 13

Rose tea infused gin, Lychee liquor, Lychee, Lemon, Mints



Mocktail

The Water of life /11

Spiritless Kentucky74, Simple, Lemon, Fee brother fee foam.

Saint or Sinner /11

Spiritless Jalisco55, Lime, Falernum, Apple-ginger

Glitz and Glam /10

Rosemary-cranberry, Lime, Pearl syrup
Three Cents tonic

Cha-Ma-Now /9

Thai Tea, lemon, Co2

Codorniu Zero Brut Sparkling /9

Lyre's Amalfi Spritz /9

Ginger Beer /6