



AYARA LUK IS A POP-UP THAI EATERY AND A CULINARY PROJECT OF AYARA THAI.

In Thai, 'luk' means child. Our goal is to adopt our parents' recipes and expand on it with dishes inspired by our experiences as first generation Thai-Americans. Our changing menu is small and curated to feature favorites from Ayara Thai, our take on classic Thai dishes, and environmentally-conscious ingredients. To us, these changes mean infusing our contemporary values with the Thai culinary heritage that we have inherited from our parents.

SNACKS

MUAY THAI CHICKEN WINGS

Three whole marinated chicken wings with our Ayara Thai BBQ Sauce - a crowd favorite. 7

SHRIMP AND AVOCADO SPRING ROLLS

Shrimp, fresh avocados, green leaf, carrots, cucumber, sprouts, rice vermicelli, scallions, and sweet basil. Delicately rolled in rice paper and served with cold with our Peanut Sauce. 9

KUROBUTA BABY BACK RIBS

5 oz. of tender Kurobuta pork baby back ribs, marinated in cilantro root pesto and served with our Mexi-Thai streetside style corn on the cob and Tigers Cry Sauce. 15

SPICY GREEN BEAN SALAD

Green beans, shrimp, shredded chicken, soft boiled duck egg, in a fish sauce-lime juice dressing, with toasted coconuts and crushed peanuts. Vegan option available upon request. 11



SOUP

RUSTIC TOM KHA

A rich coconut soup seasoned with lemongrass, kaffir lime, galangal, lime juice, and chili. Bowl 7 / Hotpot 12

- with bone-in chicken breast and oyster mushrooms
- with mixed mushrooms

GAO LAO BEEF

Noodle-less boat noodles with tri-tip beef, beef balls, morning glory, chinese broccoli, and bean sprouts in a rich beef broth. Topped with pork rinds. 13

WOOD OVEN

SINGING BRANZINO

Whole roasted seabass stuffed with lemongrass, ginger, garlic, lime, and served with fresh vegetables, herbs, rice vermicelli, our Chili-Lime Sauce - "as seen on TV!" 39

CLAY POT BAKED PRAWNS

Wood oven baked blue prawns and glass noodles seasoned with ginger, Chinese celery, cilantro root pesto, lardon, and a splash of heavy cream. Served with two sauces. 25

CURRY FENNEL FLATBREAD

Curried fennel, caramelized onions, burrata, mozzarella and fresh basil on homemade dough. 13
Add coconut-curry chicken breast \$4
Add organic, cage-free egg \$2

SPECIALS

KHAO MAN GAI

Mary's antibiotic free, free-range half Cornish hen poached and served with rice steamed in chicken broth, garlic, and ginger. Paired with our family's secret sauce and a refreshing palate cleansing cup of chicken broth. 16

- vegan/vegetarian style with trumpet mushrooms and mushroom broth 12

WHEN TIGERS CRY, "TOMAHAWK!"

32 oz. antibiotic-free, angus Tomahawk steak marinated and grilled medium rare- it will make even the tigers jealous. Served with chive buds, garlic confit, and our spicy-tamarind Tigers Cry Sauce. Serves two. 62

WOK

AYARA LUK FRIED RICE

The ultimate fried rice combining all of our favorites - crispy pork belly, Chinese sausage, Thai naem sausage, crabmeat, and Chinese broccoli. Topped with a runny fried egg. Served with our Thai chili fish sauce with a refreshing splash of lime juice. 16

SCALLOPS AND CORN

A trio of Japanese Teramoto scallops with corn, snow peas, carrots, ginger, and dill. 18

THE FARMER'S MARKET

Chinese broccoli, nappa, carrots, beansprouts, and the chef's choice of vegetables from the farmer's market - ask your server about our market selections. 10

CURRY

KHAO SOI CHICKEN NOODLE

Antibiotic-free, free-range chicken drumsticks braised in curry broth over egg noodles, served with shallots and mustard greens -an award winning recipe. 17

GREEN CURRY BEEF WITH ROTI

Beef tri-tip simmered in a green curry with Thai eggplant, bamboo shoots, green peppercorn, and basil. Served with a flaky roti from the woodfire oven.
Choice of jasmine rice or brown rice. 16

RICE

jasmine rice | 2
brown rice | 3
sticky rice | 3

DRINKS

Thai iced tea | 2 Mexican Coke | 3
Thai iced coffee | 2 Mexican Sprite | 3
Saratoga still | 4 Ten Ren hot tea | 3
Saratoga sparkling | 4

BEER ON TAP

Singha Lager, Thailand | 7
Hop Nosh Tangerine IPA, Utah | 7
La Merle Saison, Fort Bragg, CA | 8
Hitachino Nest White Ale, Japan | 11

WINE

Turbulent Sparkling - 10/37
Teutonic Jazz Odyssey White Blend- 9/37
Teutonic Pinot Meunier- 11/45
Caraccioli Sparkling 54

KEY: Choose spice level - Mild/Medium/Spicy Gluten Free Vegetarian Friendly Vegan Friendly