

# Ring of Fire

## Appetizers to Share

- |  |      |   |       |
|--|------|---|-------|
| <b>Sweet Potato Tempura *</b>  | 9.50 | <b>Lettuce Wraps *</b>  | 8.50  |
| Thinly sliced sweet potatoes lightly battered in a Korean style tempura with Japanese Togarashi spice and served crispy with spicy plum sauce. |      | Thai style ground chicken or tempeh seasoned with fresh herbs, lime and chili; served with fresh lettuce cups.                                |       |
| <b>Vegetable Tempura *</b>   | 9.50 | <b>Pacific Rim Calamari *</b>   | 12.50 |
| Onions, broccoli, bell peppers, mushrooms and zucchini lightly battered and fried golden brown; served with spicy plum sauce.                  |      | Sake and lemongrass marinated calamari, lightly breaded and fried golden brown with shallots and jalapeños; served with our spicy plum sauce. |       |
| <b>Crispy Spring Rolls *</b>   | 4.00 | <b>Chicken Tempura *</b>  | 9.75  |
| Glass noodles, cabbage, carrots, garlic and cracked black pepper rolled in a vegan wrapper; served golden brown with plum sauce.               |      | Tender strips of chicken breast lightly battered and served golden brown with spicy plum sauce.   |       |
| <b>Grilled Beef Satay</b>  | 9.75 | <b>Sweet Potato Fritters *</b>  | 8.00  |
| Marinated beef, skewered and grilled; served with special house made black bean ginger sauce.  |      | Crispy sesame panko crusted sweet potato cakes seasoned with fresh herbs and toasted garlic; served golden brown with spicy plum sauce.       |       |
| <b>Grilled Chicken Satay</b>   | 9.75 | <b>Crispy Tofu *</b>  | 4.75  |
| Char-grilled skewered chicken breast marinated in coconut milk and spices; served with peanut sauce.   |      | Organic tofu sticks served golden brown with our spicy plum sauce topped with crushed peanuts.  |       |

# Salads

**Oregon Field Greens** 6.75

Local *Sweet Leaf Farm's* organic mixed mesclun greens with fresh tomatoes, cucumbers and our house made Asian vinaigrette.

**Som Tam \*** 7.00

Fresh shredded green papaya and carrots tossed in a spicy chili garlic lime dressing with crushed peanuts, green beans and cherry tomatoes.  
Add Sticky rice 2.00

**BBQ Chicken Salad \*** 12.50

Tender shredded BBQ chicken, red bell peppers, carrots, roasted cashews, peanuts and thinly sliced red onion in a sweet chili dressing served over organic field greens.

**Fire Eaters Beef or Chicken \*\*** 13.50

Tender, thinly sliced grilled beef or chicken breast tossed with our lemon-fish sauce, fresh mint, basil, red onions and crushed chilies; served over organic field greens with tomatoes and cucumbers.  
Add Sticky rice 2.00

# Soups

**Hot and Sour \*** 4.50

A bowl of Hot and Sour soup served with your choice of chicken or tofu, toasted garlic, bamboo, mushrooms and egg; garnished with scallions and fresh cilantro.

Mongolian hot pot to share 9.75

**Thom Yum \*** 12.50

Spicy and tangy citrus soup with lemongrass, Kaffir lime, tomatoes, onion, mushrooms, fresh herbs and choice of chicken or tofu; served in a Mongolian hot pot to share.

Substitute Red Snapper, prawns, scallops and squid 17.50

**Thom Kha \*** 12.50

Traditional Thai coconut milk soup with onions, mushrooms, tomatoes, lemongrass, chili paste and choice of tofu, chicken or pork; served in a Mongolian hot pot to share.

Substitute Tiger prawns 16.50

**Ginger Glass Noodle Soup** 11.50

Savory ginger broth with glass noodles, bamboo, mushrooms, celery, onions, cabbage, carrots, black pepper and choice of chicken, pork or tofu; garnished with scallions and fresh cilantro; served in a Mongolian hot pot to share.

# Noodles

↻ Substitute Tiger prawns add 4.00 ↻

- |  |       |  |       |
|--|-------|--|-------|
| <b>Phad Thai</b>   | 13.00 | <b>Phad Se Yu</b>  | 14.00 |
| Rice noodles stir-fried with egg, fresh bean sprouts and your choice of chicken, tofu, tempeh or pork; topped with crushed peanuts, green onion and fresh lime.  |       | Wide wheat noodles stir-fried with broccoli, egg, fresh bean sprouts and your choice of tofu, tempeh, chicken or pork in a sweet and tangy caramelized soy sauce with toasted garlic.  |       |
| <b>Phad Voon Sen</b>   | 13.50 | <b>Peanut Sauce Curry *</b>  | 14.00 |
| Wok-fired Chinese glass noodles with carrots, peas, bamboo, celery, fresh bean sprouts, onion, tomato, egg, soy, garlic and cracked black pepper. Served with choice of tofu, tempeh, pork or chicken. |       | A sweet, rich and mild spiced curry with your choice of chicken, tofu, pork or tempeh served over steamed broccoli, carrots, cabbage, fresh bean sprouts and a bed of angel hair noodles.  |       |
| <b>Siam Chow Mein</b>  | 13.50 | <b>Khi Mao **</b>  | 15.00 |
| Sweet sesame garlic stir-fry with angel hair noodles, almonds, pineapple, carrots, onions, tomato, Napa cabbage and choice of chicken, pork, tofu or tempeh.   |       | 'Drunken Noodles.' Wide wheat noodles stir-fried with carrots, cabbage, onions, fresh basil and jalapeños in our fiery house mint chili sauce with choice of chicken, pork, beef, tofu or tempeh.  |       |
| <b>Thai Noodle Salad *</b>   | 11.50 | <b>Kwiteau Nuah *</b>  | 16.50 |
| Fresh steamed rice noodles, broccoli and carrots tossed in a sweet and tangy chili lime dressing; finished with fresh bean sprouts, scallions, crushed peanuts and choice of tempeh, tofu or chicken.  |       | Thinly sliced <i>Knee Deep Cattle Co.</i> free range beef or fresh organic tofu simmered in a sweet and savory soy broth with aromatic herbs and spices, toasted garlic and chillies; served over wide wheat noodles with fresh bean sprouts and celery heart. |       |
| <b>Laad Na</b>   | 12.50 |  |       |
| Pan-fried wide wheat noodles with broccoli and carrots in a savory garlic gravy sauce with choice of pork, chicken, tofu or tempeh.  |       |  |       |

# From the Wok

☞ Served with Jasmine rice ☞

☞ Substitute Tiger prawns add 4.00 ☞

- |   |   |
|---|---|
| <b>Orange Ginger Chicken *</b> 17.00<br>Chicken tempura stir-fried with pineapple, Shiitake mushrooms, carrots, cashews, onions and scallions in a citrus ginger sauce.               | <b>Basil Pat Taya **</b> 14.00<br>Bell peppers, onions and tomatoes fired with aromatic basil in a sweet and spicy chili garlic sauce with chicken, pork, tofu or tempeh.   |
| <b>Red Wine Beef</b> 16.00<br>Wok-fired <i>Knee Deep Cattle Co.</i> beef with bell peppers, onion and tomatoes in a red wine garlic sauce.  | <b>Pra Ram *</b> 14.00<br>Seasonal vegetables wok-tossed with a sweet, smooth and mild spiced peanut curry sauce; finished with chicken, pork, tofu or tempeh.  |
| <b>Sweet Asian Fried Rice</b> 13.00<br>Stir-fried tomatoes, carrots, onions, peas and egg with choice of tofu, tempeh, pork or chicken; garnished with black pepper and green onions. | <b>Spicy Fried Rice **</b> 13.50<br>Button mushrooms, bell peppers and onions stir-fried with fiery mint leaf chili sauce and served with tofu, tempeh, chicken, pork or beef.                                    |
| <b>Mint Leaf Chilies **</b> 16.00<br>Sweet bell peppers, mushrooms and onions stir-fried in our fiery mint leaf chili sauce with your choice of beef, chicken, pork, tofu or tempeh.  | <b>Garlic and Mushrooms</b> 13.00<br>Button mushrooms and roasted garlic cilantro wok-fired with your choice of beef, chicken, pork, tofu or tempeh; garnished with green onion.                                  |
| <b>Vegetable Delight</b> 14.50<br>Seasonal vegetables in a sweet and savory garlic sauce with choice of tofu, tempeh, chicken or pork.  | <b>Phad Prik King **</b> 15.50<br>Wok-tossed green beans, red bell peppers and fresh basil in a spicy coconut red curry sauce with Kaffir lime and jalapeños; with choice of beef, chicken, pork, tofu or tempeh. |
| <b>Crispy Ginger Red Snapper</b> 17.00<br>Crispy fried Oregon Red Snapper with fresh ginger, celery, toasted garlic, onions and mushrooms.  | <b>White Wine Seafood Fantasy</b> 18.00<br>Oregon Red Snapper, prawns, scallops and squid sautéed with onions and tomatoes in a savory white wine roasted garlic sauce.   |
| <b>Thai Style Sweet and Sour</b> 14.00<br>Pineapple, onions, mushrooms, bell peppers and tomatoes stir-fried in a rich sweet and sour sauce with chicken, pork, tofu or tempeh.       |   |

# Curries & Grill

☞ served with Jasmine rice ☞

☞ Substitute Tiger prawns add 4.00 ☞

## Matsaman \* 14.50

Rich, hearty mild spiced coconut curry with slow roasted potatoes, herbs, onion and spices, and choice of chicken or braised tofu; topped with roasted peanuts and scallions.

## Thai Yellow Curry \* 15.50

Smooth, sweet and spicy coconut curry with chicken, green apples and Yukon Gold potatoes; topped with a fresh pickled jalapeño, red onion and cucumber relish.

## Panang \*\* 14.00

Spicy coconut red curry with carrots, peas, bell peppers, bamboo shoots, jalapeño, fresh basil, hints of roasted peanut and choice of beef, chicken, tempeh, tofu or pork.

## Green Curry \*\* 14.00

Spicy, aromatic coconut curry with peas, squash, fresh basil, bamboo, bell peppers, jalapeño and choice of beef, chicken, pork, tofu or tempeh.

## Vegan Curry \*\* 13.50

Spicy, complex vegan coconut green curry with pineapple, squash, fresh basil, bamboo shoots, bell peppers, peas, jalapeños and tofu or tempeh.

## Fire Grilled Shrimp Satay 15.00

Garlic brushed Tiger prawns, skewered and char-grilled; served with black bean ginger sauce, toasted sesame seed topped Jasmine rice and organic greens.

## Thai Style Grilled Ahi \* 19.50

Sushi Grade Ahi tuna, grilled medium rare and served atop green mango salad with carrots, jicama, roasted cashews and thinly sliced red onion in a sweet chili citrus dressing with organic field greens.

## Thai BBQ Chicken 16.00

Half a chicken marinated in a sweet Thai style barbeque sauce and slow roasted to perfection; served on a bed of field greens with black bean ginger sauce and sticky rice.

## Pineapple Seafood Curry \*\* 19.00

Oregon Red Snapper, prawns and scallops simmered in a spicy coconut red curry with pineapple, squash, peas, bamboo shoots, bell peppers, fresh basil and jalapeños; served over angel hair noodles.

## Juice & Soda

<b>Butterfly</b>	4.00	<b>Fresh Squeezed Juice</b>	4.00
Fresh squeezed Honey Ginger lemonade, guava nectar and a splash of soda.		Orange or Grapefruit	
<b>Island Splash</b>	4.00	<b>Fresh Honey Ginger Lemonade</b>	3.00
Fresh squeezed orange juice, banana-pineapple nectar and splashes of cranberry and soda.		<b>Kerns Fresh Nectars</b>	3.00
<b>Passion Tootie Fruity</b>	4.00	Mango, Guava or Banana-Pineapple	
Fresh squeezed orange juice mixed with guava nectar.		<b>Cranberry Juice</b>	2.00
<b>Chocolate or Coconut Shake</b>	4.75	<b>Soda</b>	2.50
Homemade chocolate or coconut Ice cream blended with rich coconut crème; topped with fresh whipped cream and toasted coconut flakes. Add banana .50		Pepsi, Diet Pepsi, Sierra Mist, Mug Root Beer	
		<b>Reed's Original Ginger Brew</b>	3.00
		<b>Voss Sparkling Water (Norway)</b>	
		375 ml/800 ml	3.50/6.00

## Coffee & Tea

<b>Thai Iced Tea</b>	3.00	<b>Tea Lady Organic Specialty Teas</b>	
<b>Iced Tropical Tea</b>	3.00	Oolong*, Jasmine*, Green*, Tropical or Herbal Hibiscus Mint	
<b>Cafeto Organic House Coffee</b>		(* Fair Trade Certified)	
Regular or Decaf	2.00		3.50

☞ Maximum 4 checks per table please ☞

☞ An 18% gratuity may be added for parties of six or more ☞

☞ Additional Jasmine or Sticky rice 2.00 ☞

☞ 0 - 3\*\*\* stars denote degree of heat; please let your server know how spicy you like it ☞

☞ Our dishes are made to order, please inquire about substitutions ☞

☞ Vegetarian, vegan and wheat-free options available upon request ☞

☞ Please let your server know about any dietary restrictions ☞

☞ We use trans-fat free cooking oil ☞

# Desserts

<b>Tempura Bananas</b>	6.50	<b>Homemade Ice Cream</b>	
Fresh bananas lightly battered, fried golden and topped with wild Oregon blackberry honey and shredded coconut flakes.		Homemade coconut or chocolate	
		Single/Double	2.50/4.50
<b>Banana Island</b>	8.50	<b>Coconut Island</b>	6.50
Tempura Bananas à la mode with your choice of homemade coconut or chocolate ice cream.		Two scoops of coconut ice cream over hot sweet rice, topped with whole roasted peanuts.	
<b>Thai Custard</b>	7.00	<b>Chocolate Cheesecake</b>	6.50
Traditional Thai coconut and palm sugar custard. Served warm with homemade coconut ice cream.		Homemade chocolate mascarpone cheesecake with whipped cream.	
<b>Pineapple Sweet Rice</b>	8.00	<b>Chocolate or Coconut Shake</b>	4.75
Warm Thai sweet rice topped with rich coconut crème sauce and served with fresh cut pineapple.		Homemade chocolate or coconut ice cream blended with rich coconut crème; topped with fresh whipped cream and toasted coconut flakes. Add banana .50	
<b>Root Beer Float</b>	5.00	<b>Ruby Island</b>	9.50
Homemade coconut ice cream topped with Mug Root Beer.		Two scoops of homemade coconut ice cream drenched in Godiva Dark chocolate and Chambord Raspberry liqueurs; served with fresh banana.	

Ring of Fire Restaurant and Catering is committed to sustainability and dedicated to reducing our environmental impact with a specific focus on water, energy and waste. We support local and organic growers, ranchers, wild crafters and as many small businesses as possible within our local community. We purchase 100% of our electricity through EWEB's renewable wind power program, our water is filtered with an Aqua-Metrics system and we use energy efficient equipment and appliances. Our overall company goal is to reduce the amount of food waste that goes into landfills; we compost approximately 10,000 gallons of biodegradable material every year and educate our staff to recycle and conserve everything possible, including our cooking oil. We hope these conscientious business practices will lead us and our guests toward a healthier lifestyle and environment. Please join us in supporting these conservation efforts.

Thank you for dining with us.

# Ring of Fire

## Happy Hour Menu

⌘ Daily from 4:00 pm - 6:00 pm ⌘

**Draft Beer** 3.00  
Ask your server about today's selections

**Red or White Wine** 5.00  
Ask your server about today's selections

**Cocktails** 6.00

**Seasonal Lemon Drop** vodka, fresh lemon, sweetened with a kiss of the season; served up

**Daiquiri Martini** white rum and fresh lime shaken and served up or on the rocks

**Cosmopolitan** vodka, fresh lime, triple sec and a splash of cranberry; served up

**Cucumber Gimlet** muddled cucumber, gin, fresh lemon, served up

**Hot and Sour Soup** 3.00  
A bowl of Hot and Sour soup served with your choice of chicken or tofu, toasted garlic, bamboo, mushrooms and egg; topped with scallions and fresh cilantro.

**Oregon Field Greens** 5.00  
Local *Sweet Leaf Farm's* organic mixed mesclun greens with fresh tomatoes, cucumbers and our house made Asian vinaigrette.

**Sweet Potato Tempura \*** 5.00  
Thinly sliced sweet potatoes lightly battered in a Korean style tempura with Japanese Togarashi spice and served crispy with spicy plum sauce.

**Onion Rings \*** 5.00  
Fresh cut onion rings lightly battered in a Korean style tempura with Japanese Togarashi spice and served crispy with spicy plum sauce.

**Phad Se Yu** 10.00  
Wide wheat noodles stir-fried with broccoli, egg, fresh bean sprouts and your choice of tofu, tempeh, chicken or pork in a sweet and tangy caramelized soy sauce with toasted garlic.

**Daily Plate** 10.00  
Chef's choice featuring fresh, seasonal ingredients; accompanied by steamed Jasmine rice and lightly dressed organic field greens.