

Ring of Fire

Appetizers to Share

Sweet Potato Tempura *

Thinly sliced sweet potatoes lightly battered and served crispy with our spicy plum sauce.

Vegetable Tempura *

Onions, broccoli, bell peppers, mushrooms and zucchini lightly battered in a Korean style tempura with Japanese Togarashi spice and fried golden brown; served with our spicy plum sauce.

Chicken Tempura *

Chicken breast strips lightly battered and served golden brown with our spicy plum sauce.

Beef Satay

Five satays of marinated beef, fire grilled and served with our house made black bean ginger sauce.

Chicken Satay

Five satays of chicken breast marinated in coconut milk and spices, grilled and served with peanut sauce.

Tempeh Satay *

Five satays of house marinated tempeh, grilled to perfection; served with sweet and tangy tempeh sauce.

Calamari

Sake and lemongrass marinated calamari, lightly breaded and fried golden brown with shallots and jalapeños; served with our spicy plum sauce.

Crispy Spring Rolls

Glass noodles, cabbage, carrots, garlic and black pepper rolled in a vegan wrapper; served golden brown with our spicy plum sauce.

Crispy Tofu

Four tofu sticks served golden brown with our spicy plum sauce topped with crushed peanuts.

Salads

Oregon Field Greens

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

Thai Noodle Salad *

Fresh steamed rice noodles, broccoli and carrots tossed with a sweet, tangy chili lime dressing, fresh sprouts, peanuts and choice of tofu or chicken.

Som Tam *

Fresh shredded green papaya and carrots, cherry tomatoes and green beans seasoned with garlic, chilies, crushed peanuts and a traditional Thai style lime fish-sauce dressing.

Fire Eaters Beef or Chicken **

Tender, thinly sliced grilled beef or chicken breast tossed with our lemon fish-sauce, fresh mint, basil, julienne red onions and crushed chili; served over local, organic greens with tomatoes and cucumbers.

Soups

Hot and Sour *

Bowl
Mongolian hot pot to share. Choice of chicken or tofu with garlic, bamboo, mushrooms, egg, green onion and cilantro.

Thom Kha *

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

Thom Yum Seafood Soup *

Tilapia, prawns, scallops, and squid in a spicy citrus broth with Kaffir lime, galanga, ginger, tomatoes, onions, mushrooms, fresh basil, mint and cilantro; served in a Mongolian hot pot to share.

Ginger Glass Noodle Soup

Savory ginger broth with glass noodles, bamboo, mushrooms, celery, onions, cabbage, carrots, black pepper and choice of chicken, pork or tofu topped with green onion and cilantro, served in a Mongolian hot pot.

Noodles

↻ Tiger prawns substitution available ↻

Phad Thai

Rice noodles stir-fried with egg, choice of chicken, pork or tofu and fresh bean sprouts; garnished with crushed peanuts, green onion and lime.

Phad Se Yu

Sweet and tangy stir-fry of wide wheat noodles, broccoli, egg, fresh bean sprouts and choice of tofu, tempeh, pork or chicken.

Phad Voon Sen

Wok fired Chinese glass noodles with bamboo, onions, tomatoes, celery, carrots, peas, sprouts, egg and choice of tofu, pork or chicken in a light soy garlic sauce.

Siam Chow Mein

Sweet sesame garlic stir-fry with angel hair noodles, almonds, pineapple, carrots, onions, tomato, napa cabbage and choice of chicken, pork, tofu or tempeh.

Khi Mao **

‘Drunken Noodles.’ Wide wheat noodles stir-fried with carrots, cabbage, onions, jalapeño and basil, in our house made mint-chili sauce and choice of chicken, pork, beef, tofu or tempeh.

Black Bean Garlic Tempeh

Sweet bell peppers, onions, cilantro and tempeh stir-fried in a savory black bean ginger sauce; served over angel hair pasta.

Black Bean Garlic Shrimp

Tiger prawns, sweet bell peppers, onions and cilantro stir-fried in a savory black bean ginger sauce; served over angel hair noodles.

Kwiteau Nuah *

Thinly sliced Knee Deep Farms beef or fresh tofu simmered in a savory sweet soy broth with cinnamon, star anise, roasted garlic, herbs and crushed chilies; served over wide wheat noodles with fresh sprouts and celery.

Peanut Sauce Curry *

A rich, sweet and mild spiced curry with your choice of tofu, tempeh, pork or chicken served over steamed broccoli, carrots, cabbage, fresh bean sprouts and a bed of angel hair noodles.

From the Wok

❧ served with jasmine rice ❧

Garlic and Mushrooms

Button mushrooms and roasted garlic cilantro stir-fried with choice of beef, chicken, pork, tofu or tempeh; garnished with green onion.

Spicy Fried Rice **

Button mushrooms, bell peppers and onions stir-fried with fresh basil, our mint leaf chili sauce and choice of tofu, tempeh, chicken, pork or beef. Substitute Tiger prawns

Pla Phad King

Crispy fried Tilapia stir-fried with fresh ginger, onions, celery, mushrooms and roasted garlic.

Thai Style Sweet and Sour

Pineapple, onions, bell peppers, mushrooms and tomatoes stir-fried in a rich sweet and sour sauce with choice of chicken, pork, tofu or tempeh.

Mint Leaf Chilies **

Onions, mushrooms, bell peppers, jalapeño, garlic and our mint leaf and chili sauce stir-fried with choice of beef, chicken, pork, tofu or tempeh.

Orange Ginger Chicken *

Chicken tempura stir-fried with pineapple, shiitake mushrooms, green onion, carrots, onions, cashews and orange zest; finished in a mild spiced citrus sauce.

Kung Pat Taya *

Spicy and aromatic stir-fry of Tiger prawns, sweet bell peppers, onions, basil, tomatoes, roasted garlic, citrus and house made chili paste.

Sweet Asian Fried Rice

Stir-fried tomatoes, carrots, onions, peas and egg with choice of tofu, tempeh, pork or chicken; garnished with black pepper and green onions.

Red Wine Beef

Knee Deep Farms beef wok fired with bell peppers, onions and tomatoes in a savory red wine and garlic sauce.

Vegetable Delight

Broccoli, cabbage, carrots, onions, bell peppers, celery, mushrooms, peas, squash, tomatoes, pineapple and fresh sprouts stir-fried in a sweet, roasted garlic sauce with choice of chicken, pork, tofu or tempeh.

White Wine Seafood Fantasy

Tilapia, scallops, prawns and squid stir-fried with white wine, onions, roasted garlic and tomatoes.

Phad Prik King **

Spicy green bean and red curry stir-fry with coconut milk, red bell peppers, jalapeño, basil, Kaffir lime and choice of beef, chicken, pork, tofu or tempeh.

Curries & Grill

∞ served with jasmine rice ∞

Panang **

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

Green Curry **

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

Matsaman *

Rich, hearty coconut curry with slow roasted herbs, potatoes, onions and choice of chicken or tofu; topped with roasted peanuts and green onions.

Pineapple Seafood Red Curry **

Spicy coconut red curry with Tilapia, prawns, scallops, squash, peas, bamboo, bell peppers, jalapeño, pineapple and basil; served over angel hair noodles.

Thai Yellow Curry **

Smooth and spicy coconut curry with chicken, green apples, potatoes and a jalapeño, red onion and cucumber relish.

Vegan Curry **

Spicy, complex coconut green curry with pineapple, squash, bell peppers, peas, bamboo, fresh basil, jalapeño and choice of tofu or tempeh.

BBQ Chicken

Half a chicken marinated in a sweet Thai style barbecue sauce; served on a bed of fresh organic greens with black bean ginger sauce.

Fire Grilled Shrimp Satay

12 Tiger prawns rubbed with garlic oil, skewered, grilled and served over organic greens with black bean ginger sauce and toasted sesame seed topped jasmine rice.

Pra Ram *

A lightly seasoned stir-fry of Napa cabbage, carrots, broccoli, spinach, cabbage, and bean sprouts, finished with peanut sauce.

Served with choice of beef, chicken, pork, tofu or tempeh.

Substitute Tiger Prawns

Juices, Lemonade, Sodas, Etc.

House Thai Iced Tea
Fresh Honey Ginger Lemonade
Fresh Squeezed Orange Juice
Fresh Squeezed Grapefruit Juice

Kerns Fresh Nectars
Guava, Banana Pineapple or Mango
Thomas Kemper Root Beer

Root Beer Float with Homemade
Coconut Ice Cream
Reed's Ginger Brew Ale
Cranberry Juice
Soda

*Pepsi, Diet Pepsi, Sierra Mist,
Dr. Pepper*

Voss Sparkling Water
375 ml
800 ml

Coffee & Tea

Organic Sumatra Dark Coffee
Regular or Decaf
Organic Iced Tropical Tea
House Thai Iced Tea

Organic Loose Leaf Hot Teas made
locally by Tea Lady Teas
Oolong, Jasmine*, Green*, Tropical
& Herbal Hibiscus Mint
(* Fair Trade Certified)*

☞ No split checks please ☞

☞ 18% service charge for parties of six or more ☞

☞ Additional jasmine or sticky rice ☞

☞ * , ** , *** denotes degree of heat, let your server know how hot you like it ☞

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

☞ Vegan and vegetarian options available ☞

☞ Please inform your server of any dietary restrictions so we can accommodate your needs ☞

☞ Ring of Fire proudly uses non-trans fat oil ☞

Desserts

Homemade Ice Cream

Two scoops of homemade coconut or chocolate.

Thai Custard

Traditional Thai coconut and palm sugar custard. Served warm with coconut ice cream.

Pineapple Sweet Rice

Sweet rice served with one-half of a fresh pineapple and a rich coconut cream sauce.

Mango Sweet Rice

Ask your server for availability.

Coconut Island

Two scoops of coconut ice cream over hot sweet rice topped with whole roasted peanuts.

Tempura Bananas

Fresh bananas lightly battered, deep-fried and topped with honey and shredded coconut.

With a scoop of coconut or chocolate ice cream

Hakutsuru Plum Wine

Semi-sweet wine made from fermented Japanese plums.

Ruby Island

Two scoops of homemade coconut ice cream drenched in Godiva chocolate and Chambord raspberry liqueurs.

Ring of Fire restaurant is committed to sustainability and uses sustainable practices whenever possible. We use local and organic products as much as is physically and financially feasible; purchase 100% of our electricity from EWEB renewable wind power; reduce energy and waste with in-house conservation policies; filter our water with an Aqua-Metrics system; recycle everything possible; compost approximately 7,200 gallons of material every year and implement many other small changes which we hope will lead us and our customers to a healthier lifestyle and environment. Please join us in supporting these conservation practices.

Thank you for dining with us.