



# Sticky Rice

(607) 275-3641

## Menu

### Appetizers

1. **Spring Roll** (2 rolls) \$2.95  
ปอเปี๊ยะทอด Shrimp \$3.65

Ground chicken, pork, shrimp or only veggies with bean thread noodles, wood ear mushrooms, shredded carrots and spices, wrapped in wheat paper and briefly deep fried. Served with sweet chili sauce.

2. **Summer Roll** (1 roll) \$2.95  
ปอเปี๊ยะสด Shrimp \$3.65

Shredded green lettuce, tofu, sautéed bean sprouts, pickled carrots and Daikon root, scallions, cilantro, rice vermicelli. Available with sliced grilled chicken breast, sliced grilled pork, grilled tiger shrimp, or baked tofu. Wrapped in rice paper and served with lime chili sauce.

3. **Curry Puff** (4 pieces) \$3.75  
กะหรี่ปั๊พ

Delicious potatoes curried, wrapped in pastry and deep fry until golden brown. Available with ground chicken, ground pork, or just vegetables. Served with sweet chili sauce.

### Salads

4. **Thai Salad with Peanut sauce** \$4.95  
สลัดไทย

Mixed green leaf lettuce, tomatoes, cucumbers, tofu, fresh scallions and cilantro, shredded carrots and red peppers. Served with homemade peanut sauce.

5. **Laotian Yum Salad** \$5.95  
สลัดลาว

Mixed green leaf lettuce, tomatoes, sliced white eggs, fresh scallions and cilantro, sliced cucumbers, tossed in boiled egg yolk dressing.

### Soups (Served spicy upon request)

6. **Tom Yum Soup** \$3.95  
ต้มยำ Shrimp \$4.50

Thai hot and sour soup with a choice of vegetable, chicken, beef, pork or shrimp.

7. **Tom Kah (coconut soup)** \$3.95  
ต้มข่า Shrimp \$4.50

The basis of this soup, a gentle combination of a choice of chicken, or just tofu, coconut milk, galangal and lemongrass, is given heat, intensity and flavoring.

8. **Bean Thread Noodle Soup** \$3.95  
*แกงจืดวุ้นเส้น* *Shrimp \$4.50*

Bean noodle soup with a choice of vegetable, chicken, beef, pork or shrimp, in clear vegetable broth, wood ear mushrooms, straw mushrooms, fried garlic and scallions.

9. **Chicken Tamarind Soup** \$3.95  
*ต้มส้มมะขามไก่*

A tamarind soup with chicken, tomato, straw mushrooms, and vegetables.

10. **Fish Tamarind Soup** \$4.50  
*ต้มส้มมะขามปลา*

A tamarind (Asian fruit) soup with cat fish chunks. Tomatoes, mushrooms and veggies.

### **BBQ**

11. **Chicken Satay** \$9.75  
*ไก่สะเต๊ะ*

Grilled marinated chicken skewers with coconut milk. Served with steamed jasmine rice and homemade peanut sauce.

12. **Shrimp Satay** \$10.75  
*กุ้งสะเต๊ะ*

Grilled marinated shrimp skewer with coconut milk. Served with steamed jasmine rice and homemade peanut sauce.

13. **Vegetable Satay** \$9.75  
*สะเต๊ะมังสะวิรัต*

Grilled marinated vegetables skewers with coconut milk. Served with steamed jasmine rice and homemade peanut sauce.

14. **Ping Moo** \$11.75  
*หมูย่าง*

Grilled marinated pork chops, served with a choice of steamed jasmine rice or sticky rice, with fresh homemade roast tomato sauce.

15. **Ping Gai** \$10.75  
*ปีกไก่ย่าง*

Grilled marinated chicken wings, served with a choice of steamed jasmine rice or sticky rice, with fresh homemade roast tomato sauce.

16. **Ping Planai** \$14.99  
*ปลาย่าง*

Grilled a whole Tilapia fish, topped with roast onion and pepper sauce. Served with a choice of steamed jasmine rice or sticky rice.

17. **Seekhrong Moo yarng** \$11.75  
ซี่โครงหมูย่าง  
Grilled pork spare ribs, served with a choice of steamed jasmine rice or sticky rice, with fresh homemade roast tomato sauce.

**Sticky Rice**

18. **Sticky rice with Beef Jerky** \$10.75  
เนื้อสวรรค์  
Marinated dried beef briefly deep fried. Served with homemade roast tomato sauce and slices of fresh cucumber. *Choice of white or purple rice.*

19. **Sticky rice and spicy Papaya Salad** \$10.75  
ส้มตำ  
A mesh mix of shredded green papaya, chili peppers, fish sauce, sliced tomatoes, and fresh lime juice, in a mortar and pestle. Served with a choice of steamed white, purple, or jasmine rice. *Optionally add fermented fish sauce. Available mild or hot by request.*

20. **Sticky rice with Fish and Thai Eggplant** \$10.75  
ปลานปลา  
Boiled catfish filet and Thai eggplant in fermented fish sauce broth, lemongrass and lime leaves, blended together in a mortar and pestle. Served with sticky rice and slices of fresh cucumber. *Available mild or hot by request.*

21. **Sticky rice with Casserole** \$10.75  
พะโล้  
Slices of chicken breast or pork and egg, slowly cooked in soy sauce, a five-spice, enhanced with galangal, ginger and garlic. *Served with a choice of sticky rice or steamed jasmine rice.*

22. **Sticky rice with Cassia Leaf** \$10.75  
แกงจืดเห็ด  
Cassia leaf cooked a mix of coconut milk and chicken or vegetables broth, lemongrass, and Kaffir leaf; thickened with sticky rice paste, pungent with lemon-basil leaves. Available with chicken, beef, pork or veggies. Served with steamed sticky rice or jasmine rice. *Available mild or hot by request.*

23. **Laab-Gai (Spicy chicken salad)** \$10.75  
ลาบไก่  
Steamed hand chopped chicken breast mixed with dried ground roast chili peppers, ground roasted sticky rice, fresh chili peppers, fresh scallion and cilantro, fish sauce. *Served with a choice of steamed jasmine rice or sticky rice.*

24. **Laab-Nua** (Spicy beef salad) \$10.75  
ลาบเนื้อ  
Steamed hand chopped lean beef mixed with dried ground roast chili peppers, ground roasted sticky rice, fresh chili peppers, fresh scallion and cilantro, enhanced with fish sauce. *Served with a choice of steamed jasmine rice or sticky rice.*
25. **Laab-Moo** (Spicy pork salad) \$10.75  
ลาบหมู  
Steamed hand chopped lean pork mixed with dried ground roast chili peppers, ground roasted sticky rice, fresh chili peppers, fresh scallion and cilantro, enhanced with fish sauce. *Served with a choice of steamed jasmine rice or sticky rice.*
26. **Mok Gai in Banana Leaf** \$10.75  
ห่อหมกไก่ (ลาว)  
Marinated chicken breast chunks, Kaffir- lime leaf, fresh dill, all wrapped in a banana leaf and steamed. *Served with a choice of steamed jasmine rice or sticky rice.*
27. **Mok-Plaa in Banana Leaf** \$11.75  
ห่อหมกปลา (ลาว)  
Marinated catfish chunks, Kaffir lime leaf, lemon and fresh dills, all wrapped in a banana leaf and steamed. *Served with a choice of steamed jasmine rice or sticky rice.*
28. **Spicy Cucumber Salad** \$10.75  
ตำแตงกวา  
A mashed mix of shredded cucumber, fresh chili peppers, fish sauce, fermented fish sauce (*optional*), sliced tomatoes and fresh lime juice, in mortar and pestle. *Served with steamed jasmine rice or steamed sticky rice.*
29. **Laotian Bamboo Shoot Stew with Chicken** \$10.75  
แกงหน่อไม้  
Sliced bamboo shoots, and sliced chicken breast, cooked in a mixture of Yanarng leaf (Tiliacora Triandra) juice and vegetable broth, spiced up with fish sauce and fermented fish sauce, textured with straw mushrooms. *Served with a choice of steamed sticky rice or jasmine rice.*
30. **Laotian Sausage** \$10.75  
ไส้กรอกอีสาน  
Grilled sausage (made with pork, onions, lemongrass, garlic, sugar and salt) served with homemade roast tomato sauce and with a choice of white or purple sticky rice.

31. **Soopnohmai** \$10.75  
 ซุปหน่อไม้  
 Shredded bamboo shoots, slowly cooked in Yanarng juice (Tiliacora Triandra),  
 spice up with ground roasts sticky rice. *Served with a choice of steamed jasmine  
 rice or sticky rice.*
32. **Orm nua/ moo/ gai** \$10.75  
 อ่อมเนื้อ หมู หรือไก่  
 Marinated beef, pork or chicken and Thai eggplant, cooked in a mixture of  
 anchovy sauce and vegetables broth, thicken with sticky rice paste. *Served with a  
 choice of steamed jasmine rice or sticky rice.*
33. **Narntok** \$13.95  
 น้ำตก  
 Grilled a marinated New York strip steak. Served with home made roast  
 tomato sauce, and a choice of jasmine or white sticky rice.
34. **Yum Nua narntok** \$14.95  
 ยำเนื้อน้ำตก  
 Sliced grilled marinated New York strip steak, onion, scallions and cilantro,  
 tossed in lime-vinegar chili sauce. *Served with a choice of steamed jasmine rice  
 or sticky rice.*
35. **Yum Plaameuk** \$13.75  
 ยำปลาหมึก  
 Steamed squid slices, onion, scallions, and cilantro tossed in a lime-vinegar chili  
 sauce. *Served with steamed jasmine rice or sticky rice.*
36. **Yum Woonsen** \$10.75  
 ยำวุ้นเส้น Shrimp \$11.75  
 This unusual salad is a mixture of raw vegetables, freshly cooked chicken, pork or  
 shrimp and freshly steamed bean thread noodle, tossed in lime-vinegar chili  
 sauce.
37. **Yum Nem** \$12.75  
 ยำแหนม  
 A tempting combination of pork sausage slices, spanish onion, celery and cilantro.  
 A spicy kick is provided by a powerful lime-flavored sauce.

### ***Special Laotian Food***

38. **Khoawniew Somtum, Gai yarng/ Moo yarng** \$13.95

( Pikgai yarng, Moo yarng)

ข้าวเหนียวส้มตำไก่ย่าง หรือหมูย่าง

A combination platter of papaya salad, and grilled chicken wings or pork chop, served with a choice of sticky rice or steamed jasmine rice

39. **Nam Nuong** \$13.95

แหนมเนือง

A combination platter of grilled marinated ground pork, and mixed Asian fresh herbs, green leaves, rice vermicelli, and bean sauce dipping.

40. **Nam Khaow** \$13.95

แหนมข้าวคั่ว

A mixture of crispy rice and chopped Nem sausage, scallions, cilantro and lime juice, spice up with fish sauce, sugar and salt. Served with iceberg lettuce, cilantro and fried red chili peppers.

### ***Fried Rice***

41. **Basil Fried Rice** \$9.75

ข้าวผัดกะเพรา

*Shrimp* \$10.75

Stir-fried steamed long grain rice, egg (optional), onion, mixed vegetables, in Thai soy sauce or fish sauce, flavored with Thai basil, and your choice of meats or veggies. *(Choice of chicken, beef, pork, shrimp or vegetables.) Available mild or hot by request.*

42. **Pineapple fried Rice** \$9.75

ข้าวผัดสับประรด

*Shrimp* \$10.75

Stir-fried steamed long grain rice, egg (optional), onion, mixed vegetables, in Thai soy sauce or fish sauce, flavored with pineapple chunks and your choice of meats or veggies. *(Choice of chicken, beef, pork, shrimp or vegetables.) Available mild or hot by request.*

43. **Basic Fried Rice** \$9.75

ข้าวผัด

*Shrimp* \$10.75

Stir-fried steamed long grain rice, egg (optional), onion, mixed vegetables, in Thai soy sauce or fish sauce and your choice of meats or veggies. *(Choice of chicken, beef, pork, tiger shrimp or vegetables.) Available mild or hot by request.*

## **Noodles**

44. **Pad Thai** \$9.95  
ผัดไทย *Shrimp \$10.95*  
Stir-fried flat rice noodles with tamarind sauce, garlic, onion, chives, fresh bean sprouts, tofu kan, ground roasted peanuts, and your choice of meats or veggies. *(Choice of chicken, beef, pork, black tiger shrimp or vegetables). Available mild or hot by request.*
45. **Rice Vermicelli with Coconut Curry Sauce** \$10.75  
ขนมจีน *Shrimp \$11.75*  
Steamed rice vermicelli laid on the bed of shredded raw green cabbage, shredded carrots, and fresh bean sprouts. Topped with coconut curry sauce and your choice of meats or veggies. *(Choice of chicken, beef, pork, tiger shrimp or just vegetables.) Available mild or hot by request.*
46. **Guay Tiew Neua** \$10.75  
ก๋วยเตี๋ยวเนื้อ  
Steamed flat rice noodles, Asian meatballs, steamed slices of beef, cooked in beef broth. Topped with fresh bean sprouts, fresh Thai basil, fresh scallions and cilantro. *Available mild or hot by request.*
47. **Guay Tiew Seafood** \$11.75  
ก๋วยเตี๋ยวทะเล  
Steamed flat rice noodles, fish balls, fish cake, tiger shrimp, cooked in seafood broth. Topped with fresh bean sprouts, fresh scallions and cilantro.
48. **Pad See Eaw (Stir-fry rice noodle sheets)** \$10.75  
ผัดซีอิ๊ว *Shrimp \$11.75*  
This flavored dish is a quick stir-fry of rice noodle sheets, beef and Chinese broccoli with Thai soy sauce, and with a choice of beef, pork, chicken, vegetables or shrimp.
49. **Pad Woon Sen (Stir-fry bean thread noodle)** \$10.75  
ผัดวุ้นเส้น *Shrimp \$11.75*  
A briefly stir-fry of a choice of slices chicken, slices pork, shrimps or tofu, vegetables and bean thread noodle, egg (optional), in soy sauce and/or fish sauce.
50. **Rad-Na (meats slices over rice noodle)** \$10.75  
ราดหน้า *Shrimp \$11.75*  
Stir-fry pork, chicken, beef, vegetables or shrimp and Chinese broccoli, with oyster sauce and soy sauce, over rice noodle sheets.

## **Stir-Fry**

51. **Stir-Fry with Thai Basil** \$9.95  
ผัดกะเพรา *Shrimp \$10.95*  
Stir-fried vegetables or meat (*choice of chicken, beef, pork, tiger shrimp or just vegetables*) with garlic, onion, Thai basil and mixed vegetables. Serve with steamed jasmine rice. *Available mild or hot by request.*
52. **Stir-Fry in Roast Chili Paste** \$9.95  
ผัดพริกเผา *Shrimp \$10.95*  
Stir-fried vegetables or meat (*choice of chicken, beef, pork, tiger shrimp or just vegetables*) with garlic, onion, roast chili paste and mixed vegetables. Served with steamed jasmine rice. *Available starting from a medium spicy by request.*
53. **Stir-Fry with Oyster Sauce** \$9.95  
ผัดน้ำมันหอย *Shrimp \$10.95*  
Stir-fried vegetables or meat (*choice of chicken, beef, pork, tiger shrimp or just vegetables*) with garlic, onion, oyster sauce and mixed vegetables. Served with Steamed jasmine rice. *Available mild or hot by request.*
54. **Stir-Fry with Ginger** \$9.95  
ผัดขิง *Shrimp \$10.95*  
Stir-fried vegetables or meat (*choice of chicken, beef, pork, tiger shrimp or just vegetables*) with ginger, bean sauce, onions and mixed vegetables. Served with Steamed jasmine rice. *Available mild or hot by request.*
55. **Preaw-Wan** (*Sweet n' sour pork, chicken, or shrimp*) Pork, chicken \$9.95  
ผัดเปรี้ยวหวาน *Shrimp \$10.95*  
A popular stir-fry sweet and sour dish of pork, chicken, or shrimps and al dente vegetables. Serve with steamed jasmine rice.
56. **Gai-Himapanh** (*Stir-fried chicken and cashew nuts*) \$10.75  
ไก่ผัดเม็ดมะม่วงหิมพานต์  
The flavor classic stir-fry of chicken, dried chilies, scallions, onion, white mushrooms and cashew nuts briefly stir in sweet soy sauce and fish sauce. Served with steamed jasmine rice.
57. **Pad Kratiem Gai** (*Garlic chicken*) \$10.75  
ไก่ทอดกระเทียม  
Stir-fry of chicken, carrots, onions and scallions with garlic, fish sauce and oyster sauce; add little kick with black pepper and serve with steamed jasmine rice

58. **Plaa-meuk Pad Prik (Chili Squid)** \$12.75

ปลาหมึกผัดพริก

An uncompromisingly chili-hot, this stir-fries gives a heat by a mix of fresh chilies pepper and roast chili Paste, refresh with basil leaves and al dente vegetables. Serve with steamed jasmine rice

59. **Kae Pad Prik (Chili Lamb)** \$13.75

แกะผัดพริก

This lamb stir-fry tempers the powerful spiciness by fresh chilies, red curry paste and vegetables (onions, scallions, and pineapple chunks), gentle with a touch of coconut milk. Serve with steamed jasmine rice.

### Curry

60. **Panang Curry** \$9.95

พะเนียง

Shrimp \$10.95

Vegetables or meat (*choice of chicken, beef, pork, tiger shrimp or just vegetables*) Cooked in Panang curry sauce, Kaffir leaves and Thai basil and served with steamed jasmine rice. *Available starting at medium spicy by request.*

61. **Massaman Curry** \$9.95

มัสมั่น

Lamb \$13.75 / Shrimp \$10.95

Vegetables or meat (*choice of chicken, beef, pork, lamb, tiger shrimp or just vegetables*) Cooked in Massaman curry sauce, steamed carrots and white potatoes. Served with steamed jasmine rice. *Available hot by request.*

62. **Green Curry** \$9.95

แกงเขียวหวาน

Shrimp \$10.95

Vegetables or meat (*choice of chicken, beef, pork, tiger shrimp or just vegetables*) Cooked in a green curry sauce, eggplant, Kaffir leaves and Thai basil. Served with steamed jasmine rice.

63. **Red Curry** \$9.95

แกงแดง

Shrimp \$10.95

Vegetables or meat (*choice of chicken, beef, pork, tiger shrimp or just vegetables.*) Cooked in a red curry sauce, Kaffir leaves and Thai basil. Served with steamed jasmine rice.

64. **Panang Ped (Roast duck Panang)** \$13.75

พะเนียงเป็ด

One of the most popular Thai dishes, this Panang curry is given a special crisp taste of duck, gently cooked in Coconut curry sauce, and enhanced with fresh basil, and Kaffir leaves.

65. **Karee-Goong Saparot** (*Shrimp & Pineapple Curry*) \$10.75  
แกงกุ้งสับประรด

One of a favorite dish, this shrimp-pineapple curry looks and tastes different from the norm-yellow and hot with the heat mellowed by coconut milk.

66. **Gaeng Phed Ped Yarng** (*Grilled Duck Curry*) \$13.75  
แกงเผ็ดเป็ดย่าง

This grilled duck curry is highly spiced and coconut flavored, pineapple and raisin nuts temper the heat of this classic dish.

### ***Fish***

67. **Chili and Garlic sauce over Sole Fillet (Pla Lad Prik)** \$13.95  
ปลาราดพริก

Chili garlic sauce, poured over fried marinated sole fillet, topped with cilantro leaves. Served with steamed jasmine rice.

68. **Red Curry sauce with Lime Leaf over Pollock (Pla Choo Chee)** \$13.95  
ปลาชู่ฉี่

Red curry sauce poured over steamed marinated Pollock. Topped with fresh shredded scallions and cilantro laves. Served over steamed jasmine rice.

69. **Sweet and Sour Roast Tomato sauce over Flounder** \$13.95  
ปลาเปรี้ยวหวาน

Sliced onion, pineapple chunks, tomato, celery, cucumber chunks and slices of carrots, cooked in sweet and sour sauce and poured over fried flounder. Served over steamed jasmine rice.

70. **Plaa Yarng Rad Prik** (*Grilled Sea Bass and chili sauce*) \$13.95  
ปลาย่างพริกสด

A tangy homemade chill sauce pours over grilled sea bass.

71. **Plaa Yarng Panang** (*Grilled Salmon Fillet Panang*) \$13.95  
พะแนงแซลมอน

A thicken Panang curry sauce pours over grilled Salmon Fillet.

### ***Desserts***

72. **Fried Banana** (*4 pieces*) \$3.95  
กล้วยทอด

Banana sticks wrapped in wheat paper and deep fried until golden brown. Topped with honey and roasted sesame seeds

73. **Sticky rice with Mango** \$6.95  
 ข้าวเหนียวมะม่วง  
 Steamed sticky rice with coconut milk, topped with slices of sweet mango, coconut cream, and toasted sesame seeds. *Choice of white or purple rice.*
74. **Sticky rice with Mung Bean** \$6.95  
 ข้าวเหนียวถั่วเขียว  
 Steamed sticky rice with coconut milk, topped with mashed Mung bean in coconut milk and toasted sesame seeds. *Choice of white or purple rice.*
75. **Khoawniew Tu Rian** \$6.95  
 ข้าวเหนียวทุเรียน  
 Steamed sticky rice, topped with a blended of Durian and coconut milk.
76. **Ice cream** \$4.95  
 Four scoops of mango or coconut ice cream or mix of both.
77. **Thai sundae ice cream** \$7.95  
 Five scoops of a choice of mango or coconut ice cream or mix mango and coconut ice cream, topped with two pieces of crispy fried banana, cashew nuts, raisin nuts and one scoop of white and purple sticky rice.
- Beverages**
78. **Thai Iced Tea and Thai Iced Coffee** \$2.50  
 ชาเย็น กาแฟเย็น  
 Homemade sweet tea and coffee, served with or without cream
79. **Hot Tea or Hot Coffee** \$1.50  
 ชา กาแฟ  
 Choice of green tea, Jasmine tea, Thai hot tea, Thai hot coffee, regular, or decaf
80. **Soda, bottled water** \$1.00 each  
 น้ำอัดลม หรือ น้ำเปล่า

## *About Sticky Rice*

After completing education in my home country of Laos, I fled to Thailand because of the communist regime takeover in Laos.

After my immigrant status application was approved, I arrived in Montreal with a feeling of security. Living in Montreal for few years, I learned what the new world had to offer.

In 1989, I came to stay in Ithaca. By working with many local restaurants, I learned to cook many different kinds of food. That was when I started to use my knowledge to start my own business.

I began by serving my food at the Ithaca Farmer's market and other regional festivals. After expanding to do catering, I decided to open my own restaurant. Thus, Sticky Rice was born.

I use local ingredients, and have a wide selection of vegetarian entrées and appetizers. When cooking vegetarian dishes, I use a separate wok and utensils from other dishes.

I hope you'll come and enjoy a meal of Sticky Rice!

-- Sisay Sisouphone

## *How to find Sticky Rice*

We are in the heart of downtown Ithaca, in the Gateway Plaza building near the Ithaca Commons.

From **Cornell**: Take College Avenue to 79 West. Make a right onto 79 W and travel down the hill. You will now be on State Street. Look for us on the left hand side, in the Gateway Plaza building, on the rear side of the building. We are in between Domino's Pizza and Dataflow.

From **Ithaca College**: Make a right out of the main entrance onto 96B. Travel down the hill and bear right onto State Street right before the traffic light at State Street. Travel along State Street to the next traffic light. We are located in the Gateway Plaza building, which will be on your right after the light. Go around to the rear side of the building, where we are located between Domino's Pizza and Dataflow.

TCAT bus routes to the downtown area will bring you within walking distance of Sticky Rice!

## *Catering*

We are available to cater your event! Simply call or come in, and we can begin planning your event. Catering menus are available at the restaurant, or we can email you a copy!

Email us for more information: [voravoot1@aol.com](mailto:voravoot1@aol.com)