

FRESH OFF THE WOK

Served with a side of jasmine white rice.

CHICKEN GRA-POW 🍲🌱 WOK-1 \$11
Sautéed chopped chicken with onions, bell peppers & basil in a chili-garlic sauce.

GINGER CHICKEN 🌱 WOK-3 \$12

ADD SHRIMP FOR \$4

Sliced chicken or shrimp sautéed with ginger, black mushrooms, onions, red bell peppers and green beans.

PRIK-KING 🍲🌱🌶️ WOK-4 \$12

CHICKEN / PORK / BEEF / OR SHRIMP FOR \$4

Green beans, kaffir lime leaves & bell peppers stir-fried in aromatic herb-curry sauce.

EGGPLANT CHICKEN 🌱 WOK-7 \$12

PORK / BEEF / OR SHRIMP FOR \$4

Tender chunks of eggplant, bell peppers, sweet basil and chicken sautéed with premium soy sauce.

CASHEW CHICKEN 🌱 WOK-5 \$13

Sliced chicken sautéed with cashew nuts, water chestnuts, pineapple chunks and onions in savory sweet & sour sauce. *Contains peanuts.

CHILI-GARLIC BEEF 🍲🌱 WOK-6 \$12

Sautéed beef with chili, garlic, onions, bell peppers and our house gravy sauce.

POSEIDON 🍲🌶️ WOK-8 \$17

The "god of the sea" - Sautéed seafood (shrimp, calamari, scallops and salmon) with fresh curry, hot spices, white onions, bell peppers and Thai basil.

PROTEIN

Served with a side of jasmine white rice.

COCODINE BBQ CHICKEN 🌶️ P-1 \$15

Flame grilled whole natural game hen rubbed with lemongrass, garlic, pepper and cilantro. Served with spicy/sweet/sour dipping sauce. **Perfect with sticky rice!**

GARLIC-PEPPER SHORT RIBS 🌶️ P-2 \$12

Bite sized deep-fried marinated pork short ribs. Served with sweet 'n sour cucumber sauce.

COCODINE BBQ PORK 🌶️ P-3 \$13

Pork chops marinated in five herbs and spices then grilled on open flame. Served with sweet 'n sour cucumber sauce.

GENGHIS-KHAN BEEF 🍲 P-4 \$15

Pan-fried tender slices of beef in savory/spicy/sweet Sukiyaki marinade, served on top of steamed veggies on a hot plate. **This dish is a Thai version of Korean BBQ.**

WATERFALLS STEAK 🍲🌶️ P-5 \$17

Tender New York steak marinated in thin soy sauce then grilled to perfection. Served with a side of our authentic waterfalls (Namtok) sauce (medium, hot or your choosing). Served with steamed vegetables.

SIZZLING SALMON 🍲 P-6 \$17

Atlantic salmon (hormone & antibiotic free) fillet topped with red curry reduction (chu-chii) sauce. Served with steamed broccoli, cauliflower, carrots & spinach.

CURRY & SPICE

Served with a side of jasmine white rice.

RED CURRY 🍲🌱🌶️ CS-1 \$12

BEEF / CHICKEN / PORK

A mixture of dried chili and spices gives this curry its distinct amber color. Cooked with coconut milk, Thai basil, bamboo shoots, bell peppers and Chinese eggplant. Full of flavor and deliciously spicy, it is the staple of Thai curries.

GREEN CURRY 🍲🌱🌶️ CS-2 \$12

BEEF / CHICKEN / PORK

The lively green color of this curry comes from the blend of fresh green chili and green chili paste. Cooked with coconut milk, Thai basil, bamboo shoots, bell peppers and Chinese eggplant. It has a unique sweet & spicy flavor.

YELLOW CURRY 🌱🌶️ CS-3 \$12

BEEF / CHICKEN / PORK

The mildest among all Thai curries. Cooked with curry powder, turmeric, spices, coconut milk, potatoes, carrots and white onions. Yellow Curry is a great introductory dish to the exciting world of Thai curry.

PINANG CURRY 🍲🌱🌶️ CS-4 \$13

BEEF / CHICKEN

Slow-cooked tender meat in a thick aromatic curry sauce served on a bed of steamed broccoli. This dish is of Malaysian origin, aptly named after the city of Pinang.

SWEET NUTS CURRY 🌱🌶️ CS-5 \$12

BEEF / CHICKEN

Aromatic Massamunn curry with onions, carrots, potatoes, cardamom, peanuts, and coconut milk. A perfect blend of sweet and nutty with a touch of spice.

RAMA'S PILGRIMAGE 🍲🌱🌶️ CS-6 \$13

BEEF / PORK

Slices of beef or pork sautéed with eggplant, Thai basil, green beans and bell peppers cooked in red curry sauce. Named after an ancient Thai legend, this dish has a taste that lives up to its name.

CHICKEN RAMA 🌱🌶️ CS-8 \$13

Steamed spinach, broccoli and cabbage topped with chicken and our famous peanut-curry sauce.

PHUKET ISLAND 🌶️ CS-9 \$17

SCALLOPS AND SHRIMP

(The H is silent) Jumbo sea scallops and shrimp pan-fried with bell peppers, green beans and onions in mild yellow curry reduction.

THE RED SEA 🍲🌶️ CS-10 \$17

Combination Seafood - Shrimp, calamari, scallops and salmon in your favorite red curry.

SIDES

JASMINE RICE \$2

8 ounces

BROWN RICE \$3

14 ounces

STICKY RICE \$3

Khao niao

ADDITIONAL SAUCE \$2

Peanut sauce, cucumber salad, sweet n' sour, etc.

EXTRA VEGETABLES \$3

Added to any dish

EXTRA PROTEIN \$4

Beef, chicken or pork

ADD TOFU \$3

To any dish

EXTRA SEAFOOD \$5

Shrimp, calamari, scallops, salmon or combination.



GLUTEN FREE
ZERO WHEAT



VEGETARIAN
SUBSTITUTE WITH TOFU



SPICY
MEDIUM BY DEFAULT



MOST POPULAR
HOUSE FAVORITES

NOODLES

PAD THAI 🌱🌶️ N-1 \$13

CHICKEN AND SHRIMP

A harmonious blend of four flavors: sweet, tangy, salty with a touch of spice. The ever-popular Pad Thai is made with thin rice noodles, sweet tamarind sauce, shrimp, tofu, egg, bean sprouts, green onions & peanuts.

PAD-SEE-EIW 🌱 N-2 \$11

CHICKEN / PORK / BEEF / OR SHRIMP FOR \$4

Classic Bangkok street food - wide rice noodles, fresh broccoli, carrots, and egg stir-fried with our premium dark soy sauce.

SUKIYAKI NOODLE 🍲 N-3 \$15

PORK, SHRIMP & CALAMARI

A combination of pork, shrimp and calamari with wok-fried crystal noodle with egg, onions, bell peppers, Napa cabbage and mushrooms in salty/spicy/sweet Sukiyaki sauce.

SIAMESE CHOWMEIN 🌱 N-4 \$13

CHICKEN AND SHRIMP

Our take on a classic Chinese dish: egg noodle wok-fried with fresh garlic, premium soy sauce, egg and hearty mix vegetables.

DRUNKEN NOODLE 🍲🌱 N-5 \$11

CHICKEN / PORK / BEEF

Wide rice noodle stir-fried with tomatoes, white onions, Thai basil, bell peppers and our spicy soy sauce. Served on a bed of Iceberg lettuce. **Originated in Bangkok's street Pubs, this dish tastes best when accompanied by a cold glass of beer.**

FRIED RICE

COCODINE SIGNATURE FRIED RICE 🌱🌶️ FR-1 \$11

CHICKEN / PORK / BEEF / OR SHRIMP FOR \$4

Aromatic jasmine rice stir-fried with eggs, onions, carrots and our signature sauce. Served with fresh slices of cucumber, tomatoes & garnished with green onions & cilantro.

SPICY FRIED RICE 🍲🌱🌶️ FR-2 \$11

CHICKEN / PORK / BEEF

Stir-fried rice with egg, onions, bells, tomatoes, Thai basil and chilis in spicy soy sauce.

HEARTY VEGETABLE & TOFU FRIED RICE 🌱🌶️ FR-3 \$11

Stir-fried rice with hearty seasonal vegetables & organic tofu. Note: Contains egg.

SEAFOOD FRIED RICE 🌶️ FR-4 \$17

SCALLOP, SHRIMP & CALAMARI

Our signature fried rice with mixed seafood. Served with special chili-lime seafood sauce.

PINEAPPLE FRIED RICE 🌱 FR-5 \$17

Stir-fried rice with chicken, shrimp, Chinese sausage, pineapple chunks, egg, white onions, tomatoes and roasted cashew nuts.

APPETIZERS

GARUDA WINGS 🌶️ 🌱 A-1 **\$9**
SIX COUNT
Half dozen deep fried free-range chicken wings tossed in our signature caramelized fish sauce with palm sugar and topped with fresh crushed peanuts.

SIAMESE ROLLS 🌱 A-2 **\$7**
FOUR COUNT
Sweet yam, carrots, bean thread noodles, cabbage, and mushroom rolled in rice paper wrap. Deep fried and served with sweet & sour sauce.

CHICKEN SATAY 🌶️ A-3 **\$8**
FOUR COUNT
Lean white-meat chicken marinated in fresh herbs and spices, then flame-grilled on skewers. Served with peanut-curry sauce & cucumber relish.

SPINACH WRAPS 🌱 🌶️ A-4 **\$11**
Fresh spinach leaves with savory toppings. Toppings include: dried shrimps (or tofu for vegetarians), red onions, lime wedges, ginger, toasted coconut bits, jalapeño and peanuts. Served with our secret recipe ginger-herb sauce. "Make-your-own spinach taco"

SHRIMP IN A BLANKET 🌶️ A-5 **\$9**
SIX COUNT
Jumbo shrimps marinated in five spices, rolled in bacon, then deep-fried in rice paper wrap. Served with sweet n' sour sauce.

TOFU TODD 🌱 A-6 **\$7**
EIGHT COUNT
Organic, non-GMO tofu lightly battered and deep-fried. Served with tamarind sauce and ground peanuts.

CRISPY BASIL CALAMARI A-7 **\$11**
Lightly battered calamari tossed in sweet chili sauce and topped with crispy Thai basil and crushed peanuts.

CHICKEN SLAMMERS A-8 **\$8**
EIGHT COUNT
Seasoned chicken slammed in the middle of two flour tortillas. Deep-fried until crispy and served with our special cucumber sauce.

COCODINE COMBO APPETIZER A-9 **\$13**
A combination platter of Cocodine house favorites. The platter includes two Chicken Satays, four Chicken Slammers, two Siamese Rolls and two Shrimps In A Blanket.

DESSERTS

FRIED BANANA & ICE CREAM **\$7**
FBI - Fried banana and pineapple coconut ice cream à la mode.

STICKY RICE & THAI CUSTARD **\$6**
Sweet sticky rice (purple OR white) topped with sweet, creamy Thai custard. Contains peanuts.

MANGO STICKY RICE **\$7**
Warm sweet sticky rice (purple OR white) topped with fresh ripe mango.

FRIED BANANA **\$5**
Sweet panko-crusted banana topped with organic honey.

ICE ON RICE **\$5**
Sweet sticky rice (purple OR white) topped with pineapple coconut ice cream, garnish w/ peanuts.

SALADS

HOUSE SALAD 🌱 🌶️ FS-0 **\$5**
Garden salad served with our famous lemon dressing.

PAPAYA SALAD 🌶️ 🌱 FS-1 **\$10**
Shredded crisp green papaya, carrots, tomatoes, peanut and string beans. Flavored with palm sugar, fresh-squeezed lime and our special Som-tum dressing. Great with sticky rice! **Prepared two different ways:**

A. THAI STYLE: Popular Central Thai-style with light fish sauce.
B. LAO STYLE: Add more fish sauce (plaa-raah) and crab paste. This version is an acquired taste (fishy/salty/sour) order at your own discretion.

GROUND CHICKEN SALAD 🌶️ 🌱 FS-2 **\$10**
Cooked ground chicken flavored with lime juice, fish sauce, onions, mint leaves and crackling rice powder. Served on a bed of green salad. A signature North-Eastern dish, paired perfectly with sticky rice!

COCODINE CHICKEN SALAD 🌶️ 🌱 FS-3 **\$11**
Slices of chicken breasts tossed in eggplant, onions, cucumbers, cilantro and lemongrass. Flavored with spicy-lime dressing and served on a bed of green salad.

CHARBROILED BEEF SALAD 🌶️ 🌱 FS-4 **\$15**
Slices of tender flame-grilled beef sirloin tossed in cucumbers, mint, peanuts, green onions and cilantros. Flavored with spicy-lime dressing and served on a bed of green salad.

OLD STYLED TOFU SALAD 🌱 🌶️ FS-5 **\$10**
Firm steamed tofu tossed in tangy tamarind-sesame dressing with mints, onions, cilantro, lemongrass, lettuce, cucumbers and carrots. *Contains peanuts.

CRYSTAL NOODLE SALAD 🌶️ 🌱 FS-6 **\$13**
Soft mung-bean noodles tossed with shrimps, minced pork, mushrooms and onions. Flavored with our spicy-lime dressing. Served with lettuce. *Contains peanuts.*

GRILLED SHRIMP SALAD 🌱 FS-7 **\$15**
Garden salad with flame-grilled shrimps served with our homemade lemon dressing.

GULF OF THAILAND SALAD 🌶️ 🌱 FS-8 **\$15**
Combination seafood (shrimps, calamari, salmon and scallops) tossed in red onions, mint leaves, lemongrass and our tangy lime dressing. Served on a bed of green salad.

SOUPS

HOT & SOUR SOUP 🌶️ S-1 **\$8 MEDIUM / \$15 LARGE**
SHRIMP OR SALMON
Clear broth tamarind soup with cherry tomatoes, mushrooms, galangal, lemongrass and a splash of fresh squeezed lime.

TITANIC SOUP 🌶️ S-2 **\$10 MEDIUM / \$19 LARGE**
Combination seafood (shrimps, scallops, calamari and salmon) blended harmoniously in hot 'n' sour soup.

THAI STYLE CHICKEN & RICE SOUP 🌱 S-3 **\$6 MEDIUM / \$11 LARGE**
Organic white rice boiled slowly in rich chicken broth with seasoned chicken, topped with ginger/crispy garlic/cilantro/green onion garnish. This soup is both traditional Thai breakfast and late night comfort meal. A warm bowl of 'joke' will soothe you like no other.

COCONUT SOUP W/ CHICKEN 🌱 S-4 **\$7 MEDIUM / \$13 LARGE**
Exotic soup made with coconut milk, galanga roots, lemongrass, mushrooms and a touch of lime juice. A classic soup of Thailand.

COCONUT SOUP W/ COMBO SEAFOOD 🌱 S-5 **\$10 MEDIUM / \$19 LARGE**
Coconut soup with combination seafood (shrimps, scallops, calamari & salmon)

*Soup Sizes - MEDIUM: 16oz / LARGE: 32oz



COCODINE
THAI CUISINE

MENU

COCODINE THAI CUISINE

2485 NOTRE DAME BLVD
STE 250, 95928 CHICO, CA

MONDAY	11AM - 2:30PM, 5PM - 9PM
TUESDAY CLOSED
WEDNESDAY	11AM - 2:30PM, 5PM - 9PM
THURSDAY	11AM - 2:30PM, 5PM - 9PM
FRIDAY	11AM - 2:30PM, 5PM - 10PM
SATURDAY	11AM - 2:30PM, 5PM - 10PM
SUNDAY	11AM - 2:30PM, 5PM - 9PM

530-891-1800