



SIAM'S TALAY GRILLE

INN AT LOST CREEK

Appetizers

- ⊗ **Crispy Spare Ribs:** asian bbq sauce, sesame, cilantro . . 12
- ⊗ **Chicken Satay:** marinated grilled chicken, peanut sauce . . 8
- Crab Rangoon:** alaskan king crab, carrots, scallions, cream cheese, sweet chili sauce . . 11
- ⊗ **Siam's Tempura:** sweet chili sauce fresh vegetable . . 9; gulf shrimp . . 12; combo . . 11
- ⊗ **Tuna Tataki:** yellow fin tuna, mixed greens, jalapeno vinaigrette, house pickled ginger, ponzu* . . 17
- ⊗ **Tempura Shishito Peppers:** Rice flour tempura battered shishito peppers . . 7
- ⊗ **Pork Belly:** five spice pork belly, chili lime glaze, balsamic reduction, micro greens . . 12
- Dumplings:** green curry, onion, scallions, carrots: choice of pork or tofu (steamed or fried) . . 10

Hand Rolls

SUSHI RICE, EDIBLE SOY PAPER, BUTTER LETTUCE

- ⊗ **Siam's Crispy Duck:** basil sauce, granny smith apple . . 5
- ⊗ **Asparagus:** siam's thailandaise, granny smith apple . . 5
- ⊗ **Fried Tofu:** peanut sauce, granny smith apple . . 5
- ⊗ **Tempura Gulf Shrimp:** wasabi curry, granny smith apple . . 7
- ⊗ **Steamed Alaskan King Crab:** siam's thailandaise, mango . . 7
- ⊗ **Tempura Soft Shell Crab:** siam's thailandaise, mango . . 7
- ⊗ **Yellow Fin Tuna:** wasabi curry, granny smith apple* . . 7

Orchid Lettuce Wraps

BUTTER LETTUCE, RED PEPPER THREADS

- Crispy Yellow Fin Tuna:** apple mango salsa* . . 7
- ⊗ **Grilled Gulf Scallop:** mango salsa* . . 7
- ⊗ **Grilled Gulf Shrimp:** mango salsa . . 7
- ⊗ **King Crab Salad:** cilantro chili vinaigrette . . 7
- ⊗ **Grilled Pork Belly:** chili salsa . . 5

Steamed Buns

HOUSE HOISIN, CUCUMBER SANGCHAE, SCALLION

- Grilled Elk* . . 5
- Pork Belly . . 5
- Siam's Crispy Duck . . 5
- Shiitake Mushroom . . 5
- Butter Poached Alaskan King Crab . . 7
- Tempura Soft Shell Crab . . 7

Soups

- ⊗ **Tom Kha:** coconut galangal soup, shiitake mushroom, scallion
 - ⊗ **Tom Yum:** shrimp, lemongrass, chili flake, cilantro, scallion, mushroom
- Soups come with your choice of:
- Gulf Shrimp:** cup . . 8; pot . . 17
 - Organic Tofu:** cup . . 7; pot . . 16
 - Boulder Natural Chicken:** cup . . 7; pot . . 16
 - Seafood:** gulf shrimp, gulf scallops: cup . . 9; pot . . 20
- ⊗ **Miso Soup:** wakame, scallion, tofu, mushroom . . cup . . 6; pot . . 15

Salads

- Talay's House Salad:** mixed greens, tomatoes, red onions, cucumbers, crispy wontons, soy sesame vinaigrette . . 7
- ⊗ **Southern Thai Salad:** mixed greens, cucumber, bean sprouts, tomatoes, fried tofu, crispy potatoes, and red curry peanut dressing . . 9
- Yum Seafood:** Scallop and shrimp cakes, mixed greens, mint, cilantro, cucumber, fried avocado, crispy shallots, picked pineapple, chili garlic vinaigrette . . 12

Contemporary Thai

- ⊗ **Pad Ka Prow:** siam's crispy half duck, basil sauce, broccoli, baby carrots, snow peas, thai basil . . 32
- ⊗ **Panang Short Rib:** panang braised short rib, baby vegetables, frangelico parsnips . . 26
- Curry BBQ Burger:** snake river farms wagyu beef, tempura onion rings, aged white cheddar, brioche bun, served with tempura vegetables and choo chee curry sauce* . . 16
- ⊗ **Ahi Tuna:** seared ahi tuna, choo chee curry sauce, broccoli, carrots* . . 26
- ⊗ **Scallops:** five spice ginger sweet potato puree, soy sauteed green beans* . . 27
- ⊗ **Lobster:** two grilled Maine lobster tails, frangelico parsnips, asparagus, brown butter ponzu . . 27
- ⊗ **Elk:** tamrind marinated elk, rice noodles, napa cabbage, apple kimchi foam* . . 32

Traditional Thai

- ⊗ **Pad Thai:** stir fried rice noodles, egg, bean sprouts, scallions, ground peanuts
- ⊗ **Pad Si Ew:** stir fried rice noodles, egg, baby carrots, broccoli, dark soy sauce
- Drunken Noodles:** stir fried rice noodles, egg, onions, tomatoes, red & green peppers, bamboo shoots, thai basil
- Thai Fried Rice:** stir fried rice, egg, onions, tomatoes, snow peas
- ⊗ **Peanut Stir Fry:** chinese long beans, red peppers, onions, thai basil, peanut sauce, pickled pineapples
- ⊗ **Lime Chili Stir Fry:** chinese long beans, red peppers, onions, thai basil
- ⊗ **Red Curry:** bamboo shoots, red peppers, kaffir lime leaf, thai basil, coconut milk
- ⊗ **Green Curry:** green peppers, bamboo shoots, chinese long beans, kaffir lime leaf, thai basil, coconut milk
- ⊗ **Yellow Curry:** bananas, red peppers, onions, coconut milk
- ⊗ **Massaman Curry:** roasted peanuts, sweet potatoes, baby carrots, onions, coconut milk
- ⊗ **Panang Curry:** baby carrots, chinese long beans, coconut milk
- ⊗ **Jungle Curry:** red and green peppers, green beans, basil, baby corn, mushroom (does not contain coconut milk)

ALL TRADITIONAL THAI ENTRÉES INCLUDE A CHOICE OF THE FOLLOWING:

- Vegetables . . 16
- Gulf Shrimp . . 24
- Boulder Natural Chicken . . 22
- Organic Tofu (Steamed or Fried) . . 19
- Tempura Soft Shell Crab . . 31
- Gulf Scallops* . . 26
- Snake River Farms Waygu Beef* . . 25

Talay Specialty

- ⊗ **Whole Thai Snapper:** whiskey barrel aged fish sauce, thai chilies . . 28

Please inform your server of any allergies or dietary concerns prior to your service

The ⊗ symbol denotes a gluten-free item.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

We are happy to accommodate parties of eight or more. However, at the conclusion of service they will be presented with a single check.

Cocktails

Shanghai Tunnel

Goslings Rum, Barrow's Intense Ginger Liqueur, lime, ginger beer
10

Bangkok Sour

Leopold's Rocky Mountain Peach Whiskey, egg white, lemon, bitters*
12

Surat Thani Sunset

Aperol, passion fruit puree, Prosecco, soda water
9

Phuket Cooler

Tito's Vodka, Barrow's Intense Ginger Liqueur, lemon, cucumber
10

Kyoto Rose

Bombay Gin, basil-lime syrup, strawberry
12

Beer

On Draft

Sapporo

6

Telluride Brewing "Redfish Ale"

Telluride Brewing "Face Down Brown"

Telluride Brewing "Whacked Out Wheat"

Sweetwater "420"

7

Hitachino White Ale

8

In Bottles

Tiger

Chang

Tsingtao

Amstel Light

6

Lucky Buddha

7

Tokyo Black porter

Snow Capped Cider 6130' Dry

8

Hitachino Nest JCA

Hitachino Espresso Stout

9

Sake

Junmai Diaginjo:

Nanbu Bijin- Ancient Pillars

720ml . . 225

Diaginjo:

Konteki- Tears of the Dawn

720ml . . 84 300ml . . 40

Tokubetsu Junmai:

Ama No To- Heaven's Door

720ml . . 75 300ml . . 36

Junmai Ginjo:

Tensei- Song of the Sea

720ml . . 90

Rihaku - Wandering Poet

720ml . . 60 300ml . . 30

Kanbara- Bride of the Fox

720ml . . 55 300ml . . 25

Ginjo:

Tozai- Well of Wisdom

720ml . . 42 300ml . . 20

Nigori:

Miyashita- Sacred Mist

720ml . . 42 300ml . . 20

Tozai - Snow Maiden

720ml . . 30 300ml . . 16

ASK YOUR SERVER ABOUT OUR HOT OR COLD HOUSE SAKE SELECTION

NA Beverages

San Pellegrino:

Limonata

Aranciata

4

Boylan root beer

4

thai iced tea

5

acqua panna 750ml

san pellegrino 750ml

7



Talay's Bottle List

Champagne:

NV J. LaSalle, Brut 1er Cru . . 85
NV Vouvray, Champalou, Loire Valley, France . . 75
NV Veuve Clicquot Yellow Label Brut . . 140
NV Billecart-Salmon Blanc de Blanc Brut . . 185
NV Billecart-Salmon Brut Rose . . 195
2004 Moet & Chandon Dom Perignon 430
NV Dom Ruinart Blanc de Blanc Brut 375mL . . 95
NV Perrier-Jouet Brut 1.5L . . 325

White:

2014 Chardonnay, Rodney Strong 'Chalk Hill', Sonoma, California . . 58
2014 Chardonnay, Rombauer, Carneros, Napa Valley, California . . 85
2013 Chardonnay, Cakebread, Napa Valley, California . . 79
2015 Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand . . 89
2014 Sancerre, LeMont, Loire Valley, France . . 65
2014 Vouvray Demi-Sec, Huet, Loire Valley, France . . 90
2014 Pinot Grigio, Scarpetta, Della Venezia, Italy . . 50
2012 Pinot Blanc, Josmeyer, Alsace, France . . 60
2014 Riesling, Leitz 'Dragonstone', Rheingau, Germany . . 50

Red:

2013 Pinot Noir, La Crema, Sonoma, California . . 85
2012 Pinot Noir, Emeritus, Russian River Valley, California . . 90
2013 Cinsault, Sutcliffe, Cortez, Colorado . . 60
2009 Cabernet Sauvignon Blend, Cain 5, Napa Valley, California . . 175
2014 Cabernet Sauvignon, Justin, Paso Robles, California . . 79
2012 Cabernet Sauvignon, Jordan, Alexander Valley, California . . 115
2014 Cabernet Sauvignon, Caymus, Napa Valley, California . . 165
2009 Brunello di Montalcino, La Togata, Tuscany, Italy . . 150
2014 Tempranillo, Valdehermosa, Ribera del Duero, Spain . . 62

Wines by the glass

Bubbles:

NV Billecart-Salmon Reserve Brut , Champagne, France . . 19 / 76
Prosecco, Mionetto, Veneto, Italy . . 10 / 40

White:

White Blend, Sokol Blosser "Evolution #9", Oregon . . 10 / 40
Dry Riesling, Leitz, Rheingau, Germany . . 10 / 40
Chablis, Daniel Dampt, Burgundy, France . . 14 / 56
Sauvignon Blanc, Rodney Strong, Sonoma, California . . 10 / 40
Chardonnay, Davis Bynum, Sonoma, California . . 13 / 52
Pinot Grigio, Telski Custom, Veneto, Italy . . 10 / 40
Gewurtztraminer, Banyan, Monterey, California . . 10 / 40
Rose, Domaine Campuget, Provence, France . . 9 / 36

Red:

Cabernet Sauvignon, Joel Gott, Napa.. 14 / 56
Pinot Noir, Erath, Oregon . . 10 / 40
Merlot, Rodney Strong, Sonoma, California . . 10 / 40
Dolcetto, Monferrato, Italy . . 10 / 40
Zinfandel, Quivera, Sonoma, California . . 13 / 52
Cabernet Franc Blend, Telski Custom, Cortez, Colorado . . 14 / 56
Syrah, Sutcliffe, Cortez, Colorado . . 14 / 56