

# SIGNATURE A LA CARTE

- CRISPY GARLIC CHICKEN** 15  
Breaded herb-marinated chicken breast with sweet tamarind sauce.
- ORANGE CHICKEN** 15  
Deep-fried battered chicken in sweet, and tangy orange sauce.
- KRA PROW WITH GROUND CHICKEN** 17  
Stir fried garlic and hot chili sauce with ground chicken and basil leaf (Thai Style)
- ROASTED DUCK WITH RED CURRY** 19  
Boneless roasted duck in spicy red curry sauce, fresh basil, bell pepper, tomato, and pineapple.
- PRAWNS & ASPARAGUS** 21  
Sautéed in light soy sauce with garlic, and Shitake mushroom.
- CHOO CHEE RED SNAPPER** 21  
Deep-fried fillet of white fish with red curry sauce, coconut milk, kaffir lime leaf, and basil.
- SPICY GARLIC SHRIMP** 21  
Shrimp in garlic sauce with black pepper, carrot, and mushroom.
- CRISPY FRIED RED SNAPPER WITH THREE FLAVORED CHILI** 21  
Fried red snapper with Thai chili, and 3 flavors sauce.
- PANANG BEEF SHORT RIBS** 23  
Braised beef short ribs in panang curry, and coconut cream.
- SALMON GREEN CURRY** 23  
Steamed fillet of salmon with our special spicy green curry. Served with fresh basil, and eggplant.
- CRISPY SALMON** 23  
8 oz. Atlantic salmon deep-fried with a light drizzle of extra virgin olive oil. Topped with choice of sauce: Mango curry sauce or Garlic sauce
- BLUE ELEPHANT CHA CHA** 23  
Millionaire's soul food. Fried sole fish sautéed with our special curry paste - a secret blend of rare and expensive fresh Thai herbs and spices. Prepared true to our roots - spicy.
- SEA SCALLOP GARLIC** 24  
Sautéed sea scallop with house special garlic sauce on a bed of fresh spinach.
- TALAY THAI** 24  
Shrimp, scallop, mussel, squid, and fish stir-fried with chili pepper, basil, and hot chili sauce.
- COCONUT PARADISE** 24  
Rich in protein and high in lauric acid. This isotonic "fruit of life" helps fight bacteria and infections while increasing metabolism. Enjoy its meat and milk together with an assortment of shrimp and scallop with our family's spicy green curry paste made daily from fresh Thai herbs, spices, and green chili for a deliciously hot tropical experience.
- SMOKIN' SEAFOOD** 27  
An assortment of sizzling fresh seafood with spicy red curry.
- FRIED FISH 3 WAYS** 35  
Deep-fried whole fish, topped with 3 flavors sauce, and crispy basil leaf.
- STEAMED FISH (Choice of Lime Fish or Ginger sauce)** 35  
Whole fish steamed with Thai spicy lime or ginger sauce.



# LUNCH



**VEGETARIAN**  
SERVED WITH SALAD AND SPRING ROLLS

**LUNCH HOURS:**  
**MONDAY - FRIDAY**  
**7:00 AM - 3:00 PM**  
**(EXCEPTED HOLIDAYS)**

- Choice of jasmine or brown rice.*  
*Chicken, Pork, Tofu, or Veggie \$11, Mock Chicken \$13, Beef \$13, Shrimp \$15, Combination \$15, Seafood \$17*
- GINGER** Fresh ginger, mushroom, bell pepper, green onion, carrot, zucchini, and onion in light brown sauce.
  - SPICY BASIL LEAVES** Choice of meat with green bean, onion, basil, and hot chili sauce.
  - CASHEW NUT** Choice of meat with cashew, onion, bell pepper, and roasted chili.
  - SPICY EGGPLANT** Sautéed Chinese eggplant with bell pepper, flavored with black bean sauce, and sweet basil leaf.
  - SPICY GREEN BEAN** Sautéed green bean with spicy red curry paste.
  - GARLIC GREEN BEAN** Sautéed green bean with garlic sauce.
  - GARLIC & PEPPER** Sautéed garlic & pepper sauce.
  - SWEET AND SOUR** Thai sweet and tangy sauce with onion, bell pepper, tomato, zucchini, carrot, and pineapple.
  - VEGGIE LOVER** Medley of broccoli, carrot, onion, mushroom, baby corn, and zucchini in light brown sauce.
  - YELLOW CURRY** Mild curry with potato, and onion.
  - RED CURRY** Blend of eight spices with bamboo shoot, and Chinese eggplant.
  - GREEN CURRY** Slightly sweet curry with slices of Chinese eggplant, bamboo shoot, and basil.
  - PANANG CURRY** Distinctive blend of Thai curry with zucchini, bell pepper, coconut milk, and kaffir lime leaf.

# SPECIAL LUNCH

- ORANGE CHICKEN** Deep-fried battered chicken in sweet, and tangy orange sauce. 12
- BLUE ELEPHANT CRISPY GARLIC CHICKEN** 13  
Breaded herb-marinated chicken breast served with sweet tamarind sauce.
- CHU-CHEE SALMON** Steamed salmon fillet glazed with spicy red curry coconut cream reduction, and sprinkle of kaffir lime leaf. 17
- THAI MONGOLIAN BEEF** Beef marinated in sauce stir fried with green onions and mushroom. 15
- BLUE ELEPHANT CHA CHA** 14  
Deep-fried sole fillet with stir-fried young pepper, chili, basil, ginger root, and bell pepper.
- SPICY GARLIC SHRIMP** 15  
Shrimp in spicy garlic sauce prepared with black pepper, carrot, and mushroom.
- ANDAMAN SHRIMP** 15  
Sautéed shrimp with tomato, green onion, red bell pepper, and curry powder.
- HAINAN CHICKEN RICE** 15  
Chicken Thigh / Ginger Rice / Cucumber, served with chicken broth, and ginger spicy sauce.



# SIDE ORDERS

- JASMINE RICE S \$2/L \$5
- BROWN RICE S \$2/L \$5
- STICKY RICE 3
- PEANUT SAUCE S \$1/L \$3
- COCONUT RICE 3
- STEAMED NOODLE 3
- STEAMED VEGGIES 3



# DESSERTS

- CHEESE CAKE** 7  
With choice of strawberry or blueberry topping.
- MANGO MOUSSE CAKE** 7  
Light, airy, and delicious tropical taste.
- TIRAMISU** 7  
Mocha coffee-soaked with mascarpone cheese.
- CRÈME BRÛLÉE** 7  
Custard cream topped with burnt brown sugar.
- SWEET STICKY RICE WITH MANGO** 10  
Thai sticky rice cooked with coconut milk and sugar, served along side with ripe sweet mango.
- SWEET STICKY RICE WITH DURIAN** 10  
Thai sticky rice cooked with coconut milk and sugar, served along side with ripe durian.
- THAI COCONUT CUSTARD** 7  
The combination of sweet and salty in the same bite, old fashion Thai dessert.
- BAR-B-QUE STICKY RICE** 7  
Sweet sticky rice with banana inside, wrap with banana leaf.
- BANANA ROLL WITH HONEY** 6  
Banana wrap with egg roll skin, deep fried to golden crispy. Served with honey on the top. With coconut ice cream add \$2.
- BANANA PUFF** 10  
Breaded banana with sweet shredded coconut, wrapped with roti sheet, deep fried, and served with condensed milk.
- COCONUT ICE CREAM** 6  
Made with fresh coconut milk and coconut fresh. Enjoy with sweet sticky rice just \$2 more.
- GREEN TEA ICE CREAM** 6  
Made with real Japanese green tea powder.

# BEVERAGES

- PREMIUM THAI ICED TEA 3
- PREMIUM THAI ICED COFFEE 3  
Above items add Boba \$0.75
- POMEGRANATE LEMONADE 3
- TARO MILK TEA 3
- POMEGRANATE ICED TEA 3
- RASPBERRY ICED TEA 3
- PINK LEMONADE 3
- LEMONGRASS ICED TEA 3
- HOT TEA JASMINE OR GREEN 3
- HOT COFFEE 3
- SPARKLING WATER 5
- FRESH YOUNG COCONUT 6
- BOTTLED DRINKS 3  
Coke, Diet Coke, Sprite, Dr. Pepper, Orange Fanta.



**Blue Elephant**  
FINEST AUTHENTIC THAI CUISINE

DINE IN - TAKE OUT - CATERING - DELIVERY

8200 Stockdale Hwy Suite M-1,  
Bakersfield, CA 93311

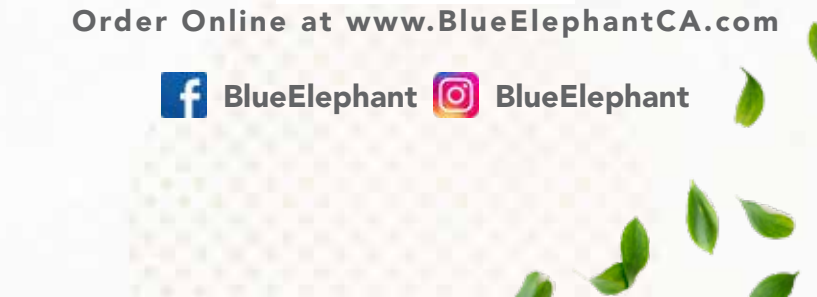
Tel: (661) 833-8190  
Fax: (661) 833-1536

OPEN: 7 AM. - 9 PM.



Order Online at [www.BlueElephantCA.com](http://www.BlueElephantCA.com)

BlueElephant BlueElephant



# BREAKFAST



**BREAKFAST HOURS: MONDAY - SUNDAY**  
**7:00 AM – 11:00 AM**

**EGG IN THE PAN** 12  
2 Eggs / Chinese Sausage / Ham / Ground Chicken / Vietnamese Sausage / Scallion / Choice of White or Wheat Bread

**HAINAN CHICKEN RICE** 12  
Steamed or Fried Chicken Thigh / Ginger Rice / Cucumber Served with Chicken Broth and Ginger Spicy Sauce (Steamed Chicken) or Sweet & Sour Sauce (Fried Chicken)

**THAI PORRIDGE**  
**MINCED CHICKEN OR TOFU** 12  
**SHRIMP OR FISH** 16  
Jasmine Rice / Fried Garlic / Scallion / Pepper

**CONGEE**  
**MINCED CHICKEN OR TOFU** 12  
**SHRIMP OR FISH** 16  
Jasmine Rice / Fried Garlic / Scallion / Pepper

**GARLIC SAUCE OVER RICE**  
**CHICKEN, PORK, BEEF, TOFU, OR VEGGIE** 12  
**SHRIMP** 17  
**SEAFOOD** 19  
(Add Fried Egg \$2)  
Deep-fried fresh Garlic / Pepper / Light Soy Sauce

**SPICY BASIL SAUCE OVER RICE**  
**CHICKEN, PORK, BEEF, TOFU, OR VEGGIE** 12  
**SHRIMP** 17  
**SEAFOOD** 19  
Fresh Chili / Fresh Garlic / Basil Leaf / Bell Pepper / Light Soy Sauce  
(Add Fried Egg \$2)



**CHINESE DONUT (10 pcs.)** 6

**WAKE UP DRINK**  
**Hot Coffee** 4 **Hot Thai Tea** 4



# APPETIZERS

**CHICKEN OR PORK OR TOFU SATE** 8  
Skewers of chicken tender or pork tender or firm tofu marinated in Thai spices. Served with peanut sauce, and sweet cucumber sauce.

**BLUE ELEPHANT SPRING ROLLS** 8  
Crispy rolls stuffed with vegetables. Served with sweet & sour sauce.

**NAKED SHRIMP** 10  
Deep-fried shrimp with wonton skin in special seasoning.

**CALAMARI DE THAI** 9  
Lightly seasoned and deep-fried calamari steak with spicy mayo sauce.

**POT STICKERS OR VEGGIE POT STICKERS** 8  
Delicate vegetable & chicken or vegetable only stuffed dumplings, served in Panang sauce.

\* VEGETARIAN

**ANGEL WING** 10  
De-boned chicken wing stuffed with ground chicken, cabbage, carrot, and clear noodles.

**CHINESE EGGPLANT TEMPURA** 9  
Thin slices, breaded and deep-fried until golden crispy. Served with spicy mayo sauce.

**SHRIMP TEMPURA** 10  
Fresh shrimp, breaded and deep-fried until golden crispy. Served with light soy sauce.

**GOLDEN TOFU** 8  
Deep-fried until golden crispy. Served with sweet & sour sauce, topped with crushed peanuts.

**CRAB RANGOON** 8  
Deep-fried wonton skin stuffed with cream cheese and imitation crab meat. Served with sweet & sour sauce.

**CRAB CAKE** 12  
Blue crab meat, Thai herbs, and seasoned breadcrumbs. Served with sweet mango sauce.

**FISH CAKE** 10  
Fish paste mixed with Thai herbs, and curry paste deep-fried and served with sweet & sour sauce, topped with cucumber, and crushed peanut.

**MANGO CHICKEN WRAP** 12  
Minced chicken stir-fried with garlic, pepper, and soy sauce, topped with crispy rice noodles and green onion. Served with Romaine, tamarind sauce, and shredded coconut.

**SHUMAI** 10  
Ground Chicken, garlic, steamed wonton. Served with black sweet soy sauce on top with fried garlic, and onion.

# SOUPS

Seafood Soup



**Choice of chicken, pork, beef,**  
 **tofu** **vegetarian / shrimp add \$5 /**  
**combination add \$5**

**TOM YUM** Cup 7 / Hot Pot 13  
A famous hot & sour soup prepared with lemongrass, mushroom, and Thai chili. It will definitely rejuvenate your soul.

**TOM KAH** Cup 7 / Hot Pot 13  
A rich coconut soup prepared with a combination of Thai herb, mushroom, and fresh Thai chili.

**SEAFOOD SOUP** Hot Pot 21  
Lemongrass broth or rich coconut soup  
A delicious mix of shrimp, scallop, calamari, fish, and mussel in choice of soup.

**WONTON SOUP** Cup 7 / Hot Pot 13  
Chicken bouillon with chicken dumpling, and napa cabbage.

**TOFU SOUP** Cup 7 / Hot Pot 13  
Vegetarian broth with soft tofu, skin tofu, black mushroom, and Napa cabbage.

Spicy Eggplant



# VEGETARIAN



**SPICY EGGPLANT** 15  
Stir-fried eggplant with Thai basil in a special sauce.

**GREEN BEAN PRIG KING** 15  
Sautéed green bean and chili paste make this Thai classic.

**GARLIC GREEN BEAN** 15  
Sautéed green bean with garlic sauce.

# TRADITIONAL



**Choice of chicken, pork, beef,** **tofu, or** **vegetarian /**  
 **mock chicken add \$2 shrimp add \$5 /**  
**combination add \$5 / seafood add \$9**

**PRIG KING** 15  
Choice of meat and green bean in special curry sauce.

**FRESH GINGER** 15  
Fresh ginger, mushroom, bell pepper, green onion, carrot, zucchini, and onion in light brown sauce.

**BROCCOLI** 15  
Stir-fried fresh cut broccoli in oyster sauce.

**SPICY BASIL** 15  
Choice of meat with green bean, onion, basil, and hot chili sauce.

**CASHEW NUT** 15  
Choice of meat with cashew, onion, bell pepper, and roasted chili.

**KUNG PAO** 15  
Choice of meat with peanut, onion, bell pepper, and hot sauce.

**SWEET & SOUR** 15  
Thai sweet and sour sauce with onion, bell pepper, tomato, zucchini, carrot, and pineapple.

**SPICY EGGPLANT** 15  
Sautéed Chinese eggplant with bell pepper, flavored with black bean sauce, and sweet basil leaf.

# SALADS

**HOT & SPICY CAN BE ORDERED**  
Mild, Medium, Spicy, or Not Spicy

**GARDEN SALAD** Small 6 / Large 10  
(chicken add \$2)  
Mixed vegetables with house dressing or peanut dressing.

**CHICKEN LARB** 15  
Ground chicken with red onions, ground roasted rice in spicy lime juice.

**GRILLED BEEF SALAD** 17  
Grilled sliced medium rare beef with onion, mint leaf, chili, and lime dressing.

**BLUE ELEPHANT GREEN PAPAYA SALAD** 17  
**CHOICE OF SHRIMP OR SALTED CRAB**  
Fine shredded green papaya tossed with green bean, tomato, peanut, garlic, and hot chili. Served with grilled shrimp. (Shrimp and Salty Crab add \$2)

**CRYSTAL SALAD (Yum Woon Sen)** 17  
Glass noodles mixed with shrimp and onion in spicy lime dressing.



Blue Elephant Green Papaya Salad



Grilled Beef Salad

**VEGGIE LOVER** 15  
Sautéed seasonal veggies with soy sauce.

**GOLDEN TRIANGLE** 15  
Golden fried tofu with seasoning, vegetables, and peanut curry sauce.

**ORANGE MOCK CHICKEN** 16  
Deep-fried battered soy chicken in sweet, and tangy orange sauce.

# RICE & NOODLES



**Choice of chicken, pork, beef,** **tofu, or** **vegetarian /**  
 **mock chicken add \$2 shrimp add \$5 / combination add \$5 /**  
**seafood add \$9 / Substitute with glass noodle add \$2**

**PAD THAI** 15  
The dish that made Thai food famous. Thin rice noodles stir-fried with bean sprout, green onion, egg, tamarind sauce, and side of crushed peanut.

**PAD SEE-EW** 15  
Stir-fried flat rice noodles with garlic, broccoli, carrot, and egg. (Substitute broccoli with Chinese broccoli add \$2)

**DRUNKEN NOODLE** 15  
Stir-fried flat rice noodles, egg, onion, bell pepper, basil, and chili.



**CHOW MEIN** 15  
Egg noodle stir-fried with mixed vegetables.

**GLASS NOODLE (PAD WOON SEN)** 15  
Stir fried glass noodle with egg white & green onion, red & green bell pepper, carrot, baby corn, tomato, straw mushroom.

**BOAT NOODLE SOUP** (Choice of Beef or Pork) 15  
Choice of sliced meat with meatballs, bean sprout, and broth pork or beef.

**CURRY NOODLE (KAO SOI)** 16  
Egg noodles, light yellow curry broth, crispy noodle top, side of bean sprouts, green pickle mustard, and red onion.

**SPICY FRIED RICE** 15  
Stir-fried rice with egg, basil leaf, chili, bell pepper, and onion.

**BLUE ELEPHANT FRIED RICE** 15  
Thai classic style fried rice Stir-fried with egg, onion, green onion, and tomato.

**PINEAPPLE FRIED RICE** 19  
Sautéed rice, shrimp, chicken, raisin, cashew nut, egg, onion, and pineapple with a touch of curry.



**BLUE CRAB FRIED RICE** 21  
Jasmine rice sautéed with fresh blue crab meat, egg, onion, green onion, and tomato.

**HAINAN CHICKEN RICE** 15  
Chicken thigh, ginger rice, cucumber. Served with chicken broth, and ginger spicy sauce.

# CURRIES

**HOT & SPICY CAN BE ORDERED**  
Mild, Medium, Spicy, or Not Spicy

**Choice of chicken, pork, beef,** **tofu, or** **vegetarian /**  
 **mock chicken add \$2 shrimp add \$5 /**  
**combination add \$5 / seafood add \$9**

**YELLOW CURRY** 15  
Indian curry Thai style with coconut cream, potato, and onion.

**RED CURRY** 15  
Blend of eight spices, bamboo shoot, and Chinese eggplant in coconut cream base.

**GREEN CURRY** 15  
Slightly sweet coconut cream curry with Chinese eggplant, bamboo shoot, and Thai basil accent

**PANANG CURRY** 15  
Distinctive blend of Thai curry with coconut milk and kaffir lime leaf.

**CURRY SAMPLER** 18  
Sample of any three curries  
Sample all four curries 22



Curry Sampler