

Cocodine.

THAI CUISINE

EXOTIC FOOD AND DRINKS

TO-GO MENU

To order call: (530) 891-1800

Located in the Raley's Shopping Center on
Skyway, between Raley's and Ross

2485 Notre dame blvd suite 250
chico, ca 95928

Business Hours:

Mon, Wed, Thurs, Sun:

Lunch 11:00 am to 3:00 pm

Dinner 5:00 pm to 9:00 pm

Fri & Sat:

Lunch 11:00 am to 3:00 pm

Dinner 5:00 pm to 10:00 pm

CLOSED TUESDAYS

• LUNCH SPECIALS •

(Available Monday ~ Friday Only)

All Lunch Specials are served with your choice of soup of the day OR a house salad.

RICE PLATES

- L-1 **RED CURRY** 🌿🔥 *gang dang* \$8.50
(Beef, Chicken or Pork) Mixture of dried chili and spices gives this curry its distinct amber color. Cooked with coconut milk, sweet basil, bamboo shoots and Chinese eggplants. Full of flavor and deliciously spicy, it deserves a big "BAM!!"
- L-2 **GREEN CURRY** 🌿🔥 *gang keaw-wan* \$8.50
(Beef, Chicken or Pork) The lively green color of this curry comes from the blend of fresh green chili and green chili paste. Cooked with coconut milk, sweet basil, bamboo shoots and Chinese eggplants. It has a unique sweet-hot flavor yet less spicy than the red curry.
- L-3 **YELLOW CURRY** 🌿 *gang go-ree* \$8.50
(Beef, Chicken or Pork) The mildest among all Thai curries. Cooked with curry powder, turmeric, spices, coconut milk, potatoes and white onions. Great for both curry novices and pros.
- L-4 **PANANG CURRY** 🌿 \$8.50
Slices of *beef (or chicken)*, slow-cooked until tender in Panang curry sauce. Cooked with sweet basil, coconut milk and broccoli.
- L-5 **SWEET NUTS CURRY** 🌿 *mus-se-mun* \$8.50
Sliced *beef (or chicken)* cooked in mild curry paste with onions, potatoes, peanuts, and coconut milk. A perfect blend of sweetness, subtle spiciness, and some nuts!!
- L-6 **SPICY CHICKEN** (CHICKEN GRAPAO) 🌿🔥 *gai gra-prao* \$8.25
Sautéed chopped chicken with white onions, basil and fresh chili-garlic sauce.
- L-7 **CASHEW CHICKEN** 🌿 *gai med ma-muang* \$8.50
Sliced chicken sautéed with cashew nuts, water chestnuts, pineapple chunks, onions and roasted dry chili.
- L-8 **PAD PRIK-KING** 🌿🔥 *pad prik-king* \$8.25
(Beef, Chicken or Pork) Green beans, Kaffir-lime leaves, palm sugar, stir-fried with our herb-curry sauce.
- L-9 **CHILI-GARLIC BEEF** 🌿🔥 *nua pad-prik* \$8.25
Sautéed beef with chili, garlic, onions, bell peppers and our house gravy sauce.
- L-10 **BROCCOLI BEEF** 🌿 \$8.25
A Chinese-influenced dish made with slices of tender beef sautéed with oyster sauce, Shiitake mushrooms, broccoli, carrots and light gravy sauce.
- L-11 **MIXED VEGGIE & TOFU STIR-FRIED** 🌿 \$8.25
Broccoli, cauliflower, green beans, carrots, cabbage and firm tofu stir-fried in a hot wok.
- L-12 **BEAN SPROUT & TOFU STIR-FRIED** 🌿 *pad tua-nyok* \$7.99
Fresh bean sprouts sautéed with firm tofu, carrots, bell peppers, chopped garlic and mushroom sauce.

NOODLES

- L-13 **PAD THAI** (CHICKEN & SHRIMP) \$8.99
A harmonious blend of four flavors: sweet, tangy, salty and subtle spicy. The ever-popular *Pad Thai* is made with thin rice noodles, cooked with sweet tamarind sauce, prawns, tofu, egg, bean sprouts and ground peanuts. This dish can be made with mung bean noodles upon request [aka Pad Thai Special].
- L-14 **PAD-SEE-EI-W** 🌿 \$8.25
(Beef, Chicken, or pork) Wide rice noodles stir-fried with vegetables, egg and sweet soy sauce.
- L-15 **DRUNKEN NOODLE** 🌿🔥 \$8.25
(Beef, Chicken, or pork) Stir-fried wide rice noodles with white onions, bell peppers, spices and fresh basil.
- L-16 **SIAMESE CHOWMEIN** (CHICKEN & SHRIMP) *ba-mee-pad* \$8.99
A Chinese-influenced dish made with egg noodles stir-fried with chicken, shrimps and mix vegetables.

Dishes with "🌿" can be made vegetarian style by substituting tofu or vegetable.







Dishes with "🔥" can be ordered mild, medium, or spicy hot.

• APPE TIZERS •



- A-1 **IMPERIAL ROLLS (4)** \$ 5.99
Ground pork, shrimps, cabbage, and bean thread noodles wrapped in rice paper wrap. Deep-fried until golden brown and served with our home-made sweet and sour sauce.
- A-2 **SIAMESE ROLLS (4)**  \$ 5.99
Vegetarian delight! Minced pumpkin, sweet yam, carrots, bean thread noodles, cabbage, mushroom and sesame oil wrapped in rice paper wrap. Deep fried and served with sweet & sour sauce.
- A-3 **CHICKEN SATAY (4)** \$ 6.99
Lean white-meat chicken marinated in fresh herbs and spices, then barbequed on skewers. Served with peanut-curry sauce and cucumber sauce.
- A-4 **SPINACH WRAPS**  *miang-kum* \$ 7.99
Fresh spinach leaves with savory toppings. Toppings include: dried shrimps (or tofu for vegetarians), onions, lime wedges, ginger, toasted coconut bits, jalapeño and peanuts. Served with special sweet herb sauce.
- A-5 **SHRIMP IN A BLANKET (6)** *goong sarong* \$ 8.99
Jumbo shrimps marinated in 5 spices, rolled in bacon, then deep-fried in rice paper wrap. Served with sweet n' sour sauce.
- A-6 **TOFU TODD**  *tao-hu todd* \$ 5.99
Deep-fried tofu served with tamarind sauce and ground peanuts.
- A-7 **CRISPY BASIL CALAMARI** \$ 8.50
Lightly battered calamari topped with sweet chili sauce and crispy sweet basil leaves.
- A-8 **CHICKEN SLAMMERS (8)** \$ 6.99
Seasoned chicken slammed in the middle of two flour tortillas. Deep-fried and served with special cucumber sauce.
- A-9 **SALMON ROLLS (3)** \$ 8.99
Fresh salmon flavored with fresh herbs and spices, wrapped in layers of seaweed and spring roll paper then deep-fried until golden brown. Served with home-made Wasabi-Vinaigrette sauce, pickled ginger and sliced cucumbers.
- A-10 **COCODINE COMBO APPETIZER** \$ 11.99
(2) Chicken Satays, (4) Slammers, (2) Siamese Rolls and (2) Shrimp In a Blanket.

• S O U P S •

Bowl (2 servings) / Pot (4-5 servings)

- S-1 **HOT & SOUR SOUP** *(Shrimp OR Salmon)*   *tom-yum* \$ 6.50 / \$ 12.50
A perfect blend of five spices, tomatoes, mushrooms and lemon grass with a splash fresh squeezed lime.
- S-2 **TITANIC SOUP** *poh-tek*  \$ 7.50 / \$ 14.50
Combination of seafood (prawns, scallops, calamari and salmon) blended harmoniously in hot 'n sour soup.
- S-3 **THAI-STYLE CHICKEN & RICE SOUP**  *kaw-tom gai* \$ 5.50 / \$ 10.50
Rice, chicken and garnish. Simple yet so delightful...just like how mom used to make it.
- S-4 **COCONUT SOUP WITH CHICKEN**  *tom-kah gai* \$ 6.50 / \$ 12.50
(Shrimp: \$5.99) An exotic soup made with coconut milk, galangal roots, lemon grass, mushrooms and a touch of lime juice.
- S-5 **COCONUT SOUP WITH COMBINATION SEAFOOD** *tom-ka talay* \$ 7.50 / \$ 14.50
Still your beloved coconut soup....made especially for seafood lovers.
- S-6 **CRYSTAL NOODLE SOUP**  *kaeng jeut wun-sen* \$ 6.50 / \$ 12.50
Crystal noodle with seasoned minced pork, Shiitake mushrooms and small shrimps in clear broth soup.

• FRESH SALADS •

 Most salads can be ordered mild, medium, or spicy hot. 

- FS-0 HOUSE SALAD** 🌿 \$4.99
A small garden salad served with our famous lemon dressing.
- FS-1 PAPAYA SALAD** 🌿 *som-tum* \$7.99
This specialty salad from Thailand's North-East is now popular throughout the world. Made with shredded green papaya, tossed in carrots, tomatoes, string beans, and dried shrimps. Flavored with palm sugar, fresh-squeezed lime, and our special **Som-tum** dressing.
- FS-2 GROUND CHICKEN SALAD** 🌿 *laap gai* \$7.99
Cooked ground chicken flavored with lime juice, fish sauce, onions, mint leaves and a little touch of rice powder. Served on a bed of lettuce.
- FS-3 COCODINE CHICKEN SALAD** *yum ook gai* \$7.99
Cooked chicken breasts tossed in eggplants, onions, cucumbers, cilantro and lemongrass. Flavored with spicy-lime dressing and served on a bed of lettuce.
- FS-4 CHARBROILED BEEF SALAD** 🌿 *yum neua* \$8.99
Slices of charbroiled beef tossed in cucumbers, mint leaves, parsleys, green onions and cilantros. Flavored with spicy-lime dressing and served on a bed of lettuce.
- FS-5 S & S TEMPURA SALAD** \$10.99
Lightly battered shrimps and salmon cutlets tossed in sweet-lime dressing with cucumbers, mints, carrots and lettuce.
- FS-6 CRYSTAL NOODLE SALAD** 🌿 *yum woon-sen* \$8.99
Soft mung-bean noodles cooked with shrimps, minced pork, mushrooms and onions. Flavored with our spicy-lime dressing. Served with lettuce.
- FS-7 EGGPLANT SALAD** 🌿 *yum sao meun* \$8.99
Seasoned minced pork and shrimps mixed with red onions, mint leaves, lemongrass and cilantro in fresh lime dressing. Served on whole grilled eggplant
- FS-8 TOFU SALAD** 🌿 *yum tao-hu* \$7.99
Soft tofu cubes flavored with sweet n' sour dressing and crushed peanuts in lettuce, carrots, lemongrass, mint leaves and cucumbers.
- FS-9 GRILLED SHRIMP SALAD** *salad goong yang* \$10.99
Garden salad with flame-grilled prawns, lightly seasoned, and served with our home-made lemon dressing
- FS-10 CALAMARI SALAD** *yum pia-muk* \$8.99
Cooked calamari mixed in three herbs and spices on a bed of fresh lettuce.
- FS-11 THE GULF OF THAILAND SALAD** *yum ruam-mitt talay* \$11.99
Combination of seafood (prawns, calamari, salmons and scallops), tossed in red onions, mint leaves, lemon grass and our sweet-lime dressing. Served on a bed of lettuce

• VEGETARIAN DISHES •

In addition to the selections below, any dishes with "🌸" can be made vegetarian style by substituting tofu or vegetable.

🌸 Please ask your server. 🌸

- V-1 **MIXED VEGGIE & TOFU STIR-FRIED** 🌸 \$ 8.50
Broccoli, cauliflower, green beans, carrots, cabbage and soft tofu stir-fried in a hot wok.
- V-2 **BEAN SPROUT & TOFU STIR-FRIED** 🌸 *pad tua-nyok* \$ 7.99
Fresh bean sprouts sautéed with tofu, carrots, bell peppers, chopped garlic and mushroom sauce.
- V-3 **SAILOR'S DELIGHT** 🌸 *pad pak-khom* \$ 7.99
Fresh spinach sautéed with chopped garlic, salted soy beans, tofu cubes and mushroom sauce.
- V-4 **EGGPLANT & TOFU** 🌸 \$ 8.50
Tender slices of Chinese eggplants sautéed with tofu, bell peppers and basil in garlic sauce.

All curry, meat, poultry, vegetarian and seafood dishes are served with steamed jasmine rice

• CURRY VARIETY •

- CV-1 **RED CURRY** 🌸 🍴 *gang dang* \$ 8.99
(Beef, Chicken or Pork) Mixture of dried chili and spices gives this curry its distinct amber color. Cooked with coconut milk, sweet basil, bamboo shoots and Chinese eggplants. Full of flavor and deliciously spicy, it deserves a big "BAM!!"
- CV-2 **GREEN CURRY** 🌸 🍴 *gang keaw-wan* \$ 8.99
(Beef, Chicken or Pork) The lively green color of this curry comes from the blend of fresh green chili and green chili paste. Cooked with coconut milk, sweet basil, bamboo shoots and Chinese eggplants. It has a unique sweet-hot flavor yet less spicy than the red curry.
- CV-3 **YELLOW CURRY** 🌸 *gang ga-ree* \$ 8.99
(Beef, Chicken or Pork) The mildest among all Thai curries. Cooked with curry powder, turmeric, spices, coconut milk, potatoes, carrots and white onions. Great for both curry novices and pros.
- CV-4 **PANANG CURRY** 🌸 \$ 8.99
Slices of **beef (or chicken)**, slow-cooked until tender in Panang curry sauce. Served on a bed of steamed broccoli.
- CV-5 **SWEET NUTS CURRY** 🌸 *mus-sa-mun'* \$ 8.99
Sliced **beef (or chicken)** cooked in mild curry paste with onions, carrots, potatoes, peanuts, and coconut milk. A perfect blend of sweetness, subtle spiciness, and some nuts!!
- CV-6 **COUNTRY-STYLED CURRY** 🍴 *gang-pak'* \$ 10.50
(With Salmon) Originated from the countryside, it is the only curry that has no coconut milk. Cooked with green beans, baby corns, mushrooms, zucchinis, bamboo shoots, sweet basil and eggplants.
- CV-7 **DUCK CURRY** 🌸 🍴 *gang ped* \$ 10.99
Roasted duck in red curry. Cooked with coconut milk, pineapple chunks, cherry tomatoes, bamboo shoots, sweet basil and bell peppers.

• POULTRY SELECTIONS •

- PS-1 COCODINE BBQ CHICKEN** *gai yang*  \$ 9.99
Charbroiled whole chicken marinated with five herbs and spices. Served with sweet chili sauce.
- PS-2 CHICKEN GRA-POW**   *gai gra-pao* \$ 8.50
(AKA: Spicy Chicken) Sautéed chopped chicken with white onions, basil and fresh chili-garlic sauce.
- PS-3 DUCK GRA-POW** *pad gra-pao* \$ 10.99
Hearty slices of roasted duck sautéed with our special sauce, white onions, pineapple chunks, bell peppers and sweet basil.
- PS-4 GINGER CHICKEN** *gai pad king* \$ 8.50
Sliced chicken sautéed with fresh ginger, dried black mushrooms, onions and green beans.
- PS-5 CASHEW CHICKEN**  *gai med ma-meung* \$ 8.99
Sliced chicken sautéed with cashew nuts, water chestnuts, pineapple chunks, onions and roasted dry chili.
- PS-6 RAINBOW CHICKEN**  *gai sai-rong* \$ 8.99
Sliced chicken sautéed with crystal noodles, mushrooms, onions, eggs and light soy sauce.
- PS-7 CHICKEN RAMA**  *pra-ram gai* \$ 8.99
Steamed spinach, broccoli and cabbage topped with chicken and our famous peanut-curry sauce.
- PS-8 CHICKEN PRIK-KING**   *gai prik-king* \$ 8.50
Green beans, Kaffir-lime leaves, palm sugar, and chicken stir-fried with our herb-curry sauce.
- PS-9 MIXED-VEGGIE CHICKEN**  *gai pad pak ruam* \$ 8.50
Sliced chicken sautéed with fresh seasonal vegetable, oyster sauce, fresh chopped garlic, and a dash of soy.
- PS-10 EGGPLANT CHICKEN**  *gai ma-keur* \$ 8.50
Tender chunks of Eggplant, bell peppers, sweet basil and chicken sautéed with oyster-soy sauce.
- PS-11 CHICKEN ASPARAGUS** \$ 8.99
Fresh, tender asparagus and bell peppers stir-fried with garlic-oyster sauce.

• MEAT LOVER •

- M-1 COCODINE BBQ PORK** *muu yang* \$ 8.50
Flame-grilled pork chops marinated with five herbs and spices. Served with special cucumber sauce.
- M-2 GARLIC-PEPPER SHORT RIBS (PORK)** *gra-dook muu tod* \$ 8.50
Deep-fried short ribs marinated with thin soy sauce, garlic, and white pepper. Served with special cucumber sauce.
- M-3 EGGPLANT PORK**  *muu ma-keur* \$ 8.50
Sautéed eggplants with sliced pork in soy beans, bell peppers, sweet basil and our sweet garlic sauce.
- M-4 PAD PRIK-KING**  **(PORK OR BEEF)** \$ 8.50
Green beans, Lemon leaves, palm sugar, and your choice of pork or beef stir-fried with our herb-curry sauce.
- M-5 RAMA'S PILGRIMAGE**  **(PORK OR BEEF)** \$ 8.99
Slices of meat sautéed with eggplants, sweet basil, green beans and bell peppers cooked in red curry sauce. Named after ancient Thai legend, this dish has a taste that lives up to its name.
- M-6 CHILI-GARLIC BEEF**   *nuu pad-prik* \$ 8.50
Sautéed beef with chili, garlic, onions, bell peppers and our house gravy sauce.

- M-7 BROCCOLI BEEF** 🍄 \$ 8.50
A Chinese-influenced dish made with slices of tender beef sautéed with oyster sauce, Shiitake mushrooms, broccoli, carrots and light gravy sauce.
- M-8 WATERFALLS BEEF** *nua-yang nam-tok* \$ 8.99
Tender beef sirloin marinated in thin soy sauce then grilled to perfection. Served with fresh sliced cucumber, lettuce and a side of our authentic waterfalls sauce (medium hot or your choosing).
- M-9 GENGHIS-KHAN BEEF** 🍄 *nua mongolia* \$ 10.99
Tender slices of beef marinated with soy bean sauce and white wine, then sautéed with chopped garlic, cabbage, carrots, bean sprouts, egg and a dash of white pepper. Served in a sizzling hot plate.

• SEAFOOD DELIGHTS •

- SD-1 THE POSEIDON** 🐟 *chao-talay* \$ 13.99
A dish well deserved to be called "the king of seven seas". Sautéed seafood combination (prawns, calamari, scallops and salmon) with fresh curry, hot spices, bell peppers and sweet basils.
- SD-2 COCODINE SHRIMP** \$ 11.50
Sautéed prawns with onions, ginger, garlic and chef's special tomato sauce. Served with bell peppers, zucchinis and broccoli.
- SD-3 RAINBOW SHRIMP** *sai-raong goong* \$ 11.99
Prawns sautéed with chopped garlic, crystal noodles, mushrooms, egg and onions.
- SD-4 EGGPLANT SHRIMP** *pad ma-keur goong* \$ 10.99
Sautéed eggplants with prawns in soy beans, sweet basils and our sweet garlic sauce.
- SD-5 GINGER SHRIMP** *goong pad-king* \$ 10.99
Sautéed prawns with chopped garlic, black and white mushrooms, carrots and fresh slices of ginger.
- SD-6 SIZZLING SALMON** 🐟 *chu-chee salmon* \$ 12.99
(Shrimp: \$11.99) Sautéed with Thai herbs, red curry paste and a touch of coconut milk. Served with broccoli, cauliflower, carrots, and zucchinis.
- SD-7 THE RED SEA** 🐟 \$ 12.99
Combination seafood (shrimps, calamari, scallops and salmon) in your favorite red curry.
- SD-8 SPICY CALAMARI** 🐟 *pra-muk pad-ped* \$ 10.99
Calamari sautéed with bamboo shoots, sweet basils and fresh chopped garlic in our special spicy sauce.
- SD-9 ASPARAGUS SHRIMP** \$ 11.99
Fresh, tender asparagus and bell peppers stir-fried with garlic-oyster sauce.
- SD-10 FISHERMAN'S HOT PLATE** \$ 14.99
Combination of prawns, calamari, scallops and salmon sautéed with onions, bell peppers, sweet basils, baby corns, mushrooms, a dash of white pepper and our special white wine sauce. Served in a sizzling hot plate.
- SD-11 SEAFOOD GRA-POW!** 🐟 \$ 13.99
Combination seafood (shrimps, calamari, scallops and salmon) stir-fried in authentic "gra-pow!" hot sauce, with white onions, bell peppers, garlic and Thai sweet basils.



•NOODLES•

- N-1 PAD THAI** 🌸 *(CHICKEN & SHRIMP)* \$ 10.50
 A harmonious blend of four flavors: sweet, tangy, salty and subtle spicy. The ever-popular *Pad Thai* is made with thin rice noodles, cooked with sweet tamarind sauce, prawns, tofu, egg, bean sprouts and ground peanuts.
- N-2 PAD-SEE-EIW** 🌸 \$ 8.99
(Beef, Chicken, or pork) Wide rice noodles stir-fried with vegetables, egg and black bean sweet sauce.
- N-3 RAD-NA** 🌸 \$ 8.99
(Beef, Chicken, or pork) Stir-fried wide rice noodles topped with light gravy and broccoli.
- N-4 SIAMESE CHOWMEIN** 🌸 *(CHICKEN & SHRIMP)* *ba-mee-pad* \$ 10.50
 A Chinese-influenced dish made with egg noodles stir-fried with chicken, shrimps and mix vegetables.
- N-5 SPAGHETTI ASPARAGUS WITH CHICKEN** 🌸 \$ 9.50
(Shrimp: \$10.99) Spaghetti stir-fried with fresh asparagus, chopped garlic and house special soy sauce. Garnished with cilantros and a dash of white pepper.
- N-6 SPICY ITALIAN** 🌸 🍴 \$ 8.99
(Beef, Chicken, or pork) Spaghetti stir-fried with tomatoes, white onions, sweet basils, bell peppers and our spicy soy sauce.
- N-7 DRUNKEN NOODLE** 🌸 🍴 *pad-kee-mao* \$ 8.99
(Beef, Chicken, or pork) Wide rice noodle stir-fried with tomatoes, white onions, sweet basils, bell peppers and our spicy soy sauce.

•FRIED RICE•

All fried rice dishes are made with Jasmine white rice.

High-fiber brown rice can be substituted upon request (add \$2).

- FR-1 COCODINE SIGNATURE FRIED RICE** 🌸 \$ 8.50
(Beef, Chicken, or pork) Authentic Thai fried rice made with white onions, carrots, egg and our signature sauce. Served with fresh slices of cucumber and garnished with green onions and cilantros.
- FR-2 SPICY FRIED RICE** 🌸 🍴 *kaw-pad gra-prao* \$ 8.50
(Beef, Chicken, or pork) Stir-fried rice with onions, cherry tomatoes, sweet basils and chilies.
- FR-3 SHRIMP FRIED RICE** *kaw-pad goong* \$ 10.50
 Stir-fried rice with jumbo shrimps, onions and egg. Served with fresh sliced cucumbers and tomatoes.
- FR-4 SEAFOOD FRIED RICE** *kaw-pad talay* \$ 12.50
 Our famous signature fried rice with an ocean twist...made with shrimps, calamari, scallops, and salmon.
- FR-5 HEARTY VEGETABLE & TOFU FRIED RICE** 🌸 \$ 8.50
 Stir-fried rice with mix vegetable, tofu, egg and thin soy sauce. Served with fresh slices of cucumber.
- FR-6 YELLOW CURRY FRIED RICE** *(w/ CHICKEN)* 🌸 \$ 8.50
 Stir-fried rice with egg, onions, tomatoes and carrots. Flavored with mild yellow curry powder and garnished with green onions.
- FR-7 COMBINATION FRIED RICE** 🌸 *kaw-pad ruam* \$ 8.99
 A trio of **beef, chicken** and **pork** in your beloved signature fried rice. Look no further, meat lovers!!
- FR-8 PINEAPPLE FRIED RICE** \$ 11.99
 Stir-fried rice with chicken, shrimps, Chinese sausage, pineapple chunks, egg, tomatoes and dried fruit bits. Served in roasted pineapple.