



(207) 536-0846

<http://www.carhopme.com>

Green Elephant

****Tax and Green Elephant staff gratuity is included in all items listed. **Food is or may be served raw or undercooked or may contain raw or undercooked foods. consumption of this food may increase the risk of foodborne illness.**

****Due to an advisory from the Maine CDC, we are unable to provide any to-go cutlery, chopsticks, or napkins.**

****Please tip your driver on checkout.**

Appetizers

Spring Rolls	\$9.45
<i>Deep-fried vegetarian spring rolls stuffed with vegetables and shiitake mushrooms and served with tamarind sauce (Vegan)</i>	
Vegetable Dumpling	\$9.45
<i>Vegetable dumplings stuffed with mixed vegetables and served with ginger-soy sauce and spicy chili sauce (Vegan)</i>	
Edamame	\$8.82
<i>Steamed organic edamame seasoned with Maine sea salt. (Vegan) (Gluten-Free)</i>	
Soy Nuggets	\$9.45
<i>Fried soy nuggets served with sweet chili sauce. (Vegan)</i>	
Brussel Sprouts	\$9.45
<i>Brusset sprouts fried and seasoned with tamarin. (Vegan) (Gluten-Free)</i>	
Chive Dumpling	\$10.08
<i>Pan-fried dumplings filled with chopped chives and served with spicy soy sauce (Vegan)</i>	
King Oyster Mushroom Tempura	\$11.97
<i>With scallions, salt and pepper (Vegan)</i>	
Soy Sticks	\$9.45
<i>Hot & Spicy soy "chicken" on bamboo skewers served with homemade garlic-chili-cilantro sauce (Vegan)</i>	

Soups & Salads

Coconut Soup	\$8.82
<i>Fragrant coconut soup with tofu, baby Bella mushrooms, cherry tomatoes, onions, scallions and cilantro (Vegan) (Gluten Free)</i>	
Spicy Green Leaves Salad	\$10.71
<i>With a spicy bean curd dressing and crispy tofu. Topped with crispy rice noodles(Make it Gluten Free by substituting our ginger vinaigrette) (Vegan)</i>	

Stir-Fried and Steamed Dishes

Stir-fried and steamed dishes are served with a side of jasmine brown rice

Stir-fry Asian Vegetables & Tofu \$15.75

Chinese broccoli, napa cabbage, bok choy, snow peas and carrots with brown sauce (Vegan) (Make it Gluten Free by substituting tamari in place of our brown sauce)

Spicy Vegetable Medley Stir Fry \$15.75

Broccoli, carrots, corn, mushrooms, zucchini, peanuts and soy-meat in a spicy red curry paste sauce. Garnished with shredded lime leaves (Vegan)

Vegetables with Peanut Sauce \$15.75

Steamed broccoli, carrots, mushrooms, zucchini, corn, snow peas, carrot, green beans and steamed tofu (Vegan) (Gluten Free)

Chinese Broccoli with Crispy Breaded Soy Filet \$16.38

Stir-fried broccoli, Chinese broccoli, carrots and Thai bird chili in a brown sauce. Moderately spicy (Vegan)

Garlic & Ginger Tofu \$15.75

Red peppers, green peppers, carrots, onions, broccoli, snow peas, mushrooms, ginger, garlic and scallions (Vegan)

Veggie Citrus "Spare Ribs" \$19.53

Stir-fried with broccoli, carrots, bok choy, zucchini, mushrooms, bell peppers and onions

Noodle Dishes

Pad Thai \$17.01

Stir-fried small rice noodles with tofu, egg, broccoli, carrots, beans sprouts and scallion. Topped with ground peanuts and raw vegetables (Gluten Free)

Thai Ginger Noodles \$17.01

Stir-fried wide rice noodles with egg, tofu, ginger, broccoli, carrots, onions, snow peas and scallions

Char Guay Teow \$17.01

Malaysian stir-fried wide rice noodles with egg, bean sprouts, scallions, Sambal Oelek (Red Chili Paste), tofu and soy ham. Topped with shredded lettuce & cilantro. Moderately spicy

Fried Rice Dishes

Pineapple Brown Rice \$17.01

Sun flower seeds, soy-meat, sweet corn, peas, carrots, scallions and egg (Make it Gluten Free by substituting tamari for our brown sauce and tofu for our soy-meat)

Thai Basil Fried Rice \$17.01

Chinese broccoli, onions, tomatoes, bell peppers, soy meat and egg. (Make it Gluten Free by substituting tamari for our brown sauce and tofu for our soy meat)

Curry Dishes

Curry dishes are served with a side of jasmine brown rice

Tofu Tikka Masala \$19.53

Spinach, edamame and chickpeas in a Masala curry sauce. Served with brown rice seasoned with curry powder, peas, carrots and shallots (Vegan) (Gluten Free)

Mango Curry \$17.64

Fresh mango, fried tofu, edamame, onion and red bell pepper in a moderately spicy yellow coconut curry. Garnished with pea shoots and served with jasmine brown rice (Vegan) (Gluten Free)

**Panang Curry Vegetables and \$20.16
Tempeh**

Thai eggplant, red peppers, green peppers, zucchini, broccoli, carrots, buttercup squash, Thai basil and lime leaves in a Panang coconut milk curry. Served with jasmine brown rice (Vegan)(Gluten Free)

Siamese Dream Curry Noodle \$21.42

Rice noodles, snow peas, carrots, red peppers, tofu, soy-meat, fried shallots, cashew nuts and spinach in a thick coconut curry soup (Vegan) (Make it Gluten Free by omitting our soy-meat)

Green Curry with Tofu \$20.16

Broccoli, bok choy, green beans, snow peas, bell peppers, carrots, zucchini, Thai-basil, and microgreens in a green coconut milk curry.(Vegan) (Gluten-Free)

Beer & Cider

Singha Premium Thai Lager \$6.30

Singha Premium Thai Lager -5%

Norumbega Dry Cider \$9.45

(16 oz) - 6.8%

Peak Organic IPA \$6.30

Peak Organic IPA -7.1%

Atlantic Brewing Co Real Ale \$6.30

Atlantic Brewing Co. Real Ale -4.8%

Allagash White \$7.56

5.2%

Downeast Original Cider \$7.25

Downeast Original Cider -5.1%

Einbecker Non-Alcoholic \$5.67

-0.5%

Canned Sparkling Cocktails

Italiano Orange Spritz \$9.45

-7% Made with Maine Craft's Alchemy Gin

Maine Mule \$9.45

-7% Made with Maine Craft's Ration Rum

White, Rose and Sparkling

Tiefenbrunner Pinot Girgio \$25.20

2018 Trentino Alto-Adige, Italy. This well balanced wine emphasized it's dry, full-bodied taste with fresh, crisp minerality and a clear finish.

Simple Life Rose \$21.42

2018 -Napa Valley, California. Fresh and crisp with a juicy palate, good minerality and balanced acidity.

Selbach Incline Riesling \$25.20

2017 -Mosel, Germany. Vinified in stainless steel, with just a hint of residual sugar, fruity with vibrant acidity and clarity; all highlighted by intense slatedriven minerality.

Fossil Point Chardonnay \$28.98

2016 -Edna Valley, California. Fermented in stainless steel and aged in neutral French oak barrels. This a versatile Chardonnay with citrus and peach aromas and flavors of lemon verbena and pastry cream

Vavasour Sauvignon Blanc \$28.98

2018 -Marlborough, New Zealand. The flavour profile brings a concentrated mix of white peach and tropical fruit, with a crisp acid backbone and mineral finish. Aromas include passionfruit, guava, elderflower, black currant and citrus.

Lamberti Prosecco \$10.08

(187 ml) -Treviso, Italy. Floral aromas with peach and tropical fruit notes mark this delicious Prosecco. Lively and effervescent, the palate is

clean and crisp with balanced acidity and a lingering finish.

Pizzolato Prosecco \$31.50

(750 ml) -Treviso, Italy. Made with Organically farmed grapes, this opens with enticing aromas of citrus blossom and Bartlett pear. The bright palate delivers white peach, lemon zest and almond alongside crisp acidity and refined bubbles.

Red Wine

Poggiotondo Red Blend \$21.42

2017 -Tuscany, Italy. Sangiovese & Canaiolo. A medium bodied organic red blend with savory and spicy flavors as well as fruity, juicy notes.

EOS Merlot \$25.20

2018- California. Medium bodied with notes of juicy raspberry, pomegranate and cherry and vanilla oak. The finish is smooth with soft tannins and lingering flavors of dark chocolate.

Almarada Malbec \$25.20

2017 -Mendoza, Argentina. Intense fruity aromas of black plum give rise to a palate full of freshness, velvety tannins and flavors of dried cranberry and chocolate with orange peel. Great balance and complexity.

Pierre Pinot Noir \$28.90

2018 - Carcassone, France. Vintified in stainless steel barrels, this fresh, succulent and juicy wine features a soft finish with velvety tannins.

Bonanza Cabernet Sauvignon \$28.98

-Caymus Vineyards, California. Featuring flavors of dark berry, vanilla, cassis and toast. Aromas of currants and oak are met by a subtle smokiness. Silky tannins create a smooth, easy to drink wine with a long finish.

Soft Drinks

Maine Root Root Beer \$4.46

Maine Root Mexicane Cola \$4.46

Maine Root Ginger Brew \$4.46

Maine Root Blueberry Soda \$4.46

Pellegrino Sparkling Mineral \$4.46

Water (500 ml)

Thai Iced Tea \$4.46

Home-brewed Thai Iced Tea served with your choice of Cream or Soy-Cream. Straws Available By Request Only.

Empyrean Nitro Vietnamese \$5.09

Iced Coffee

Empyrean Nitro Vietnamese Iced Coffee (w/ condensed milk)

Sides

Brown Rice \$2.52

Peanut Sauce \$3.78

Steamed Vegetables \$6.30

Side order of steamed broccoli, carrots, corn, snow peas, mushroom and zucchini (Vegan)

Tempeh with Sweet Chili Sauce \$5.04

Side order of fried Lalibelah Farm tempeh with sweet chili sauce (Vegan)

Steamed Tofu \$5.04

Fried Tofu \$5.04

Dessert

Chocolate Orange Mousse Pie \$10.08

Garnished with sliced almonds and orange zest. (Vegan)

Pumpkin Tapioca Pudding \$10.08

*Served warm and topped with
toasted pistachios and coconut meat.
(Vegan)(Gluten-free)(Soy-Free)*

Extras

for adding to dishes

Extra Tofu \$2.00

Extra Soy meat \$2.00

Extra Pineapple \$2.00