

GRUB

A TASTE OF PURE ASIAN FUSION

SMALL PLATES

GRUB BUNS

Steamed Bao buns served with pickled vegetables and paired with a small plate selection of your choice:

SOFT SHELL CRABS 14

A fried soft shell crab, cut in half, served with pickled vegetables and topped with smack sauce, sesame seeds and scallions.

KOREAN BEEF BBQ 11.50

Bulgogi-marinated beef, Sauteed with carrots and onions. Served with pickled vegetables and topped with sesame seeds and scallions.

SMACK SHRIMP 11

Panko fried shrimp served with pickled vegetables and topped with smack sauce, sesame seeds and scallions.

SMACK CHICKEN 10

Panko fried chicken served with pickled vegetables and topped with smack sauce, sesame seeds and scallions.

CHICKEN SATAY 10

Pan-grilled chicken marinated in peanut sauce. Served with pickled vegetables and topped with crushed peanuts, fried shallots and cilantro. Contains Coconut and Nuts

TOFU SATAY 9

Fried tofu wedges served with pickled vegetables and topped with peanut sauce, crushed peanuts, fried shallots and cilantro. Contains Coconut and Nuts; Vegetarian

PORTOBELLO BULGOGI 9

Portobello mushrooms sauteed with carrots and onions, served with pickled vegetables. Topped with sesame seeds and scallions. Vegetarian

LETTUCE WRAPS (3)

KOREAN BEEF BBQ 11.50

Bulgogi-marinated beef, Sauteed with carrots and onions. Served with pickled vegetables and topped with sesame seeds and scallions.

SMACK SHRIMP 11

Tempura fried shrimp topped with smack sauce, sesame seeds and scallions (no pickled veg).

SMACK CHICKEN 10

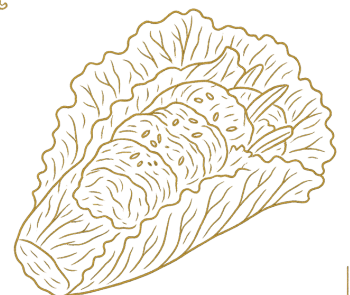
Tempura fried chicken topped with smack sauce, sesame seeds and scallions (no pickled veg).

CHICKEN SATAY 10

Pan-grilled chicken marinated in peanut sauce. Served with pickled vegetables and topped with crushed peanuts, fried shallots and cilantro. Contains Nuts

TOFU SATAY 9

Fried tofu wedges served with pickled vegetables and topped with peanut sauce, crushed peanuts, fried shallots and cilantro. Contains Nuts; Vegetarian



PORTOBELLO BULGOGI 9

Portobello mushrooms sauteed with carrots and onions, served with pickled vegetables. Topped with sesame seeds and scallions. Vegetarian

SPICY THAI CHICKEN 10

Tapioca fried chicken, topped with house made spicy thai sauce, peanuts and cilantro. Contains Nuts

SPICY THAI TOFU 9

Fried tofu cubes, topped with house made spicy thai sauce, peanuts and cilantro. Contains Nuts; Vegetarian



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DUMPLINGS

Steamed or Fried Option

<u>CHICKEN DUMPLINGS (4)</u>	9	<u>VEGETARIAN DUMPLINGS (5)</u>	9
<u>SHRIMP DUMPLINGS (4)</u>	10	Sweet-potato, taro, scallion, water-chestnut & shiitake.	

SPRING ROLLS

Fried coming with 4 Delicious Rolls!

<u>SHRIMP SPRING ROLLS</u>	10	<u>VEGETARIAN SPRING ROLLS</u>	9
		Glass-noodle, carrot, cabbage, scallion, beansprout & taro	

TACOS

Comes with 2 Mouthwatering Tacos!

All signature tacos are served with pico de gallo, avocado-jalapeño salsa, and cilantro.

<u>CHIPOTLE BBQ BEEF</u>	11.50	<u>BUFFALO CAULIFLOWER</u>	9
Smoky-sweet chipotle beef		Fried cauliflower tossed in buffalo sauce. Vegetarian	
<u>GRILLED COD</u>	11.50	<u>GRILLED CHICKEN</u>	10
<u>GRILLED SHRIMP</u>	11	<u>PORTOBELLO MUSHROOM</u>	9
		Grilled Portobello; Vegetarian	

<u>KOREAN BEEF BBQ</u>	11.50
Bulgogi-marinated beef, Sauteed with carrots and onions. Served with pickled vegetables, topped with sesame seeds, scallions and a spicy/sweet korean sauce.	

TOSTADAS (2)

Fried Corn Tortilla Topped with pico de gallo, avocado-jalapeño salsa and cilantro

<u>CHIPOTLE BBQ BEEF</u>	13
Smoky-sweet chipotle beef	
<u>GRILLED COD</u>	13
<u>GRILLED SHRIMP</u>	13
<u>GRILLED CHICKEN</u>	12
<u>PORTOBELLO MUSHROOM</u>	11
Grilled Portobello; Vegetarian	

QUESADILLA

Flour tortilla and cheddar cheese served with pico de gallo & avocado-jalapeño salsa.

<u>CHIPOTLE BBQ BEEF</u>	13
Sauteed beef with chipotle bbq sauce	
<u>GRILLED COD</u>	13
<u>GRILLED SHRIMP</u>	13
<u>GRILLED CHICKEN</u>	12
<u>PORTOBELLO MUSHROOM</u>	11
Portobello sauteed with onions and peppers; Vegetarian	

EMPANADAS

Comes with 3 of the Same Flavorful Empanadas!

<u>CURRIED CHICKEN</u>	13	<u>BUFFALO CHICKEN</u>	13
Curried chicken and potatoes. Served with smack sauce		Pulled chicken and provolone cheese tossed in house made buffalo sauce. Served with bleu cheese.	
<u>CHEESESTEAK</u>	13		
Sliced beef, onions and peppers. Philly style! Served with smack sauce.			

STREET FOOD DELIGHTS

SHRIMP CAKES (6) 10
Panko-crusted patties of shrimp served with sweet-chili sauce.

GOLDEN MOUNTAIN TOFU 9
Crispy tofu cubes over shredded lettuce, topped with house made spicy thai sauce, peanuts and cilantro.
Vegetarian

SOFT BAKED PRETZEL STICKS (3) 9
Served with cheese sauce.

THAI BEEF JERKY 9
Thai style beef jerky served pickled vegetables and sriracha

THAI OMELETTE OVER RICE 11
Fluffy wok-fried eggs (2) served over jasmine rice.
Contains Eggs, Gluten Free

CALAMARI 13
Fried, served with smack and spicy thai sauce.

CALAMARI – GARLIC-PEPPER 14
Wok tossed in a garlic pepper seasoning.
Served with smack and spicy thai sauce.

CALAMARI – THAI BASIL 14
Pad Graprow style. Served with smack and spicy thai sauce.

CALAMARI – TOM YUM 14
Crispy Calamari tossed with Tom Yum herbs and spices. Starts with medium- level spice

CRISPY GREEN BEANS 8
Lightly fried green beans served with smack sauce.
Vegetarian

FRENCH FRIES 4

BUFFALO CHICKEN POUTINE 20
Buffalo fried chicken combined with homemade poutine gravy and cheese curds.

CHEESE STEAK POUTINE 22
Classic Philly style cheesesteak. Thin sliced beef grilled with onions and peppers, topped with cheddar cheese. Paired with classic poutine.

CHICKEN FINGERS 10
Panko fried tenders; choose fries or jasmine rice.

CLASSIC POUTINE 13
Fries, hearty gravy and cheese curds. Canadians would approve.

BURGERS & SANDWICHES

Served with Fries

ANGUS BEEF SLIDERS (2) 12
Mini patties, cheddar cheese, caramelized onions, chipotle bbq sauce & garlic-truffle aioli.

CHICKEN PARM SLIDERS (2) 12
Panko-fried chicken, marinara and provolone.

DRY-AGED BEEF BURGER 16
8 oz patty served with cheddar cheese, chipotle bbq sauce, garlic-truffle aioli, lettuce, tomato and caramelized onions.

DRY-AGED MASALA BURGER 18
8 oz dry-aged patty spiced with house masala blend, topped with cheddar cheese, lettuce, tomato and raw onions. Served with fries

WAGYU BEEF BURGER 20
8 oz wagyu patty served with cheddar cheese, chipotle bbq sauce, garlic-truffle aioli, lettuce, tomato and caramelized onions.

SOFT SHELL CRAB BURGER 20
Whole fried softshell crab served with lettuce, tomato, pickled vegetables, smack sauce and garlic truffle aioli.

BUTTERMILK FRIED CHICKEN SANDWICH 16

Panko crusted chicken breast, served with provolne cheese, lettuce, tomato, smack sauce and garlic truffle aioli.

CHEESESTEAK SANDWICH 18
Thin sliced beef grilled with onions, peppers, cheddar cheese, smack sauce and garlic truffle aioli.

PORTOBELLO BURGER 14
Grilled portobello, onions and peppers. Served with lettuce, tomato, smack sauce and garlic truffle aioli.
Vegetarian

BURGER BUNDLE 23
Our dry-aged beef burger paired with four jumbo wings (your choice of sauce).

Toppings for the burger consist of cheddar cheese, lettuce, tomato, caramelized onions, chipotle bbq sauce and garlic truffle aioli.

WINGS 11
Served with bleu cheese: Plain, House Spicy-Thai, Thai Basil, Garlic-Pepper, Teriyaki-Wasabi, BBQ or Buffalo. Regular (6), boneless or cauliflower.
Specialty Tom Yum Dry Rub



SOUP NOODLE BOWLS

Choice of Rice Noodles or Ramen

CHICKEN WONTON 12
Miso based broth, served with 3 chicken wontons, boiled chicken, bok choy and topped with scallions.

TOM YUM (HERB BROTH) / TOM KHA (HERB BROTH PLUS COCONUT MILK)
Served with egg, onions, mushrooms and bean sprouts. Topped with cilantro and scallions..
Gluten Free, Tom Kha Contains Coconut

Vegetarian 15
With chinese eggplant, broccoli, green beans and zucchini.
Chicken 16
Shrimp 17



STEWED BEEF 19
Slow-braised short ribs in cinnamon-star-anise bone broth with Chinese broccoli & bean-sprouts.

LAKSA MEE KARI
Malaysian curry broth, soft-boiled egg, bok choy and bean sprouts. Topped with fried shallots, crispy wonton strips, cilantro and scallions.
Contains Coconut

Vegetarian 16
With chinese eggplant, broccoli, green beans and zucchini.
Chicken 17
Shrimp 18
Beef 19
Duck 20
Softshell Crab 21

SALADS

SMACK KANI SALAD 9
Iceberg lettuce, cucumber, imitation crab (kani), sesame seeds & crispy wontons tossed in our smack sauce!

GREEN PAPAYA SALAD 9
Shredded green papaya, carrots, cherry tomatoes and green beans tossed in a lime dressing. Topped with peanuts.
Contains Fish Sauce

KALE CAESAR SALAD 12
Baby kale, homemade croutons and shaved parmesan.

ARUGULA, PEAR & GOAT-CHEESE 15
Mixed greens, pears, toasted almonds, tomatoes and goat cheese. Tossed in a balsamic vinaigrette and topped with a drizzle of balsamic glaze.

AHI TUNA SALAD 21
Mixed greens, carrots and tomatoes and seared Ahi tuna. Topped with ginger dressing crispy wontons. Has a bit of a kick!

SOUP CUPS

CHICKEN WONTON 7.50

TOM YUM (HERB BROTH) / TOM KHA (HERB BROTH PLUS COCONUT MILK)

Served with egg, onions, mushrooms and bean sprouts. Topped with cilantro and scallions..
Gluten Free, Tom Kha Contains Coconut

Vegetarian 6.50
With chinese eggplant, broccoli, green beans and zucchini.

Chicken 7.50
Shrimp 8.50



STIR-FRY NOODLES

Base price (vegetarian) + protein (Veg \$17 | Chicken \$18 | Beef \$20 | Shrimp \$20 | Crispy Cod \$21 | Half Seabass \$23 | Salmon \$22 | Crispy Duck \$22 | Ahi Tuna \$23 | Soft-Shell Crab \$23)

PAD THAI Thin rice noodles, fried tofu, palm sugar, garlic chives, onions and carrots stir-fried in coconut milk and tamarind sauce. Topped with a fried egg and bean sprouts.
Gluten Free; Contains Eggs

DRUNKEN NOODLES
Choice of lomein (egg-wheat based) or rice noodles. Stir-fried with garlic, carrots, red bell peppers and broccoli in a smokey sweet soy sauce.

GARLIC RAMEN
Boiled ramen (egg-wheat based) blanched with garlic oil. Stir-fried with chinese eggplant, zucchini, green beans and red bell peppers. With a choice of **Red curry, Green curry or Thai basil sauce.**

PROTEINS OF YOUR CHOICE

Base price (vegetarian) + protein (Veg \$17 | Chicken \$18 | Beef \$20 | Shrimp \$20 | Crispy Cod \$21 | Half Seabass \$23 | Salmon \$22 | Crispy Duck \$22 | Ahi Tuna \$23 | Soft-Shell Crab \$23)

TRADITIONAL CURRIES

Signature curries are served with their selected protein.

ROTI CANAI CURRY 18
Malaysian-style chicken curry stewed with potatoes, served with three roti pancakes.

MASSAMAN BEEF 19
Southeast Asian style beef curry stewed with potatoes served with jasmine rice.

Please select your protein of choice with the following bases:

RED CURRY
Housemade red curry paste made from a mixture of dried red chilies, mixed with coconut milk, palm sugar and Thai basil.

JUNGLE CURRY
Homemade red curry paste in vegetarian broth , wild ginger, kaffir lime leaves and Thai basil. Alternative to classic coconut based curries suitable for those who want to cut calories.

GREEN CURRY
Homemade green curry paste made from a mixture of green herbs, mixed with coconut milk, palm sugar and Thai basil.

PANANG CURRY
Homemade panang curry paste with coconut milk, kaffir lime leaves, peanuts, red bell peppers and Thai basil.



CHEF’S FAVORITE ENTRÉES

KOREAN BEEF BBQ PLATE 19
Bulgogi style beef sauteed with carrots and onions in a soy, pear and ginger base marinade. Served with steamed broccoli, carrots and rice

GINGER SEA BASS 23
Crispy fried half seabass tossed with fresh ginger, fermented black beans, scallions, red bell peppers and onions. Served with jasmine rice.

P.E.I. MUSSELS 21
Mussels cooked in either **red curry, green curry or Thai basil sauce** served with jasmine rice.

CHICKEN & COCONUT-GARLIC RICE 19
Crispy or grilled chicken breast with coconut-garlic rice and your choice of **teriyaki, peanut or chipotle bbq sauce**. Served with steamed broccoli and carrots.

WHOLE CRISPY SEA BASS, BONE- IN OR BONELESS 32
Fried whole sea bass with a choice of either **red curry, green curry, Thai-basil, ginger and cashew nut sauce**. Served with jasmine rice.

FAR-EAST FAVORITES

Add any protein of your choice

STIR-FRIED MIXED VEGETABLES 16.50
A medley of fresh vegetables stir-fried in a light garlic sauce. Served with jasmine rice.

BABY BOK CHOY 16
Baby bok choy and king oyster mushrooms stir-fried in a light garlic sauce. Served with jasmine rice. Vegetarian

CASHEW NUT STIR FRY 17
Sweet Thai chilli paste sautéed with onion, red bell peppers, carrots and cashew nuts. Add any protein. Contains Nuts

COCONUT-GARLIC RICE PLATTER 17
Stir-fried chinese eggplant, zucchini, green beans and red bell peppers with choice of **red curry, green curry or Thai basil sauce**.

TOM YUM FRIED RICE 17
Tom Yum herbs and spices stir-fried with garlic, onion, bell pepper, and kaffir lime. Starts with medium spice level, Add any protein.

NASI GORENG 17
Indonesian style fried rice consisting of red bell peppers, chinese broccoli, carrots and onions topped with a fried egg. Add any protein.

PAD GRAPROW 17
Classic Thai dish. Stir-fried chinese eggplant, zucchini, green beans and red bell peppers and Thai basil topped with a fried egg. Add any protein.

Drinks

Thai Iced Tea	4.50
Thai Lychee Iced Tea	4
Thai Iced Coffee	4.50
Juice (Apple / Cranberry)	3
Soda	2.50

Desserts

<u>Mango Cheesecake</u>	7.50
Ny style slice with a mix of fresh mango and mago puree.	
<u>Crème Brûlée Cheesecake</u>	7.50
Custard infused cheesecake torched to perfection.	
<u>Banana Fritters</u>	9
Filipino Turon with jackfruit, served with a scoop of vanilla ice cream.	

Drinks

Pellegrino	3.50
Fresh Coconut	5.50

Desserts

<u>Mango Sticky Rice (seasonal)</u>	9
Fresh champagne mango paired with a sweet sticky rice topped with sweetened coconut milk. Gluten Free	
<u>Affogato</u>	6.50
One shot of strong espresso and a scoop of vanilla ice cream. Served with biscotti.	
Choice of Chocolate Hazelnut Gelato + \$2	

Replace Espresso with: Hot Thai Coffee or Hot Thai Tea

Ice Cream

Vanilla	3.50	Green Tea	4	Red Bean	4	Chocolate-Hazelnut Gelato	6
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Sides & Extras

Roti Pancake (1)	2.50
Lo Mein / Rice Noodles	4
Ramen	4
Coconut-Garlic Rice	4.50
White Rice	2.50

Sides & Extras

Side Tofu	3
Extra Egg	2
Extra Sauce (2 oz)	1.50

