

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

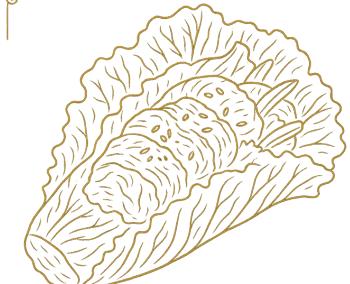
Pan-grilled chicken marinated in peanut sauce. Served with pickled vegetables and topped with crushed peanuts, fried shallots and cilantro.

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



@GRUBBYWAREE



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DUMPLINGS

Steamed or Fried Option

CHICKEN DUMPLINGS (4)

9

SHRIMP DUMPLINGS (4)

10

VEGETARIAN DUMPLINGS (5)

9

Sweet-potato, taro, scallion, water-chestnut & shiitake.

SPRING ROLLS

Fried coming with 4 Delicious Rolls!

SHRIMP SPRING ROLLS

10

VEGETARIAN SPRING ROLLS

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.

CHIPOTLE BBQ BEEF 11.50

Smoky-sweet chipotle beef

BUFFALO CAULIFLOWER 9

Fried cauliflower tossed in buffalo sauce. Vegetarian

GRILLED COD 11.50

GRILLED CHICKEN 10

GRILLED SHRIMP 11

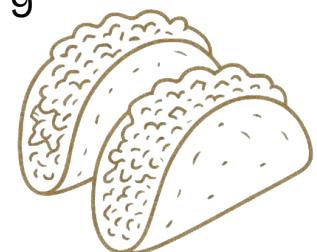
PORTOBELLO MUSHROOM 9

Grilled Portobello; Vegetarian

KOREAN BEEF BBQ

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

QUESADILLA

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

CHIPOTLE BBQ BEEF 13

Smoky-sweet chipotle beef

CHIPOTLE BBQ BEEF 13

Sauteed beef with chipotle bbq sauce

GRILLED COD 13

GRILLED COD 13

GRILLED SHRIMP 13

GRILLED SHRIMP 13

GRILLED CHICKEN 12

GRILLED CHICKEN 12

PORTOBELLO MUSHROOM 11

PORTOBELLO MUSHROOM 11

Grilled Portobello; Vegetarian

Portobello sauteed with onions and peppers; Vegetarian

EMPANADAS

Comes with 3 of the Same Flavorful Empanadas!

CURRIED CHICKEN

13

Curried chicken and potatoes. Served with smack sauce

BUFFALO CHICKEN

13

Pulled chicken and provolone cheese tossed in house made buffalo sauce. Served with bleu cheese.

CHEESESTEAK

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

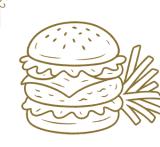
18

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

16

SANDWICH

Panko crusted chicken breast, served with provolone 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

With chinese eggplant, broccoli, green beans and zucchini.

Chicken

15



Shrimp

16

17

18

19

20

21

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

16

Vegetarian

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!

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.

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 17

PLATTER

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.

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- 19

GARLIC RICE

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, 32

BONE- IN OR BONELESS

Fried whole sea bass with a choice of either red curry, green curry, Thai-basil, ginger and cashew nut sauce. Served with jasmine rice.

Drinks

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

Drinks

Pellegrino	3.50
Fresh Coconut	5.50

Desserts

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

Desserts

Mango Sticky Rice (seasonal)	9
Fresh champagne mango paired with a sweet sticky rice topped with sweetened coconut milk. Gluten Free	

Affogato	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

Get your
GRUB
on