

BEVERAGES

Thai Iced Tea 6.

Limeade 5.

w/ butterfly tea (caffeine-free)

Green Tea 2.5

Juice 5.

Mango, Lychee, Guava, Pineapple

Coconut Water 5.

Chang Sparkling
Soda Water 4.5

Ginger Beer 5.

Canned Pop 3.



BEER



DRAFT

Sapporo, Sapporo Black,
Flying Monkey IPA
PINT/STEIN/PITCHER 12./16./27.

CANS & BOTTLES

Singha 11. 490 ML

Sapporo 11. 500 ML

Sapporo 0.0% 6. 355 ML
PREMIUM ALCOHOL-FREE

Flying Monkey 10. 473 ML
DOUBLE IPA

Flying Monkey 6. 473 ML
NON-ALCOHOL LAVA LAMP IPA

Somersby 10. 473 ML
APPLE CIDER

Corona 9. 355 ML



WINE

RED

5 oz. glass / bottle

Santa Carolina-Cab Sav *Chile* 8.5

Misterio-Malbec *Argentina* 10./40.

Trapiche-Cab Sav *Chile* 11./43.

McGuigan-Shiraz *Australia* 11./43.

WHITE

5 oz. glass / bottle

Santa Carolina-Chard *Chile* 8.5

Citra-Pinot Grigio *Italy* 10./40.

Moselland Benkaseler *Germany* 12./48.

Las Mulas-Sau. Blanche *Chile* 12./48.

(Ask about our
Mocktail options.)

COCKTAILS

Sukho Mojito 14.

Rum, Limes, Fresh Mint, Ginger & Hot
Peppers Syrup

Ruby Tuesday 14.

Vodka, Dry Vermouth, Fresh Lychee,
Soho, Simple Syrup, Fresh Lime Juice

Purple Rain 14.

Gin, Butterfly Tea, Lime Juice,
Makrut Lime Leaves Syrup

Mango Margherita 14.

Tequila, Triple Sec, Lime Juice,
Mango Juice

Kandula 14.

Gin, Dry Vermouth, Triple Sec, Makrut
Lime Leaves Syrup, Fresh Lime Juice

Icy Mike 14.

White Rum, Malibu, Mango Juice,
Ginger & Hot Peppers Syrup,
Fresh Lime Juice

Blue Hawaiian 14.

White Rum, Malibu, Blue Curacao,
Pineapple Juice and Fresh Lime Juice

Long Island 14.

Vodka, Rum, Triple Sec, Tequila,
Lime Juice, Coke



Cocktail
of the Day
\$10

Bangkok Sunset 14.

Vodka, Triple Sec, Lime Juice,
Mango Juice, Grenadine

Sangria 14. Red or White

Thai Bucket 30.

1 Redbull, 5 oz. Vodka, Coke



Canned
Cocktails 10.
BY JOHN SLEEMAN &
SONS 473 ML

สุโขทัย
sukhoTHAI



2 FENTON RD.
Markham x Scarborough
905.477.1441

460 FRONT ST. EAST
Canary District
416.777.2092

52 WELLINGTON ST. EAST
St. Lawrence Mkt Neighbourhood
647.351.4612

1442 DUNDAS ST. WEST
Little Portugal Toronto
416.792.2432

SUKHOTHAIFOOD.CA
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• Please notify us of any allergies, note that food mixing cannot be 100% avoided • Prices listed do not include tax • Prices and selection are subject to change • Reserved tables will be held for up to 10 minutes after your scheduled reservation. Failure to arrive before this point could result in forfeiting the table to a next guest • A 90-minute seating limit is appreciated for parties of up to 2; 2-hour limit for parties of 3+ • An auto-gratuity of 18% is applied to parties of 6 or more and 20% to parties of 10 or more. • A cake fee of \$2 per head (capped at \$15) is applied to any cake or desserts brought in by your party • We accept debit or credit cards for payment - no cash accepted. Thank you!



Sides & Extras

- Ground Peanuts .50
- Chili Oil .50
- Sweet Chili Sauce .75
- Peanut sauce 1.
- Fried egg 3.
- Jasmine Rice 4.
- Sticky Rice 5.
- Extra meat or veggies 4.
- Extra noodles 4.
- Steamed Veggies 4.
- Crispy Chicken Skin 6.



Ask about our:



HOUSEMADE CHILI OIL



THAI ICED TEA



GELATO



SEASONAL DESSERTS



CATERING



Papaya Salad Platter



Laap Salad



Fresh Roll (shrimp)



Khao Soi Chicken Salad



Lettuce Cups



Gai Satay



Calamari



Garlic Shrimp



Crispy Shrimp Roll



Chicken Wings

STARTERS & SHAREABLES

LIGHT

Mango Salad 13.5

w/ carrots, cilantro, purple cabbage, dried onion (contains fish sauce)

Papaya Salad Platter 18. (Papaya Salad alone \$14)

Includes peanuts, dried shrimp, cherry tomato, string beans, lime; served with crispy chicken skin, shrimp chips and rice noodles. (papaya salad contains fish sauce)

Laap Salad 20.

Seasoned ground meat (served cold choice of beef or chicken) served with mint, cilantro, green onions, cucumber, long greenbeans, lettuce leaves and sticky rice. (contains fish sauce)

Fresh Rolls 3 pcs.

VEGGIE 13. SHRIMP 14. BEEF 14.

w/ housemade peanut sauce

w/ sweet chili sauce and lime (contains fish sauce)

Khao Soi Chicken Salad 16.

khao soi dressing, chicken, coriander, purple cabbage, carrots, topped w/ crispy noodles and fresh lime

LEMONGRASS BEEF

Lettuce Cups 18.

w/ housemade sweet chili sauce and fresh lime (contains fish sauce)

Gai (Chicken) Satay 19.

w/ cucumber vinaigrette & housemade peanut sauce

Kung (Shrimp) Satay 20.

w/ cucumber vinaigrette & housemade peanut sauce



Kung Satay

CRISPY

Shrimp Chips 9.

w/ housemade tamarind sauce (contains shrimp paste)

Crispy Chicken Skin 12.

topped with chopped coriander served w/ cucumber vinaigrette

Calamari 17.

w/ sweet chili sauce & cucumber vinaigrette

Crispy Spring Rolls 3 pcs. 13.5

w/ housemade sweet chili sauce

Garlic Chicken Nuggets 14.

w/ housemade sweet chili sauce

Garlic Tofu Nuggets 14.

w/ housemade sweet chili sauce

Garlic Shrimp 7 pcs. 17.5

w/ housemade sweet chili sauce

Crispy Shrimp Rolls 6 pcs. 17.

w/ housemade sweet chili sauce

1 LB SPICED LIME LEAF

Chicken Wings 21.

w/ cucumber vinaigrette & housemade sweet chili sauce

Ask about our
GLUTEN FREE &
VEGAN options
Please notify us of any
allergies, note that food
mixing cannot be
100% avoided



Tom Yum Kung



Khao Soi (beef)



Cashew (fish)



Pad Gra Prow (beef)



Nua Gra Teaum



Pla Taud Platter



Veggie Stir-Fry



Pineapple Fried Rice (veggie)

MAINS

Khao Soi 22.5

egg noodle in curry gravy, coriander, green onions topped w/ light crispy noodles
Choose chicken, tofu or veggies OR
braised beef or shrimp for \$2 extra

Cashew Chicken 21.

w/ cashews, peppers, onions & rice
Replace w/ fish for \$3 extra OR
shrimp for \$3.50 extra
(Contains dried shrimp paste)

Pad Gra Prow 21.

stir-fried holy basil, red pepper, onions, a fried egg, rice and side of Prik Num-Pla (fish-based sauce)
Choose minced beef, minced chicken or tofu.
Add an extra fried egg \$3 each.

Nua Gra Teaum 21.

stir-fried garlic beef w/ a fried egg, sliced cucumber & rice
(BEEF CAN BE REPLACED W/ CHICKEN)
Add an extra fried egg \$3 each.

Lemongrass Fish 20.

breaded w/ chopped herbs, peppers, lime and rice

Pla Taud Platter 20.

large breaded fish w/ mango salad & rice

Vegetable Stir-Fry 19.

broccoli, cauliflower, red & green peppers, carrots, mushrooms and onions
Add chicken, sliced beef or tofu for \$3 extra
OR add shrimp for \$3.50 extra

Thai Fried Rice 19.

w/ garlic, onions, egg & side of cucumber and Prik Num-Pla (fish-based sauce)
Choose sliced beef, chicken, tofu or veggies OR shrimp for \$2 extra.
Add fried egg \$3 each.

Pineapple Fried Rice 20.

w/ cashews, red pepper, turmeric, garlic, onions, egg, side of cucumber and Prik Num-Pla (fish-based sauce)
Choose sliced beef, chicken, tofu or veggies OR shrimp for \$2 extra.
Add fried egg \$3 each.

SOUPS

Guay Tiaw 17.

bean sprouts & onions in noodle soup
Choose chicken, tofu or veggies
OR braised beef or shrimp for \$2 extra

Tom Kha Gai 18* / 11.

chicken in creamy coconut soup w/ herbs

Tom Yum Kung 19* / 11.

spicy, hot and sour herb soup w/ shrimp, lemongrass, coriander, shallots, mushrooms, tomatoes and green onions

(*full meal size includes rice)

NOODLES

Choose beef, chicken, tofu or veggies OR replace w/ shrimp for \$2 extra

Padthai 21.5

red-flame stir-fried rice noodles w/ beansprouts, chives, egg, includes a lime wedge and house-roasted peanuts

Pad Kee Mao 21.

stir-fried hand-cut fat rice noodle w/ red & green peppers, onions, mushrooms, black pepper, basil and egg

Pad See Ew 21.

stir-fried hand-cut fat rice noodle w/ sweet soy sauce, chinese broccoli, egg, garlic, served with lime

CURRIES

Curries include jasmine rice

Choose chicken, tofu or veggies; OR
braised beef, shrimp or fish for \$2 extra

Gaeng Phed 20.

red curry w/ squash and red pepper

Gaeng Kiaw Wan 20.

green curry w/ bamboo shoots and green pepper

Gaeng Garee 20.

yellow curry w/ potatoes

Gaeng Masaman 21.

curry w/ peanuts, potatoes, shallots and tamarind sauce

Gaeng Panang 21.

panang curry w/ basil leaves, red and green pepper

Choose your spice
mild, medium,
spicy or
thai spicy



Gaeng Panang (beef)

SUKHOTHAIFOOD.CA
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Padthai (shrimp)



Pad Kee Mao (beef)



Pad See Ew (chicken)



Gaeng Phed (beef)



Gaeng Masaman (beef)

