

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.

Fountain Drinks 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.

Henry of Pelham Baco Noir Canada 12./48.

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. Blanc 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



Purple Rain



Ruby Tuesday



Bangkok Sunset

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

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

Cocktail
of the Day
\$10

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+ • 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.
(contains shellfish)
Fried Egg 3.
Jasmine Rice 4.
Sticky Rice 5.
Extra Meat 5.
Extra Veggies 4.
Steamed Veggies 4.



Ask about our:



HOUSEMADE CHILI OIL



THAI ICED TEA



GELATO



SEASONAL DESSERTS



CATERING



Mango Salad



Papaya Salad Platter



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 (contains fish sauce)

Papaya Salad Platter 19. (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)

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 20.

w/ cucumber vinaigrette & housemade peanut sauce

Kung (Shrimp) Satay 21.

w/ cucumber vinaigrette & housemade peanut sauce

Ask about our
GLUTEN-FREE & VEGAN options

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Kung Satay

CRISPY

Shrimp Chips 9.

w/ housemade tamarind sauce (contains shrimp paste)

Crispy Chicken Skin 12.

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 Shrimp 7 pcs. 17.

w/ housemade sweet chili sauce

Crispy Shrimp Rolls 6 pcs. 17.

w/ housemade sweet chili sauce

Garlic Chicken Nuggets 15.

w/ housemade sweet chili sauce

Garlic Tofu Nuggets 14.

w/ housemade sweet chili sauce

1 LB SPICED LIME LEAF

Chicken Wings 21.

w/ cucumber vinaigrette & housemade sweet chili sauce



Tom Yum Kung



Khao Soi (beef)



Cashew Chicken



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
Choose fish for \$3 extra
(Contains dried shrimp paste)

Pad Gra Prow 21.

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

Nua Gra Teaum 22.

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 21.

large breaded fish w/ chopped herbs, peppers, lime and rice

Pla Taud Platter 21.

large breaded fish w/ mango salad & rice

Vegetable Stir-Fry 18.

broccoli, cauliflower, red & green peppers, carrots, mushrooms and onions
Add chicken or tofu for \$4 extra

Thai Fried Rice 19.

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

SOUPS

Guay Tiaw 17.

rice noodle soup with bean sprouts and green onions contains fish sauce and vinegar served w/ side of peanuts and housemade chili oil
Choose chicken or veggies OR braised beef for \$2 extra

Tom Kha Gai 18* / 11.

chicken in 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 22

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

Pad Kee Mao 21.5

red-flame stir-fried rice noodles w/ red & green peppers, mushrooms, black pepper, basil and egg

Pad See Ew 22.

stir-fried hand-cut wide 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 21.

red curry w/ squash and red pepper

Gaeng Kiaw Wan 21.

green curry w/ bamboo shoots and green pepper

Gaeng Garee 20.

yellow curry w/ potatoes

Gaeng Masaman 22.

curry w/ peanuts, potatoes, shallots and tamarind sauce

Gaeng Panang 22.

panang curry w/ basil leaves, red and green pepper

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Padthai (shrimp)



Pad Kee Mao (chicken)



Pad See Ew (chicken)



Gaeng Phed (beef)



Gaeng Masaman (beef)



Gaeng Panang (beef)



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