



Lemongrass
&
Peppers Pub
little pub big deck

MENU

BAR SNACKS & APPS

THAI BRUSSELS SPROUTS \$13

Garlic, chilies, lime, fish sauce.

THAI TACOS \$19

Thai style street tacos (3) ask your server for the feature today.

MONEY BAGS \$14

Chicken sautéed with onions, garlic, ginger, peanuts, and spices wrapped in a wonton and deep fried; sweet chili sauce.

SPRING ROLLS \$11

Fresh herbs, vegetables and noodles in a deep fried pastry roll; sweet chili sauce & Vietnamese vinaigrette.

SATAYS \$14

Chicken marinated and grilled; Thai peanut sauce.

THAI APPETIZER PLATTER \$34

A sampling of spring rolls, money bags, deep fried Brussels sprouts and chicken satays; sweet chili sauce & Thai peanut sauce.

CURRIED NACHOS \$20

Fried wontons, red curry, cheese, red onion, green onion and red pepper garnish. Add chicken \$6.

SOUPS/SALADS

TOM YUM GOONG – LEMONGRASS SOUP CUP \$10/BOWL \$26

Jumbo shrimp, straw mushrooms, baby corn in a hot and sour lemongrass broth.

TOM KA KAI – CHICKEN AND GALANGAL SOUP CUP \$8/BOWL \$22

Chicken, straw mushrooms, baby corn, fresh galangal in a coconut milk broth.

TOM YUM KAI – HOT AND SOUR CHICKEN SOUP CUP \$8/BOWL \$22

Chicken, straw mushrooms, baby corn in a hot and sour broth.

SPICY GRILLED CHICKEN SALAD \$21

Marinated chicken on fresh greens, tossed with cucumber, tomato, shredded carrot, and red onion; Thai house dressing.

WRAPS & BURGERS

CRUNCHY LENTIL BURGER \$20

Southern Indian spices, lettuce, tomato, red onion, tamarind chutney.

PUB WRAP \$21

Chicken, lettuce, tomato, cucumber, sweet chili mayo.

CRUNCHY CHICKEN BURGER \$22

House breaded, lettuce, tomato, sweet chili mayo. (*wrap it up)

THE BURG \$23

Grass-fed Asian infused local beef, habanero aioli, lettuce, tomato, pickle.

All of our wraps and burgers are served with french fries.
Substitute sweet fries, onion rings or curry dusted fries for \$3.
Substitute a side salad for \$6.

Add Monterey Jack for \$2. Add bacon or egg for \$3.

NOODLES

CHIANG MAI NOODLES

A Northern Thailand inspired housemade curry on egg noodles. Garnished with crunchy wontons, fried rice noodles, cilantro, Thai basil, peppers, carrots, green onions.

DRUNKEN NOODLES

Chili and Thai basil give rise to this delicious salty, savoury and spicy dish. A fresh flavour profile with a peppery finish. Tossed with rice noodles, red onion, baby corn, broccoli, grape tomatoes.

PAD THAI NOODLES

Rice noodles, tofu, peanuts, egg and bean sprouts stir-fried with the traditional Thai flavour – “a true taste of Thailand”. Mild, medium, or hot.

*All of the above served with choice of:
Chicken \$28 / Beef \$29 / Pork \$26 / Scallops \$32
Shrimp \$31 / Seafood \$33 / Veg \$28
Add a variety of fresh market vegetables to any dish \$5.

RICE

CASHEW CHICKEN V2.0 \$27

Stir-fried chicken, cashews, red peppers, broccoli, red onions, green onions; in a rich, savoury sesame sauce.

GINGER BEEF \$28

Beef sautéed with green peppers, red onion, bok choy tossed with fresh ginger; in a savoury sauce.

COCONUT CHILI BEEF \$28

Fresh ginger, garlic, habanero chilies, mushrooms, onions sautéed in a coconut cream white wine reduction.

28 BEER ON TAP





THAI CURRY

BEACH CURRY
A sweet and spicy island inspired lime leaf coconut curry sautéed with long beans, purple cabbage and grape tomatoes.

BANGKOK CURRY
A special blend of lemongrass, lime leaves, eggplant and chilies create this spicy housemade Thai curry.

GAENG PED – RED
The most popular of the Thai curries; red pepper.

GAENG LEANG – YELLOW
The mildest of the traditional Thai curries; sweet potato.

GAENG MASSAMAN – MASSAMAN CURRY
A curry that originates in the south of Thailand; white potato, white onion, peanuts.

* All of the above served with choice of:
Chicken \$28 / Beef \$29 / Pork \$26 / Scallops \$32
Shrimp \$31 / Seafood \$33 / Veg \$28

Add a variety of fresh market vegetables to any dish \$5

Coconut rice +\$3 / Tossed with egg noodles +\$3 / Naan +\$3

INDIAN CURRY

CHICKEN MAKHANI \$25
Next level butter chicken.

COCONUT MASALA \$27
Choice of chicken, vegetables or haddock, in a whole-bodied tomato based Indian spiced masala. Tossed with baby spinach. Served with garlic naan.

*All of the above served with steamed jasmine rice.

PUBGRUB

THAI POUTINE \$19
House curry, cheese curds, crushed peanuts, green onions.

FISH 'N CHIPS \$24
1 giant piece of local haddock, fries, house tartar.

WINGS \$18
Mild, medium, hot, suicide, honey garlic, sweet chili, salt & pepper.

PUB PLATTER \$36
Mozza sticks, deep fried pickles, onion rings, wings, dipping sauces.

ON THE SIDE: Sweet fries \$10 / French fries \$9 / Mozza sticks \$16
Deep fried pickles \$12 / Onion rings \$10 / Curry dusted fries \$10

We strongly support local business and use local ingredients whenever possible.

Thank you for your continued support !

WINE

(WHITE)

Jackson Triggs – Sauvignon Blanc (Canada)
5oz \$8.50 8oz \$12

Benjamin Bridge – Wild Rock (Canada)
5oz \$12 8oz \$16 Bottle \$44

Folonari – Pinot Grigio (Italy)
5oz \$12 8oz \$16 Bottle \$44

Fritz's – Riesling (Germany)
5oz \$13 8oz \$17 Bottle \$46

(RED)

Jackson Triggs – Cabernet Sauvignon (Canada)
5oz \$8.50 8oz \$12

Bolla – Valpolicella (Italy)
5oz \$12 8oz \$16 Bottle \$44

Wolf Blass Yellow Label – Shiraz (Australia)
5oz \$12 8oz \$16 Bottle \$44

(SPARKLING)

Benjamin Bridge – Nova 7 (Canada)
5oz \$14 8oz \$18 Bottle \$48

Henkell Trocken (Germany)
200ml \$12 750ml \$44

COCKTAILS \$15

SABAI SABAI MARGARITA
("take it easy")
Tequila, galangal, lime leaf, lemongrass, ginger beer, thai chili simple syrup.

SONGKRAN SANGRIA
Sauvignon Blanc, vodka, limoncello, cranberry, lime, club soda.

THE ART OF 8 LIMBS
Gin, lillet, lime leaf, lime, simple syrup, chili.

ELEPHANT DISCO
Vodka, spiced rum, mint, coconut syrup, lime, ginger beer.

FULL MOON RAVER
Black spiced rum, spiced rum, Malibu, orange, pineapple, cold brew, toasted coconut.

COLLIDING TIDES \$7

355ML CANS
A refreshing vodka seltzer with clean, simple flavours and no sugars, carbs, or preservatives.

HARD SELTZER
CRANBERRY VODKA SELTZER
GRAPE VODKA SELTZER

