

SAUTEED

(Served with Jasmine rice, substitute with Jasmine brown rice add \$1.50)

(Pick your protein and your spice level 0-5)

Chicken, Veggies or Tofu	\$15.95
Beef	\$17.95
Shrimp (7)	\$17.95
Vegan chicken	\$17.95
salmon (Norwegian 8oz.)	\$19.95
SeaFood (shrimp, calamari, salmon 4oz., mussel)	\$22.95



Orange Chicken

CURRY

(Served with Jasmine rice, substitute with Jasmine brown rice add \$1.50)

(Pick your protein and your spice level 0-5)

Chicken, Veggies or Tofu	\$16.95
Beef	\$18.95
Shrimp (7)	\$18.95
Vegan chicken	\$18.95
salmon (Norwegian 8oz.)	\$20.95
SeaFood (shrimp, calamari, salmon 4oz., mussel)	\$23.95



Chicken Panang

NOODLE

(Not served with rice)

(Pick your protein and your spice level 0-5)

Chicken, Veggies or Tofu	\$15.95
Beef	\$17.95
Shrimp (7)	\$17.95
Vegan chicken	\$17.95
Salmon (Norwegian 8 oz.)	\$19.95
SeaFood (shrimp, calamari, salmon 4oz., mussel)	\$22.95

PAD THAI

Thin rice noodle, egg, green onion, bean sprout and crushed peanut.

PAD SEE EW

Wide rice noodle, egg, yellow onion, carrot, broccoli and cabbage.

DRUNKEN NOODLE

Wide rice noodle, yellow onion, carrot, broccoli, cabbage, bell pepper, basil and egg.

CHOWMIEN

Egg noodle, yellow onion, carrot, broccoli, bean sprout and cabbage.

FRIED RICE

(Served with Jasmine rice, substitute with Jasmine brown rice add \$1.50)



Pineapple fried rice

THAI PEPPER FRIED RICE

Jasmine rice, yellow onion, carrot, bell pepper, chili paste, and lime leaves.

PINEAPPLE FRIED RICE (Add \$2)

Jasmine rice, egg, yellow onion, carrot, broccoli, cabbage, pineapple, raisin, cashew nut, curry powder and green onion.

(Vegan is available upon request)

HOUSE FRIED RICE

Jasmine rice, egg, yellow onion, carrot, broccoli, cabbage and green onion.

(Vegan is available upon request)

SOUP

(Not served with rice) (Cup size add \$1 to half price of bowl size)

TOM KHA

Coconut milk based soup with chili paste (contains shrimp), galangal, galangrass, lime leaves, fresh mushroom topped with cilantro and green onion.

Bowl

TOM YUM

Clear vegetarian lemongrass broth with chili paste (contains shrimp), galangal, lime juice, lemongrass, lime leaves, fresh mushroom topped with cilantro and green onion.

Bowl



Tom Kha



Tom Yum

DESSERT

Purple sticky rice with mango	\$10.95
Purple sticky rice	\$6.95
Purple sticky rice with coconut ice cream	\$9.95
Coconut ice cream	\$7.95

DRINKS (Add Boba \$1.75)

Thai iced tea (with almond milk add \$0.80)	\$5.50
Thai iced coffee (with almond milk add \$0.80)	\$5.50
Soda	\$2.95
Unsweetened iced tea	\$2.95

SIDE

Peanut sauce (3oz)	\$3.00
Sweet and sour (3oz)	\$2.00
Steamed brown jasmine rice	\$3.50
Steamed jasmine rice	\$2.50
Steamed noodle	\$3.50
Egg fried rice	\$6.95
Steamed chicken, veggies or tofu	\$6.95
Steamed beef	\$7.95
Steamed shrimp (4)	\$7.95
Steamed calamari (4)	\$7.95

CHOICE OF EXTRA MEAT ON YOUR ORDER IS AVAILABLE UPON REQUEST

235 E. Warner Rd. Suite B107
Gilbert AZ 85296

N
+

S. Gilbert



E. Warner Rd.

S. Lindsay Rd.

REQUEST

- An 20% gratuity will be added to all parties of 5 people or more.
- Please alert your server if you have any food allergies.
- Ingredient substitutions available for a small charge.
- We reserve the right to refuse service to anyone.
- No MSG added.
- Help save the earth, please inform us if you need any plastic silverware for your carry-out orders.
- please ask for our special catering menu.
- please visit app for our delivery menu.



Online order at www.thaipeppersaz.com



THAI PEPPERS

Fresh Thai kitchen

OPEN DAILY

11 am - 3 pm

4 pm - 9 pm

LUNCH SPECIAL : MON - FRI 11am - 3pm

(Except Holidays)

HAPPY HOUR : MON - FRI 4pm - 5pm

(Except Holidays)

235 E. Warner Rd. Suite B107
Gilbert AZ 85296

602-654-2696

DINE IN TAKE OUT DELIVERY CATERING

Gluten free
Vegan
Vegetarian friendly

PLEASE VISIT



APP FOR OUR DELIVERY AND CATERING MENU

0 No spice
1 Mild
2 Medium
3 Hot
4 Thai hot
5 Double Thai hot

: Gluten free
 : Spicy
 : Vegan
 : Vegan is available upon request

SIGNATURE

CHU CHEE SALMON (Norwegian) (8oz.) \$23.95

Lightly, battered and fried salmon served with bell peppers, spinach, shitake mushroom and lime leaves in our signature panang curry.

ROASTED DUCK CURRY \$24.95

All natural roasted duck served with tomatoes, pineapples, green beans, bell peppers and basil leaves in our signature pineapple curry.

SPICY SEAFOOD (PAD CHA) \$23.95

Shrimp(3), scallop(2), calamari(4), mussel(2), Salmon(4oz.) sautéed with fresh galangal (Kra-Chai), yellow onion, bell pepper, Thai fresh peppercorn, basil and lime leaves. Served on sizzling hotplate.



Beef Green Curry

Pepper is the king of spices with pungency and spiciness. It is an indispensable ingredient of virtually almost all Thai recipes ranging from boiled, stir-fried, curry, and fried food.

At Thai Peppers, each dish created by our highly experienced chefs contains spicy and hot taste and irresistible aroma.

We stress the importance of using spices, herbs, and fresh ingredients that yield the optimal cuisine values so that our customer will experience healthy and beneficial food as we believe in the concept of "You are what you eat."

STORY



LUNCH SPECIAL

(SERVED MONDAY - FRIDAY 11-3 PM EXCEPT HOLIDAYS)

(Served with Jasmine rice, (1) veggie roll) / (Substitute with Jasmine brown rice add \$1)

(Pick your protein and your spice level 0-5)

Chicken, Veggies or Tofu	\$13.95
Beef	\$15.95
Shrimp(5)	\$15.95
Vegan meat	\$15.95
Salmon (Norwegian 8oz.)	\$17.95
Seafood (shrimp, calamari, salmon 4oz., mussel)	\$20.95

SAUTEED

(Served with Jasmine rice, substitute with Jasmine brown rice add \$1.50)

VEGGIES LOVER

Yellow onion, fresh mushroom, carrot, broccoli, zucchini, bell pepper, cabbage, and bean sprout. (Vegan is available upon request)

BASIL

Yellow onion, carrot, broccoli, zucchini, bell pepper, bamboo, green bean and basil.

EGGPLANT

Eggplant, yellow onion, jalapeno, carrot, broccoli, bell pepper, zucchini and basil.

GARLIC

Fresh garlic, yellow onion, fresh mushroom, carrot, broccoli, zucchini and green onion.

CURRY

(Served with Jasmine rice, substitute with Jasmine brown rice add \$1.50)

RED CURRY

Red curry in coconut milk, bamboo shoot, carrot, broccoli, zucchini, bell pepper, fresh mushroom and basil.

YELLOW CURRY

Yellow curry in coconut milk, potato yellow onion and carrot.

GREEN CURRY

Green curry in coconut milk, bamboo shoot, carrot, broccoli, zucchini, bell pepper and basil.

PANANG

Panang curry in coconut milk, yellow onion, bell pepper, broccoli, green bean with lime leaves.

MASSAMAN

Massaman curry in coconut milk, potato, yellow onion, carrot and peanut.

NOODLE

(Not served with rice)

FRIED RICE

(Served with Jasmine rice, substitute with Jasmine brown rice add \$1.50)

PAD THAI

Thin rice noodle, egg, green onion, bean sprout and crushed peanut.

PAD SEE EW

Wide rice noodle, egg, yellow onion, carrot, broccoli and cabbage.

CHOWMIEN

Egg noodle, yellow onion, carrot, broccoli, bean sprout and cabbage.

HOUSE FRIED RICE

Jasmine rice, egg, yellow onion, carrot, broccoli, cabbage and green onion. (Vegan is available upon request)

FRIED CHICKEN POTSTICKERS



APPETIZER

CRAB PUFF

Fried wonton skin filled with crab meat and cream cheese served with homemade sweet and sour sauce. \$8.95

VEGAN SALT AND PEPPER CHICKEN WING (5)

Fried vegan wings sautéed with house salt and pepper. \$10.95

CHICKEN POTSTICKER (6)

Fried potstickers (or Steamed) served with house sweet soy sauce. \$8.95

THAI VEGGIES ROLL

Mixed vegetables and glass noodle wrapped with spring roll skin and deep fried, served with homemade sweet and sour sauce. (2)\$3.95 / (4)\$6.95

VEGAN POTSTICKERS (6)

Fried potstickers (or Steamed) served with house sweet soy sauce. \$8.95

COCONUT SHRIMP (8)

Batter-fried shrimp with shredded coconut served with homemade sweet and sour sauce. \$10.95

SALT AND PEPPER CHICKEN WINGS (5)

Fried chicken wings sautéed with house salt and peppers. \$9.95

FRESH ROLL

Fresh spring mix, steamed noodle, carrots wrapped in clear rice paper served with peanut dipping sauce. \$6.95

Add shrimp \$2. Add fried tofu \$1

SALAD (Not served with rice)

(Pick your protein and your spice level 0-5)

Add Fried Tofu	\$3.00
Add Grilled Chicken	\$4.00
Add Grilled Shrimp (4)	\$5.00
Add Salmon (4oz)	\$6.00



Thai beef salad add salmon

THAI PEPPERS SALAD \$8.95
Mix green, cucumber, tomato, pecan with sweet peanut dressing.

THAI PAPAYA SALAD \$11.95
Green papaya, tomato, long bean, peanut with house lime juice dressing (Contains fish sauce) on the bed of lettuce.

THAI BEEF SALAD \$14.95
Grilled steak, cucumber, tomato, red onion, mint, cilantro, rice powder with lime juice dressing. (Contains fish sauce) on the bed of lettuce.

MANGO SALAD \$13.95
Shredded fresh mango, apple, cashew nut, red onion, green onion, carrot with house lime juice dressing. (Contain fish sauce)

GRILLED

(Served with Jasmine rice, substitute with Jasmine brown rice add \$1.50)

GRILLED CHICKEN

Marinated chicken breast fire grilled with house curry garlic sauce served with sweet and sour sauce on a bed of green lettuce. \$16.95

CRYING TIGER

Char-broiled marinated beef served with house chili lime sauce. \$22.95

Gluten free, Spicy, Vegan, Vegan is available upon request

No spice, Mild, Medium, Hot, Thai hot, Double Thai hot



Thai pepper salad add grilled chicken