

onThe
ROAD

#noroadislongwithgoodcompany



NO ROAD IS LONG WITH GOOD COMPANY

On The Road is
a Free-Spirited Cafe & Diner

Welcome to On The Road, a one-stop pit stop
combining casual cafe, diner and bar in Pattaya.

All breezy Palm Springs mid-century chic,
the venue celebrates the freedom of the wide-open road
and endless summers at the beach.

Open from dawn to dusk (and beyond), On The Road serves up
a menu of redefined comfort food made with local-sourced ingredients.

Beyond wholesome salad bowls, rolls and open sandwiches,
the restaurant pumps out a selection of bakery-fresh pastries.

Drinks with friends gets new meanings with coffee made with beans
from Roots, not to mention decadent milkshakes
and potent cocktails.

Situated within stumbling distance of the iconic Pattaya Beach,
On The Road is a day-and-night hangout of the type
the beach city has never seen before. A pure vibe.

The road is calling.

Dietary restrictions:

- L** Lactose
- SP** Spicy
- G** Gluten
- C** Citrus
- D** Dairy
- N** Nuts
- S** Shellfish
- A** Alcohol
- GA** Garlic
- OC** Organic
- V** Vegetarian
- CA** Caffeine



View Our Menu
Scan Here

WHISKEY

Glass / Bottle

Johnnie Walker Red Lable A C	230 / 2500
Johnnie Walker Black Lable A C	350 / 3500
Jim Beam A C	270 / 2500
Jack Daniel's A C	320 / 3500
Chivas Regal 12 years A C	320 / 3500
Mekhong Thai Spirit A C	230 / 2000

APERITIF / LIQUOR

Campari A	270 / 2500
Martini Rosso Vermouth A	270 / 2500
Kahlua A	270 / 2500
Baileys Irish cream A D	270 / 2500

RUM

Bacardi Superior Light A	230 / 2500
Havana Club Gold A	230 / 2500

SOFT DRINKS

Drinking Water	60
Coke, Coke Zero, Sprite	90
Ginger Ale	90
Tonic	90
Soda 325ml can	90
Evian 500ml	90
San Pellegrino 250ml	90

GIN & TONIC

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Bulldog London Dry Gin **A** **N** **C** 330

English gin made with poppy, dragon eye, lotus leaves, citrus, almond, lavender and various botanicals (12 in total)

Tanqueray Gin No.10 **A** **C** 380

London dry's four original botanicals are crafted in small batches using fresh citrus fruits

Citadelle **A** 410

French gin Infused with 19 botanicals, delicate and fragrant nose of fresh flowers, jasmine, honeysuckle and cinnamon

Hendrick's London Dry Gin **A** 380

Scottish gin created from 11 fine botanicals with infused cucumber & rose uniquely balanced flavour

G'Vine **A** 420

Original French gin crafted from grape aromas of the Cognac region

TONIC

Fever Tree Premium Soda Water 125

Soft finest spring water with a silky-smooth texture and a high level of carbonation. Brings flavourful and delicate aroma

Fever Tree Premium Indian Tonic Water **C** 125

A handful of different botanicals, including a highest quality Quinine in the world and Mexican bitter oranges's oil giving a uniquely clean, refreshing taste and aroma

Fever Tree Premium Mediterranean Tonic Water **C** 125

Blending herbs essentially oils from the Mediterranean shores with highest quality fever tree's Quinine created a delicated floral tonic water

Fentimans Light Tonic **C** 125

The world's first botanically brewed lower calorie tonic water, maintains a refreshing and distinctive citrus flavour



CARBS

Pizza Margarita ^D ^G ^V	320
Fresh tomato, basil and Mozzarella cheese	
Pizza Pepperoni ^D ^G	400
Pizza Seafood Pesto ^D ^G ^S	425
Pasta Arrabiata Seafood ^D ^G ^S	340
Fresh tomato, garlic, chilli and basil	
Pasta Bolognese ^D ^G	410
Wagyu beef cube and Parmesan cheese	
Pasta Gorgonzola ^G ^D ^N	330
Penne pasta served with Creamy Gorgonzola sauce, walnut and organic egg	
Pasta Carbonara ^D ^G	320
Smoked bacon, egg yolk, cream and Parmesan cheese	
Side French fries ^V	150

DESSERTS

Sweet Charcoal Stax ^L ^N ^E ^G	260
Charcoal pancakes with caramelized banana, peanut butter sauce and candied peanut	
Brownie ^L ^N ^G	150
Chocolate brownie, candied walnut, sea salt caramel	
Carrot Cake ^L ^N ^G	150
Carrot cake, cream cheese, spice	
Basque Cheesecake ^L ^N ^G	140
Almond Croissant ^L ^N ^G	130
Roasted almond, almond cream	
Chocolate Croissant ^L ^N ^G	130
Chocolate Ganache, Praline, nuts	
Plain Croissant ^L ^G	100
Peanut Butter Cronut ^L ^N ^G	130
Peanut butter, chocolate sauce, peanut	
Raspberry Cronut ^L ^G	130
Raspberry jam, chocolate raspberry	
Nutella Cronut ^L ^N ^G	130
Nutella, Praline, Hazelnut	
Fresh Fruit Platter ^V	210

SMOOTHIES

Rally to the Dawn ^D	170
Mango, passion fruit, pineapple, lychee, yogurt	
Autum Drift ^D	220
Acai, mixed berry, banana, maple syrup, yogurt	
Green Stop ^G	170
Apple, pineapple, spinach, lemon, dragon fruit, honey	

OVERSIZED MILKSHAKES

Berries Tank ^D	170
Ice cream, mixed berry cherry syrup, cinnamon, milk	
Over Sweet Limit ^D ^G ^N	220
Ice cream, popcorn, caramel, peanut butter, milk, cookies	
Choco Fuel ^D ^N	170
Ice cream, nutella, banana, chocolate, milk	

SIGNATURE TEA

Matcha Latte ^D ^{CA}	120
Matcha, simple syrup, milk	
Thai Iced Tea ^D ^{CA}	120
Thai tea, condensed milk, milk	
Shiso Yuzu ^G ^{CA}	120
Oolong, passion fruit, Yuzu, Shizo	
Road to Rainbow ^{CA}	120
Rainbow blend, watermelon, pineapple, bitter	

TEA

BY “Monsoon Tea”
Sustainable tea grown in harmony
with the forest

Rainbow Blend ^{CA}	90
6 Colours of tea, mango, passion fruit, papaya, local	
Oriental Chai Black ^{CA}	90
Black tea, natural fruit flavour, light fruity taste	
Monsoon Blend Oolong ^{CA}	90
Black tea, Hint of Rose, jasmine and peach	
5 Colours White ^{CA}	90
White tea, dried flowers & herb, earthy taste	



COFFEE

BY “ROOTS”	
Coffee that reflects the good intentions that go into every cup	
Aftersweet Blend	
Creamy, chocolate bar, dates, bittersweet aftertaste	
Classic Kids Blend	
Syrupy, toasty, cedar, maple syrup finish	
Decimo Blend	
Rich, toffee nut, dried fruits, chocolate fudge finish	
Pangkhon Village, Chiang Rai	
Jammy, cranberry, candy aftertaste	

SIGNATURE COFFEE

Coffee Berry ^{CA} ^G	120
Coffee, sukkumvit blend syrup, lime	
Coffee Marmalade ^{CA} ^G	120
Coffee, orange, ginger	
Sour Coffee ^{CA} ^G	120
Coffee, yuzu, honey	
Espresso ^{CA}	80
Americano ^{CA}	120
Cappuccino ^{CA} ^D	120
Latte ^{CA} ^D	120
Espresso, milk, thick foam	
Piccolo Latte ^{CA} ^D	120
Half size latte	
Flat White ^{CA} ^D	120
Espresso, milk, tiny foam	
Macchiato ^{CA} ^D	120
Espresso, milk foam	
Filter Coffee ^{CA} ^D	140
Affogato ^{CA} ^D	140
Espresso, ice cream	
Dirty Coffee ^{CA} ^D	100
Espresso, cream, syrup	
Espresso, cream, syrup **Extra shot 40	
Choice of milk, full cream, low fat **Almond milk & soy milk 25	

CHOCOLATE

Hot Chocolate ^D	100
Kad kokoa, hot milk	
Iced Chocolate ^D	100
Kad kokoa, 1 scoop of ice cream, cold milk	

BUBBLE TEA

Vanilla Matcha Latte ^D	120
Milk vanilla syrup, Matcha powder, bubble	
Brown Sugar Bubble Tea ^D	120
Milk, cream, brown sugar syrup, bubble	
Pink Milk ^D ^G	120
Milk, Carnation sweet milk, Sala syrup cream, marshmallow, bubble	
Thai Milk Tea ^D	120
Milk, sweet milk, cream, Thai tea, bubble, crispy caramel bread	
Caramel Coffee ^D ^{CA}	120
Espresso, milk, maple syrup, caramel syrup, bubble	
Rose To The Rainbow	120
Rainbow blend tea, rose tea syrup, bubble	
Coconut Coffee ^{CA}	120
Fresh coconut juice, coffee, syrup, bubble	
Hokkaido Milk + Vanilla Ice Cream ^D	120
Hokkaido milk powder, sweet milk, cream, Vanilla ice cream, bubble	

FRESH JUICE

Young Coconut	110
Watermelon	110
300 ml. cold pressed watermelon	
Orange ^G	110
300 ml. cold pressed orange	

COLD PRESS

Orange Cold Pressed ^G	110
Carrot, orange, ginger, watermelon	
Yellow Cold Pressed	110
Pineapple, passion fruit, apple, tumeric, mint leaf	



MOCKTAILS

The Quick Kiwi [Ⓒ]	220
Fresh kiwi, Monin kiwi syrup, agave syrup, fresh lime juice, soda water	
Ginger Colada	220
Coconut cream / coconut milk, Monin coconut syrup, Monin ginger syrup	

OTR COCKTAILS

Casa De Veracruz [Ⓐ] [Ⓒ]	300
Tequila, Luxardo, butterfly pea pepper Cordial, lime, chilli	
Let's Sober Up [Ⓐ] [Ⓒ]	300
Vodka, tomato, lime, dill, roasted rice, chilli	
Wicked Garden [Ⓐ]	300
Gin, rose, cream de Violet, acid solution	
Running Down The Hill [Ⓐ] [Ⓒ]	300
Rum, mint leaf, nutmeg cinnamon syrup, lime, ginger ale	

CLASSIC COCKTAILS

South Side [Ⓐ] [Ⓒ]	300
Gin, lime, simple syrup, mint leaf	
El Diablo [Ⓐ]	300
Tequila, cream de cassis, ginger beer	
Planter's Punch [Ⓐ] [Ⓒ]	300
Plantation dark rum, lime, Grenadine, sugar, bitter	
Negroni [Ⓐ] [Ⓒ]	300
Dry gin, Martini Rosso, Campari, orange peel	
Cinco De Mayo [Ⓐ] [Ⓒ]	300
Tequila Siarra, pineapple juice, fresh lime juice, agave syrup, cilantro	
Espresso Martini [Ⓐ] [Ⓒ]	300
Vodka, Kahlúa, cold brew Espresso simple syrup, coffee bean	
Frozen Margarita [Ⓐ] [Ⓒ]	300
Tequila Siarra, triple sec, fresh lime jice, syrup	
Passion Fruit Mojito [Ⓐ] [Ⓒ]	300
Bacardi light rum, Monin passion fruit, passion fruit, lime juice, mint leaf, lime wedges, soda water	

SPIRITS & BEERS

CRAFT BEERS	
Muay Thai Chock Dee 330 ml [Ⓐ] [Ⓒ]	180
Pomeranian Strawberry Rosee [Ⓐ] [Ⓒ]	180
Beach Boys Golden Ale 330 ml [Ⓐ] [Ⓒ]	180
Shadow Stout 335 ml [Ⓐ] [Ⓒ]	250

BEERS

Singha [Ⓐ] [Ⓒ]	120
Asahi [Ⓐ] [Ⓒ]	150
Chang [Ⓐ] [Ⓒ]	120

PREMIUM GIN

	Glass / Bottle
Bulldog London Dry Gin [Ⓐ]	330 / 3000
Tanqueray Gin No.10 [Ⓐ]	380 / 4000
Citadelle [Ⓐ]	410 / 4500
Hendrick's London Dry Gin [Ⓐ]	380 / 4200
G'Vine [Ⓐ]	420 / 4800
Bombay Sapphire [Ⓐ]	270 / 3500

TEQUILA

Jose Cuervo [Ⓐ]	280 / 2500
Omega Gold [Ⓐ]	280 / 3000

VODKA

Absolut Original [Ⓐ]	230 / 2500
Smirnoff [Ⓐ]	230 / 2500
Grey Goose [Ⓐ]	350 / 5500



BRUNCH

Little Gem [Ⓞ]	300
Thai herb sausage, sourdough, spin omelette, smoked back bacon, baked heirloom tomato, smoked salmon and kale	
Lean Breakfast [Ⓞ]	340
Smoked salmon, baby spinach, sourdough, baked heirloom tomato, strawberry and organic egg your way (fried egg, scramble or omelette)	
The Hangover [Ⓞ]	330
Pork sausage, toasted Brioche, ham, back bacon, hashbrowns, butter pancake with choice of maple syrup or orange marmalade and organic fried egg	
Granola Bowl [Ⓛ] [Ⓝ]	250
Homemade granola, wild honey comb, strawberry, blueberry, mulberry, pumpkin seed, seasoned Greek yogurt	

SALADS

Classic Nicoise	250
Fresh tuna, tomatoes, soft boiled egg, chives and black olives	
Caesar Salad [Ⓛ] [Ⓝ] [Ⓒ]	250
Soft chicken, avocado, lettuce, crispy Chickpea and anchovy sauce	

FOODTRUCK

Street Tacos [Ⓛ]	290
Chicken tacos served with Humita, Mozzarella di Bufala cheese and Sriracha pineapple spread	
Chicken Quesadillas [Ⓛ]	300
Served with Chipotle Relish, Mozzarella cheese and mango salsa	
Smoky Chorizo Burrito [Ⓛ]	420
Smoky chorizo served with tortilla wrap, potato paste, Cheddar cheese and roasted onion	
Buffalo Wings [Ⓢ] [Ⓒ]	250
Free range chicken wings marinated with Cajun Picante salsa and honey BBQ sauce	
66 Burger [Ⓒ] [Ⓛ]	420
Double beef patties (120g) served with onion ring, Brie Cheese, black truffle sauce and French fries	
1960 Sandwich [Ⓒ] [Ⓛ]	300
Chicken Ragout served on home baked Brioche bread, Cheddar cheese and caramelized onion	

TASTE OF THAILAND

Tom Yum Goong [Ⓢ]	340
Spicy prawns, straw mushrooms flavoured with lemongrass, galangal broth and chili paste	
Tom Kha Gai	250
Coconut chicken soup with galangal and mushrooms	
Fried Rice	
Choice of :	
Chicken	250
Pork	250
Seafood	320
Tom Yum Fried Rice [Ⓢ]	340
Fried rice with chili paste, lemongrass, mushroom with seafood	
Stir-Fried Rice & Basil [Ⓒ] [Ⓢ]	
Choice of :	
Chicken	250
Pork	250
Seafood	320
Phad Si-Eiw [Ⓒ] [Ⓢ]	
Wok rice noodle with soya sauce, egg and baby kale	
Choice of :	
Chicken	250
Pork	250
Beef	320
Seafood	320
Chicken Cashew Nuts [Ⓝ] [Ⓒ]	310
Stir-fried chicken, cashew nuts, bell pepper, chili and scallion	
Pad Thai [Ⓝ] [Ⓒ] [Ⓢ]	260
Chan rice noodle, white prawns, bean sprout, peanut, tamarind sauce	

MAIN

Atlantic Salmon Steak [Ⓛ]	530
Grilled marinated salmon with mashed potato, vegetable and creamy dill sauce	
Kurobuta Pork Chop [Ⓛ]	470
Potato gratin and vegetable	

