

SHAREABLES

LEMON PEPPER CALAMARI 20

Lightly battered calamari served with house-made tzatziki, pickled onions, radish sprouts and a lemon wedge


FILO BAKED BRIE 16

Baked brie wrapped in a delicate filo pastry, served with caramelized onions, orange marmalade, candied walnuts, and toasted baguette slices

SIZZLING GARLIC PRAWNS 17

Plump sizzling garlic prawns sautéed in our house brown butter, cherry tomatoes and parsley. Seasoned with fresh lemon, white wine, and cracked chili

SPINACH AND CHIP ARTICHOKE DIP 14

 Creamy blend of roasted garlic, goat and cream cheeses, sautéed spinach, and sun-kissed artichoke hearts. Served with your choice of corn tortilla chips or toasted baguette slices

AVOCADO YAM PLANKS 16

 Roasted yam planks topped with creamy avocado, goat cheese and a touch of Valentina hot sauce
Add blackened prawns for \$8

TACOS

Comes with 3 tacos

MOLE CHICKEN TACOS 16

Mole chicken, green cabbage, lime crema, feta cheese, guacamole and cilantro
Add a taco for \$3.75 each

BLACKENED SHRIMP & AVOCADO TACOS 16

Blackened shrimp, green cabbage, lime crema, cotija cheese, guacamole, cilantro and a touch of Valentina hot sauce
Add a taco for \$4.75 each

VEGGIE TACOS 14

Seasoned black beans, corn, roasted yams, green cabbage, lime crema, feta cheese, pepitas, radishes, cilantro and a touch of Valentina hot sauce and garnished with microgreens
Add a taco for \$3.25 each

BAJA FISH TACOS 16

Beer-battered cod, coleslaw, pico de Gallo and a chipotle mayo drizzle
Add a taco for \$3.25 each

SOUPS

BOSTON CLAM CHOWDER 9.5 | 14

Rich and hearty creamy soup with clams, potatoes, carrots, celery, onion, thyme and parsley


MAPLE SMOKED SOCKEYE 18

Hot maple-smoked sockeye salmon, mango-ginger salsa, pickled ginger, caramelized onions and lightly salted wonton crisps


MUSHROOM BRUSCHETTA 13

Fresh mushrooms, sautéed with thyme, garlic, and cream on toasted filoni, Garnished with parmesan and truffle oil drizzle

GUACAMOLE & CHIPS 13

 House-made guacamole topped with toasted pepitas, cotija cheese and served with tortilla chips

PATATAS BRAVAS 14

 Crispy Spanish-style potatoes, on a bed of spicy tomato sauce and topped with roasted garlic aioli. Garnished with pickled carrots and microgreens
Add Cajun seasoning \$1

ROASTED JALAPEÑO CORNBREAD 9

Sweet, house-made cornbread with whipped honey butter and a hint of Jalapeno

WINGS

18.50 / lb

DRY RUB

Your choice of: Lemon Pepper or Salt and Pepper

BAD BOY BBQ

Smothered in a bold BBQ sauce served with crumbled cornbread, pickled onions, and house-made ranch dip

BEE'S KNEES

Tossed in honey mustard sauce, topped with radish sprouts, sesame seeds, and served with a spicy yogurt dip

MANGO MONGO

A savory-sweet Mongolian BBQ sauce with a mango ginger salsa and our house-made peanut sauce

SWEET BBQ CURRY

Tossed in our house-made BBQ Curry Sauce

CLASSIC BUFFALO

Tossed in our house-made buffalo sauce, perfectly balanced between spicy and tangy




FRESH BITES

ADD ONS – Chicken Breast \$6 | Salmon \$8 | Garlic Prawns \$7 Grilled Yakitori Chicken Skewers \$3.50 each | Avocado \$2

-  **YAKITORI CHICKEN & SESAME NOODLE** 21
Grilled yakitori chicken skewers, cold sesame noodles in a bulgogi sauce with pickled ginger, cabbage and a yum yum sauce drizzle
-  **PRAWN CAESAR SALAD** 19.50
Garlic sautéed prawns, house-made caesar dressing, buttered brioche croutons, minced lemon zest and parmesan
Substitutions - Cajun Chicken | Grilled Chicken | Hot Smoked Salmon | Cajun Salmon
- CHOPPED CHICKEN SALAD** 19.50
Grilled chicken breast, romaine hearts, cabbage, radish, daikon and corn tossed in a rice wine vinaigrette. Drizzled with peanut sauce and topped with lightly salted wonton crisps
-  **VEGETARIAN COBB SALAD** 19.50
House greens, tofu, cherry tomatoes, avocado, mushrooms, hard-boiled egg, roasted yams, lentils and candied walnuts in a miso vinaigrette
-  **SPINACH SALAD** 19.50
 Fresh spinach with bacon, mushrooms, tomatoes, cucumber, a hard-boiled egg and toasted almonds in a creamy buttermilk ranch dressing
Served with your choice of: Cajun Chicken | Grilled Chicken | Sautéed Prawns | Smoked Salmon | Cajun Salmon
-  **CLASSIC BURRATA CAPRESE SALAD** 19
 Tomatoes and burrata cheese garnished with arugula, olive oil, balsamic reduction and a sprinkle of crushed black pepper
-  **BEET SALAD** 16
 Poached beets and creamy goat cheese on a bed of mixed greens with candied walnuts and dried cranberries with a drizzle of honey

PASTAS & BOWLS

All pastas are served with Garlic Toast. Sub gluten-free pasta for +\$3

-  **SEAFOOD LINGUINI** 26
Clams, prawns, cod, salmon and roasted cherry tomatoes in a white wine cream sauce with chili flakes
-  **HOT SMOKED SALMON VODKA PENNE** 27
Hot, maple-smoked sockeye salmon, house-made vodka sauce, pancetta, spinach and parmesan
-  **MAC & CHEESE** 21
Elbow pasta, bacon, Romano cheese, roasted garlic mornay sauce, topped with cheddar cheese

MAINS




All Mains are served with seasonal vegetables. Substitute any of our starch sides on us for creamy mashed potatoes or patatas bravas



- BLACKENED CHICKEN** 30
8oz blackened chicken breast and honey butter, served with choice of mashed potatoes or sharp cheddar grits
-  **GRILLED LAMB CHOPS** 40
Grilled lamb chops, mint pesto and garlic butter served with your choice of mashed potatoes or sharp cheddar grits
-  **NY STRIPOIN WITH WICKED MUSHROOMS**
AAA Striploin served with wicked mushrooms, patatas bravas and seasonal vegetables

BISTRO PLATES

Served with your choice of fries, bistro greens or soup

ADD ONS – Chicken Breast \$6 | Cheddar \$2 | Bacon \$3 | Avocado \$2
SUBSTITUTIONS – Hot Honey Fries \$2 | Patatas Bravas \$3 | Cajun Fries \$2 | Onion Rings \$3 | Caesar Salad \$2 | Yam Fries \$4 | GF Bun \$3

- SMASH BURGER** 19
Two 3oz smashed patties, sharp cheddar, caramelized onions, lettuce, tomatoes, dill pickles and BBQ sauce on a brioche bun
-  **BEEF DIP** 24
Tender slices of beef and chimichurri sauce served with horse radish mayo and au jus
- CRISPY CHICKEN BURGER** 23
Breaded chicken breast, spicy-sweet pickles, tomatoes, lettuce and tartar sauce on a brioche bun
-  **AHI TUNA BURGER** 20.50
6oz Grilled tuna, pickled onions, lettuce, avocado and wasabi mayo on a toasted brioche bun
-  **MEDITERRANEAN LAMB BURGER** 20.50
6oz Lamb, mint pesto, feta, tomatoes, Dijon mayo and a spicy harissa sauce drizzle
-  **SANTA FE VEGGIE WRAP** 18
Black beans, pico de gallo, red peppers, corn, feta and shredded lettuce and a chili lime vinaigrette
- CHICKEN BACON & BRIE SANDWICH** 24
Grilled chicken breast, bacon, brie, spinach, tomatoes, garlic aioli and honey mustard
-  **GRILLED CHEESE SANDWICH AND TOMATO VODKA SOUP** 18
Sourdough bread, sharp white cheddar grilled and served with a tomato vodka soup and spicy sweet pickles
Add pancetta for \$0.75
- FISH & CHIPS** 2 pc | 20 3 pc | 23
Beer-battered cod served with fries, coleslaw and house-made tartar sauce
-  **SOUTHERN FRIED CHICKEN STRIPS** 20.50
Buttermilk chicken strips coated in a crunch cornflake breading, served with coleslaw and your choice of dip

- ISLAND TUNA POKE BOWL** 24
Marinated Ahi tuna, mango salsa, pickled ginger, edamame beans, cucumber, Jasmine rice, avocado and drizzled with a sriracha mayo
-  **FRIED TOFU & LENTIL BOWL** 18
Medium-firm tofu, lentils, and seasonal vegetables topped with yum yum sauce and black sesame seeds
-  **THAI CHICKEN BOWL** 22
Grilled chicken skewers in a Thai peanut sauce served with coconut rice, pickled carrots, pickled ginger, avocado, mango salsa, cilantro, peanuts and garnished with wonton crisps and sesame seeds

- SIRLOIN WITH CREOLE PRAWNS** 45
8oz Baseball-cut sirloin, sautéed prawns in creole butter, patatas bravas and a roasted Roma tomato
- BBQ RIBS** 32
Full rack of fall off the bone ribs with french fries, warm potato salad and a jalapeno corn bread. Served with your choice of bold BBQ sauce or try our Curry BBQ sauce
- CREOLE PRAWN & GRITS** 29
Sautéed garlic prawns on sharp cheddar grits with creole butter