



Tacos (2)

CHOICE OF: CORN (GF) OR FLOUR TORTILLA

CHICKEN \$10

JUICY SHREDDED CHIPOLTE CHICKEN BREAST, GREEN PAPAYA SLAW, PICKLED ONIONS, QUESO FRESCO, SALSA VERDE, CREMA & CILANTRO

BEEF \$9.50

GROUND TACO BEEF, SHREDDED CHEDDAR, BLACK BEAN PUREE, PICKLED RADISH, GREEN ONIONS & HOUSE-MADE SALSA

PORK \$10

SLOW-COOKED PULLED PORK, CABBAGE, PINEAPPLE SALSA, CITRUS HOISIN, GREEN ONIONS & CILANTRO

PRAWN \$10.5

CHILI MARINATED TIGER PRAWNS LIGHTLY BREADED IN COCONUT FLOUR, GUACAMOLE, CABBAGE, PINEAPPLE SALSA, THAI COCONUT SAUCE & GREEN ONIONS

FISH \$10.25

BATTERED CAJUN SPICED COD, GINGER SLAW, GREEN ONIONS, CILANTRO & SMOKED PEPPER AIOLI

STEAK \$12.5

TENDER STRIPS OF SPICED ANGUS TOP SIRLOIN, BLACK BEAN PUREE, CABBAGE, PICKLED ONIONS, CHIMICHURRI SAUCE, QUESO FRESCO, CHILI OIL & CILANTRO.

PORK BELLY \$10.5

SWEET AND STICKY PORK BELLY, PAPAYA SLAW, ROASTED CORN, CRISPY CHICHARONE, SESAME SEEDS & A HONEY LIME EMULSION

YAM & CHORIZO \$9.5

YAM, MOLE SAUCE, PAPAYA SLAW, CILANTRO LIME CREAMA, PICKLED ONIONS, PUMPKIN SEEDS, TOPPED WITH CHORIZO CRUMBLE & SMOKED PAPRIKA

CAULIFLOWER \$9

COCONUT & YELLOW CURRY ROASTED CAULIFLOWER FLORETS WITH ROASTED BEET HUMMUS, RED CABBAGE, BELL PEPPERS, FRESH CILANTRO & HOUSE-MADE SMOKED PEPPER AGAVE AIOLI

MUSHROOM \$9

BEER BRAISED MOLE MUSHROOM MELODY WITH HOUSE-MADE SALSA VERDE, TOPPED WITH RADISHES & GREEN ONION

JACK FRUIT \$10

SMOKEY JERK PULLED JACK FRUIT, CABBAGE, PINEAPPLE SALSA, CITRUS HOISIN, GREEN ONIONS & CILANTRO

Starters

TATER TOTS OR CURLY FRIES \$8.5

WITH SMOKED PEPPER AIOLI

CHIPS & GUAC \$11.5

HOUSE-MADE TRI-COLORED CORN CHIPS & GUACAMOLE (GF)

PORK BELLY BAO (2) \$12.5

CRISPY PORK BELLY, CUCUMBER, CARROTS, PICKLED ONIONS, SESAME SEEDS, JALAPEÑOS, CITRUS HOISIN & CILANTRO

ELOTES (2) \$12

GRILLED CAJUN SPICED CORN, SMOKED PEPPER AIOLI, QUESO FRESCO, FRESH JALAPENOS, CHEETO DUST, CILANTRO

SUPREME TOTS \$13

CRISPY TOTS, W/SOUR CREAM, CHEESE, SALSA, SMOKED PEPPER AIOLI, GREEN ONIONS & SMOKED PAPRIKA.
ADD: BEEF, PULLED PORK OR SHREDDED CHICKEN \$4

POUTINE \$13

TATER TOTS OR CURLY FRIES, CHEESE CURDS, VEGETABLE GRAVY & SMOKED PAPRIKA
ADD: BEEF, PULLED PORK OR SHREDDED CHICKEN \$4

CALAMARI \$14.5

FRESH SQUID SWEET PEPPERS & JALAPENOS TOSSED IN SAMBAL COCONUT FLOUR & FRIED UNTIL CRISPY. SERVED WITH CABBAGE & THAI CHILI COCONUT DIP (GF)

CHICKEN WINGS (1LB) \$15.5

CHOICE OF: CASTAWAY (TERIYAKI W/ MANGO SALSA), HOT, SALT 'N' PEPPER, HONEY GARLIC, BBQ, PINEAPPLE TERIYAKI, JERK, ELECTRIC LIME, CAJUN, KOREAN CHILI, MANGO CHIPOTLE, REAPER SAUCE OR OUR INSANE XXX SAUCE.
WITH RANCH OR BLUE CHEESE DRESSING (GF)

CHICKEN TENDERS \$15.5

4 JUICY PANKO BREADED CHICKEN TENDERS SERVED WITH CURLY FRIES AND HONEY MUSTARD SAUCE

TUNA STACK \$16

AHI TUNA, AVOCADO, MANGO CUCUMBER SALSA, PONZU, PEA SHOOT & MILD TOGARASHI SPICE SERVED WITH CRISPY CORN TOSTADAS (GF)

Handhelds

CHOICE OF SIDE:

INCLUDED: CURLY FRIES, TATER TOTS, HOUSE SALAD, OR CHIPS & SALSA
CAESAR SALAD \$3, CHIPS & GUAC \$3
POUTINE \$5, WARM POTATO SALAD \$5

BURRITO \$17.5

CHOICE OF: CHICKEN, GROUND BEEF, PULLED PORK, FISH OR MUSHROOM
LOADED WITH OUR 3 CHEESE BLEND, BLACK BEAN PUREE, RICE & AVOCADO CREAM.
WET BURRITO: BAKED WITH GUAC & MELTED CHEESE +\$4

STEAK BURRITO \$21

TOP SIRLOIN, MUSHROOM, CHIMICHURRI, 3 CHEESE BLEND, BLACK BEAN PUREE, PICKLED ONION, RICE & AVOCADO CREAM.
WET BURRITO: BAKED WITH GUAC & MELTED CHEESE +\$4

TACO SUPREMO \$17.5

CHOICE OF: CHICKEN, GROUND BEEF, PULLED PORK, FISH OR MUSHROOM
2 CRISPY CORN TORTILLAS STUFFED WITH BEANS, GUACAMOLE, SOUR CREAM, CABBAGE & GREEN ONIONS WRAPPED IN A SOFT FLOUR TORTILLA LOADED WITH CHEESE AND OUR REAPER SAUCE

EL QUESO GRANDE \$17.5

CHOICE OF: CHICKEN, GROUND BEEF, PULLED PORK, FISH OR MUSHROOM
THIS QUESADILLA IS LOADED WITH CHEESE, HOUSE-MADE BLACK BEAN PUREE, AVOCADO CREAM, CILANTRO AND GREEN ONIONS, SERVED WITH SALSA.

CUBANO \$16.5

PULLED PORK, ROASTED HAM, SWISS CHEESE, MUSTARD AND PICKLES ON A CRISPY GRILLED ARTISAN BUN

CHEESEBURGER IN PARADISE \$17.5

HOUSE-MADE AAA AGED BEEF PATTY, CASTAWAY BURGER SAUCE ALL THE GROCERIES ON A FRESH BRIOCHE BUN
ADD: TERIYAKI SAUCE & GRILLED PINEAPPLE \$2
BACON \$3

POLLO BURGER \$18.5

CAJUN RUBBED CHICKEN, AGED CHEDDAR, SMOKED PEPPER AIOLI, RED ONIONS, LETTUCE AND TOMATO, ON A BRIOCHE BUN

CRISPY CHICKEN BURGER \$18.5

BUTTERMILK FRIED CHICKEN, SMOKED PEPPER AIOLI, PAPAYA CHILI SLAW, BREAD & BUTTER PICKLES, ON A BRIOCHE BUN

Mains and Salads

CASTAWAY SALAD \$13

ARTISAN LETTUCE, RED CABBAGE, CHERRY TOMATOES, SEASONAL FRUIT & PUMPKIN SEEDS WITH A MANGO MINT CITRUS VINAIGRETTE (GF)
ADD: AVOCADO \$4, GRILLED CHICKEN \$5, PRAWNS \$6

CAESAR SALAD \$14

CRISP ROMAINE, GARLIC HERB CROUTONS, CHORIZO CRUMBLE, LIME CAESAR DRESSING & PARMESAN
ADD: GRILLED CHICKEN \$5, PRAWNS \$6

PEACH BURRATA SALAD \$16.5

FRESH PEACHES, BABY HEIRLOOM TOMATOES, ARUGULA & BASIL BURRATA WITH A BALSAMIC HONEY LIME VINAIGRETTE (GF)
ADD: GRILLED GARLIC BREAD \$3

FISH & CHIPS \$21

2 PIECES OF BEER-BATTERED COD SERVED WITH CURLY FRIES, PICKLED GINGER COLESLAW AND HOUSE-MADE TARTAR SAUCE. SUB CAESAR SALAD \$2

BBQ CHICKEN BOWL \$19.5

GRILLED CHICKEN BREAST, ROASTED CORN SHAVED OFF THE COBB, CUCUMBERS AND FRIED BRUSSEL SPROUTS SERVED ON A WARM POTATO SALAD WITH A BBQ AND RANCH DRIZZLE.
SERVED WITH HOUSE-MADE CORN BREAD

CASTAWAY RIBS \$26

FULL RACK OF PORK SIDE RIBS SLOW-COOKED AND FINISHED ON THE GRILL WITH BOURBON PEACH BBQ SAUCE AND ROASTED CORN, SERVED WITH COLESLAW & WARM POTATO SALAD OR CURLY FRIES.
HALF RACK \$20

To Share

NACHO GRANDE \$26

FOUR CHEESE BLEND, PICKLED ONIONS, ROASTED CORN, BANANA PEPPERS, BLACK BEANS, AVOCADO CREAM SAUCE, GREEN ONIONS & SPICY CHEETO DUST
SERVED WITH SOUR CREAM AND SALSA
REGULAR NACHOS \$20

ADD: BEEF, SHREDDED CHICKEN OR PULLED PORK \$4, GUAC \$

Dessert

CHURRO SUNDAE \$12

SALTED CARAMEL GELATO, CARAMEL & CHOCOLATE SAUCE SERVED WITH WARM HOUSE BAKED CHURROS
TOPPED WITH COCONUT WHIPPED CREAM