



Tacos (2)

CHICKEN \$9.5

SEASONED WITH MEXICAN SPICES, RED & NAPA CABBAGE, LIGHTLY PICKLED RADISH & BLACK BEAN PURÉE. TOPPED WITH QUESO FRESCO, PICO DE GALLO, REAPER AIOLI & CILANTRO

BEEF \$9

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

PORK \$9.5

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

PRAWN \$9.75

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

FISH \$10

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

STEAK \$12

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

PORK BELLY \$10

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

YAM & CHORIZO \$9

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

CAULIFLOWER \$8.5

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

MUSHROOM \$8

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

JACK FRUIT \$9.5

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

Starters

TATER TOTS OR CURLY FRIES \$8

WITH SMOKED PEPPER AIOLI

CHIPS & GUAC \$11

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

SUPREME TOTS \$12.5

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

PORK BELLY BAO (2) \$12.5

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

POUTINE \$12.5

TATER TOTS OR CURLY FRIES, CHEESE CURDS, VEGETABLE GRAVY & SMOKED PAPRIKA

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

HALOUMI STICKS \$14

CRISPY PANKO BREADED FRIED HALLOUMI CHEESE STICKS. SERVED WITH MARINARA DIP

CALAMARI \$14

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

CHICKEN WINGS \$14.5

FULL POUND, CHOICE OF SALT 'N' PEPPER, HOT, CASTAWAY (TERIYAKI W/ MANGO SALSA), 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 \$14.50

4 CHICKEN TENDERS SERVED WITH CURLY FRIES AND HONEY MUSTARD SAUCE

MANHATTAN SEAFOOD CHOWDER \$13

A RICH VEGETABLE TOMATO BROTH LOADED WITH COD, PRAWNS, CLAMS, MUSSELS AND VEGETABLES. ADD: GARLIC BREAD \$3

Handhelds

CHOICE OF SIDE:

INCLUDED: CURLY FRIES, TATER TOTS, HOUSE SALAD, CHIPS & SALSA

\$3: CAESAR SALAD, CHIPS & GUAC

\$5: POUTINE

BURRITO \$17

CHOICE OF: CHICKEN, BEEF, PULLED PORK, FISH OR MUSHROOM

LOADED WITH OUR 3 CHEESE BLEND, BLACK BEAN PURÉE, RICE & AVOCADO CREAM. CHOOSE MILD OR SPICY

STEAK & CHIMICHURRI: +\$4

WET BURRITO: BAKED WITH GUAC & MELTED CHEESE ON TOP: +\$3

TACO SUPREMO \$17

CHOICE OF: CHICKEN, BEEF, PULLED PORK, FISH OR MUSHROOM

2 CRISPY CORN TORTILLA STUFFED WITH BEANS, GUACAMOLE, SOUR CREAM, LETTUCE & GREEN ONIONS WRAPPED IN A SOFT FLOUR TORTILLA LOADED WITH CHEESE AND OUR REAPER SAUCE

CUBANO \$16

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

EL QUESO GRANDE \$17.5

CHOICE OF: CHICKEN, 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.

CHEESEBURGER IN PARADISE \$17.5

HOUSE-MADE AAA AGED BEEF PATTY, HOUSE BURGER SAUCE ALL THE GROCERIES ON AN ARTISAN 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, SERVED ON A BRIOCHE BUN

Mains and Salads

CASTAWAY SALAD \$12

ARTISAN LETTUCE, RED CABBAGE, CHERRY TOMATOES, SEASONAL FRUIT & PUMPKIN SEEDS WITH A MANGO CITRUS VINAIGRETTE (GF)

ADD: AVOCADO \$4, GRILLED CHICKEN \$5, PRAWNS \$6

CAESAR SALAD \$12

CRISP ROMAINE, GARLIC HERB CROUTONS, CHORIZO CRUMBLE, LIME CAESAR DRESSING & PARMESAN

ADD: GRILLED CHICKEN \$5, PRAWNS \$6

GRILLED HALLOUMI SALAD \$15.5

ARTISAN LETTUCE, BABY HEIRLOOM TOMATOES, AVOCADO, PEAR, RED ONIONS, BEETROOT, CAJUN CHICKPEAS AND GRILLED HALLOUMI CHEESE WITH A HONEY LIME VINAIGRETTE (GF)

ADD: GRILLED CHICKEN \$5, PRAWNS \$6

FISH & CHIPS \$19.5

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

BURRITO BOWL \$16

SPANISH RICE, ROASTED YAMS, BEETS, CORN, BLACK BEANS, PICKLED ONIONS, TOASTED PUMPKIN SEEDS, AVOCADO CREAMA, RED ENCHILADA SAUCE & CILANTRO

ADD: BEEF \$4, PULLED PORK \$4, GRILLED CHICKEN \$5, PRAWNS \$6 OR STEAK \$7

SEAFOOD LINGUINE \$22

FRESH COD, PRAWNS, MUSSELS & CLAMS. SERVED WITH HEIRLOOM TOMATOES, FRESH HERBS, LEMON, CILANTRO, SMOKED PAPRIKA, GARLIC OIL LINGUINE FINISHED WITH FRIED CAPERS & QUESO FRESCO

ADD: GARLIC BREAD \$3

KONA RIBS \$25

FULL RACK OF PORK SIDE RIBS SLOW-COOKED AND FINISHED ON THE GRILL, WITH PINEAPPLE SALSA, PICKLED GINGER COLESLAW AND CURLY FRIES, SUB CAESAR SALAD \$3

HALF RACK \$19

To Share

NACHO GRANDE \$25

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

SMALL NACHOS \$19

ADD: BEEF, SHREDDED CHICKEN OR PULLED PORK \$4 ADD: GUAC \$3

Dessert

CHURRO SUNDAE \$12

SALTED CARAMEL GELATO, CARAMEL AND CHOCOLATE SAUCE. SERVED WITH WARM HOUSE BAKED CHURROS: ROLLED IN CINNAMON SUGAR AND TOPPED WITH COCONUT WHIPPED CREAM

GF = GLUTEN FREE