



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, BLACK BEAN PUREE, 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

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, BLACK BEAN PUREE, CABBAGE, PINEAPPLE SALSA, CITRUS HOISIN, GREEN ONIONS & CILANTRO

STEAK \$12.5

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

MANHATTAN SEAFOOD CHOWDER \$13

A RICH VEGETABLE TOMATO BROTH LOADED WITH SALMON, COD, PRAWNS, CLAMS, MUSSELS AND VEGETABLES. SERVED WITH GARLIC FILONE TOAST.

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 \$13.5

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

Handhelds

CHOICE OF SIDE:

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

CAESAR SALAD \$3, CHIPS & GUAC \$3
POUTINE \$5

BURRITO \$17.5

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

LOADED WITH OUR 3 CHEESE BLEND, BLACK BEAN PURÉE, RICE & AVOCADO CREAM.

WET BURRITO: BAKED WITH GUAC & MELTED CHEESE +\$4

STEAK BURRITO \$21

TOP SIRLOIN, MUSHROOM, CHIMICHURRI, 3 CHEESE BLEND, BLACK BEAN PURÉE, 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 CHITSEAN 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

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

BURRATA & BUTTERNUT SQUASH SALAD \$17

ROASTED BURRATA NUT SQUASH, BURRATA, MIXED GREENS, TOASTED PUMPKIN SEEDS, CUMIN VINAIGRETTE

SERVED WITH GARLIC CROSTINI

MAC & CHEESE \$17

HOUSE MADE SMOKED CHEESE SAUCE, CAVATAPPI NOODLES TOPPED WITH CORN BREAD CRUMBLE & FOUR CHEESE BLEND.

ADD: PULLED PORK, TACO BEEF, GRILLED CHICKEN \$5

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

KONA RIBS \$27

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 \$20

To Share

NACHO GRANDE \$27

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 \$5, GUAC \$3

Dessert

DOUBLE FUDGE BROWNIE \$12

WARM DOUBLE FUDGE BROWNIE, CARAMEL CHOCOLATE SAUCE, VANILLA BEAN GELATO, CHOCOLATE COOKIE CRUMBLE