



Appetizers

Chips and fire roasted salsa	3.00
Nachos jack cheese, cilantro & black beans	7.50
add pork or chicken	9.50
Quesadilla with Fire roasted salsa & sour cream	6.50
add chicken	8.50
Fire-Roasted Artichoke with sherry-shallot vinaigrette & roasted garlic aioli	9.50
Spinach and Cheese Empanadas served with tomato-ginger chutney	7.25
Chicken Wings with tangy adobo sauce	8.95
Fried Clams lightly breaded and fried with a remoulade and fresh lemons	10.95

Salads

	Salad	Salad and Cup of Soup
Caesar with red chile dressing, toasted almonds and asiago cheese	6.95	8.95
Romaine with orange curry vinaigrette, jicama, and carrots, toasted coconut and cilantro	6.95	8.95
Spring Greens with crumbled feta, toasted pecans & passion fruit vinaigrette	6.95	8.95

Add chicken to any salad for \$3.00 & prawns for \$4.00

Sides & Soup

Tomato-Curry Bisque	Cup: 3.25	Bowl 5.25
Today's Soup	Cup: 3.25	Bowl 5.25
Dinner Salad mixed spring greens tossed with passion fruit vinaigrette	5.00	with Entrée: 4.00
Island Slaw tossed in a tangy citrus vinaigrette		2.95
Pickled Carrots house made recipe with fresh ginger		1.95
Black Beans and Spanish Rice		3.25
Coconut Creamed Spinach		4.00

Tacos

All tacos are topped with island slaw

	A la Carte	Plate (rice, beans, carrots)
Fish wild caught Alaskan rock cod, cooked with allspice, lime and red chili mayo	8.95	11.95
Chicken cooked with jerk spices	7.95	10.95
Pork Mojo cooked with garlic, lime and allspice	7.95	10.95
Shrimp sautéed with garlic, smoked paprika and served with remoulade	8.95	11.95

Burritos

All burritos contain whole black beans, Spanish rice, jack cheese and island slaw and a side of pickled carrots

Chicken with jerk spices and whipped sweet potato	8.75
Pork Mojo cooked with garlic, lime and allspice	8.95
Fish sautéed w/ allspice & lime	9.95
Vegetarian with whipped sweet potatoes	7.75
Chicken Curry with mild yellow curry, chopped peanuts and toasted coconut	9.95
Shrimp Curry with mild yellow curry, chopped peanuts and toasted coconut	10.95
Vegetarian Curry with mild yellow curry, chopped peanuts, whipped sweet potatoes and toasted coconut	8.95

Grilled Sandwiches

Sandwiches served with mixed greens and passion fruit vinaigrette
Substitute french fries for \$.50/Substitute sweet potato fries \$1.00

Pork Mojo tender pulled pork with jack cheese, island slaw and remoulade	11.95
Mango Glazed Chicken Breast with island slaw, jack cheese and red chile mayo	11.95

Substitutions may cause prices to vary. Split plate \$2.50



House Specials

- Grilled Skirt Steak** *marinated with garlic, molasses and lime. Served with coconut-creamed spinach and crispy seasoned Yukon gold potatoes* **21.95**
- Pork Ribs** *oak fired and glazed with passion fruit & brown sugar. Served with coconut mashed potatoes, island slaw and a side of pickled carrots* **19.95**
- Salmon** *marinated with smoked paprika & garlic, topped with tropical fruit salsa, served with Spanish rice and black beans* **18.95**
- Jambalaya** *Andouille sausage, prawns and chicken with collard greens in a rich tomato broth. Served over Spanish rice with a side of buttermilk cornbread* **16.50**
- Catfish** *cornmeal breaded catfish filet with Spanish rice, black beans and island slaw. Served with remoulade and lemon wedges* **15.95**
- Veggie Curry Quinoa** *served with winter squash, sweet potato, green bell peppers and golden raisins in a mild yellow curry. Topped with toasted cashews & coconut* **13.95**
 Add Chicken **15.95**
 Add Prawns **17.95**
- Yellow Curry Noodles** *tender pasta in a mild yellow curry with dried papaya and toasted peanuts & coconut.* **11.25**
 Add chicken **13.95**
 Add prawns **15.95**

Draft Beer

	<u>Glass</u>	<u>Pitcher</u>
Kona Longboard	4.50	16.00
Racer 5 IPA	6.00	20.00
High Water Campfire Stout	5.50	19.00
Knee Deep	--- Varies ---	
Seasonal Draft	--- Varies ---	

Bottled Sodas & Ginger Beer

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|--------------------------|----------------------------|---|
| Boylan's Black Cherry | Silk Road Pear Mint | Bundaberg Peachee |
| Boylan's Cream Soda | Silk Road Pomegranate Mint | Bundaberg Blood Orange |
| Dad's Root Beer | Silk Road Cucumber Mint | Diet Dad's Root Beer |
| | Coke | |
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| Bundaberg Ginger Beer | | Buderim Ginger Beer |
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| AJ Stephan's Ginger Beer | | Blenheim Ginger Beer <small>spicy</small> |

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Mocktails

Featuring Premium Wine-Based Spirits

Joe Caribe Punch	Guava puree and fresh mint with sprite, triple sec and Vodka based spirits. Can also be made with strawberry puree. Light and refreshing.	8.00
Bloody Mary	Vodka based spirits, garnished with an olive, a cocktail onion, pepperoncini and rimmed with celery salt	7.00
Mai Tai	Straight from the islands! Rum based spirits, pineapple juice, orange juice and grenadine	7.00
Sangria	Our special recipe made with red and white wine, passion fruit, orange and lemon	8.00
Bellini	Our fine peach, guava, strawberry or mango puree is married with sparkling wine	8.00
Mojito	Rum based spirits, lime juice, fresh mint, muddled with a touch of sugar, topped with soda	7.00
Margarita on the Rocks	Tequila based spirits, served in a chilled salt rimmed glass (optional) with fresh lime juice, triple sec, sweet & sour, garnished with a lime slice. Choose from Regular, Strawberry or Mango	7.00
Long Island	Mixed Spirits, sweet & sour, with a splash of coke	8.00

Coffee, Tea & Other

Coffee <i>Custom local blend from Depot Bay</i>	2.25
Iced Tea <i>with passion fruit & sweetened with honey</i>	2.25
Hot Tea <i>hot water with an assortment of fine tea to choose from</i>	2.00
Limeaid <i>made in house daily</i>	3.00
Shirley Temple & Roy Rogers	2.75
Arnold Palmer	2.25
Pellegrino sparkling mineral water	3.00

Fountain Drinks

Coke, Diet Coke, Sprite, Mr. Pibb and Soda Water <i>(Free re-fills)</i>	2.75
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Join us for Happy Hour every day from 3:00 – 6:00

\$10.00 Corkage fee

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