

TACOS (2)

CHOICE OF: CORN OR FLOUR TORTILLA

CHICKEN \$8.50

SEASONED WITH MEXICAN SPICES, GRILLED ONIONS, SHREDDED LETTUCE, RED CABBAGE, LIGHT PICKLED RADISH, BLACK BEAN PURÉE & GUACAMOLE. TOPPED WITH PICO DE GALLO, REAPER AIOLI & FRESH CILANTRO

BEEF \$8.50

GROUND TACO BEEF, PICKLED RADISH, GREEN ONIONS & TOMATO SALSA

PORK \$8.50

HOUSE MADE PULL PORK, CABBAGE, PINEAPPLE SALSA, CITRUS HOISIN & TOPPED WITH GREEN ONIONS & CILANTRO

CAULIFLOWER \$7

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



TACOS (2)

CHOICE OF: CORN OR FLOUR TORTILLA

FISH \$8.50

GRILLED ONIONS, SHREDDED LETTUCE, RED CABBAGE, LIGHT PICKLED RADISH, BLACK BEAN PURÉE & GUACAMOLE TOPPED WITH GINGER SLAW, GREEN ONIONS & CILANTRO

PRAWN \$8.50

CHILI MARINATED TIGER PRAWNS LIGHTLY BREADED IN COCONUT FLOUR. BLACK BEAN, LETTUCE, CABBAGE, PINEAPPLE SALSA, THAI COCONUT SAUCE & GREEN ONIONS.

JACKFRUIT \$9.50

PULLED JACKFRUIT, ROASTED CORN SALSA, BLACK BEAN PURÉE, LETTUCE, PICKLED ONIONS, VEGAN AVOCADO CREAM.

MUSHROOM \$7

BEER BRAISED MOLÉ MUSHROOM MELODY WITH HOUSE MADE SALSA VERDE & TOPPED WITH RADISH & GREEN ONIONS





TO SHARE

MUSSELS \$20

WHITE WINE, COCONUT CREAM, GARLIC, PICO DE GALLO, CILANTRO WITH FRENCH FRIES

NACHO GRANDE \$21

FOUR CHEESE BLEND (TOO MUCH OF IT), PICKLED ONIONS, ROASTED CORN, BLACK BEANS, AVOCADO CREAM SAUCE & GREEN ONIONS.

SERVED WITH SOUR CREAM AND SALSA

ADD: BEEF, CHICKEN OR PORK \$4

ADD: GUAC \$3

NACHO PEQUEÑA \$17

FOUR CHEESE BLEND, PICKLED ONIONS, ROASTED CORN, BLACK BEANS, AVOCADO CREAM SAUCE & GREEN ONIONS

SERVED WITH SOUR CREAM AND SALSA

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

TACO BOAT \$40

TWELVE TACOS, CHOICE OF FISH, PRAWN, PORK, BEEF, CHICKEN, JACKFRUIT, MUSHROOM OR CAULIFLOWER. MINIMUM ORDER 2 PER FLAVOUR

SALADS

THE CASTAWAY \$11

ARTISAN LETTUCE, RED CABBAGE, LIGHTLY PICKLED RADISH,
CHERRY TOMATOES, SEASONAL FRUITS, AGAVE CITRUS
VINAIGRETTE WITH SUNFLOWER SEEDS

TACO SALAD \$12

CORN TORTILLAS, ICEBERG LETTUCE, CHEDDAR, GUACAMOLE,
SALSA, AVOCADO CREAM
ADD: CHICKEN, BEEF OR PORK \$4

CAESAR \$12

CRISP ROMAINE, LIME CAESAR DRESSING WITH CORN BREAD
CROÛTONS, CHORIZO CRUMBLE & PARMESAN

HALOUMI SALAD \$15

ARTISAN LETTUCE, HONEY LIME VIN BLISTERED BABY
HEIRLOOM TOMATOES, AVOCADO, PEAR, RED ONION, CANDIED
BEETROOT, CAJUN CHICKPEAS, ARTICHOKE & GRILLED
HALLOUMI CHEESE.

CAPRESE SALAD \$14

HEIRLOOM, CHERRY, GRAPE & ROMA TOMATOES, CUCUMBER,
FRESH BASIL, FIOR DI LATTE CHEESE, SUNDRIED TOMATO
DRESSING & BALSAMIC REDUCTION.



PIZZA

MARGHERITA \$16

SAN MARZANO TOMATO SAUCE, FIOR DI LATTE MOZZARELLA,
FRESH BASIL, ROASTED ROMA TOMATOES, BALSAMIC REDUCTION,
MALDON SEA SALT

SHRIMP PESTO \$16

SHRIMP, PESTO, SUNDRIED TOMATOES, MOZZARELLA,
CRUMBLLED FETA, GARLIC OIL

TAHITI \$16

PULLED PORK, HOUSE-MADE PINEAPPLE SALSA & MOZZARELLA

CARNIVORO \$17

CHORIZO, HAM, BACON, BANANA PEPPERS, PICKLED ONION.
TOPPED WITH REAPER SAUCE

HANDHELDS

CHOICE OF SIDE: CURLY FRIES, TATER TOTS, HOUSE SALAD, CAESAR SALAD, SOUP, COCONUT RICE, CHIPS & SALSA OR GUAC.

Dos Taco Supremo \$13

CHOICE OF: BEEF, CHICKEN OR PORK.

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

BURRITO \$13

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

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

CHOOSE MILD OR SPICY

WET: BAKED WITH SALSA VERDE & MELTED CHEESE ON TOP: \$3

CUBANO \$14

CRISPY ARTISAN BUN, PULLED PORK, ROASTED HAM, SWISS CHEESE, MUSTARD & PICKLES

El Queso Grande \$16

CHOICE OF: CHICKEN, BEEF, PORK OR MUSHROOM

DOUBLE STUFFED LARGE TORTILLA LOADED WITH CHEESE & BLACK BEAN PURÉE STACKED HIGH WITH AVOCADO CREAM, CILANTRO & GREEN ONIONS SIDE SALSA

CHEESEBURGER IN PARADISE \$16

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

ADD: TERIYAKI SAUCE & GRILLED PINEAPPLE \$2

POLLO BURGER \$16

CAJUN CHICKEN, AGED CHEDDAR, MAYO & ALL THE GROCERIES ON AN ARTISAN BUN

ADD BACON, GUAC, JALAPEÑO, MUSHROOM

OR GRILLED ONIONS FOR \$2

STARTERS

TATER TOTS OR CURLY FRIES \$8

WITH SMOKED PEPPER AIOLI

CHIPS & GUAC \$10

HOUSE-MADE TRI-COLOURED CORN CHIPS AND GUACAMOLE

JAMAICAN PATTY \$10

VEGETABLE OR BEEF, WITH MANGO CHUTNEY DIPPING SAUCE

SEAFOOD CHOWDER \$10

CREAMY WHITE WINE CHOWDER LOADED WITH CHUNKS OF FRESH VEGETABLES AND LOCAL CLAMS, PRAWNS AND COD.

MEXICAN POZOLE \$10

A SPICY, SAVOURY BROTH WITH SHREDDED PORK, CHORIZO, CORN, BLACK BEANS FINISHED WITH RADDISH, CILANTRO, GREEN ONIONS, SOUR CREAM & LIME

POUTINE \$12

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

SALAD ROLL \$12

CRISP LETTUCE, FRESH BASIL, SHREDDED CUCUMBER & CARROTS
WITH A SIDE OF PEANUT SAUCE

CHOICE OF: PRAWNS, LEMONGRASS CHICKEN OR AVOCADO

CALAMARI \$13

SAMBAL COCONUT MARINATED SQUID, JULIENNED SWEET PEPPERS & JALAPEÑOS LIGHTLY TOSSED IN COCONUT FLOUR AND FRIED UNTIL CRISPY SERVED WITH CILANTRO THAI CHILI COCONUT DIP

CHICKEN WINGS \$13

FULL POUND, TOSSED IN YOUR CHOICE OF SALT 'N' PEPPER, HOT, HONEY GARLIC, PINEAPPLE TERIYAKI, CARIBBEAN JERK, ELECTRIC LIME, CAJUN, REAPER SAUCE OR OUR INSANE XXX PEPPER SAUCE

DAILY FEATURES

MONDAY (MARGARITA MONDAY)

LIME MARGARITAS: \$4 (DBL: \$6) - PITCHERS OF HOUSE LAGER/PALE: \$12 - PIZZAS: \$11

TUESDAY (FULL PINT COMEDY)

TACOS: \$2.50 (MIN. ORDER 2) - SOL BOTTLES: \$5 - TECATE TALL CANS: \$6
CUERVO SHOTS: \$4

WEDNESDAY (WINTER WEDNESDAY)

BOMBER SKYLINE LAGER: \$5 - FIREBALL SHOT: \$5 - FIREBALL SHOTSKI: \$16
HALF PRICE WINGS

THURSDAY (CASTAWAY TRIVIA)

LAGUNITAS DAYTIME IPA: \$5 - COCKTAILS: \$1 OFF - BEER, BURRITO & TOTS: \$14

FRIDAY

SOL: \$6 - DOS EQUIS: \$7 - WHISKEY PICKLEBACKS: \$5

SATURDAY

SOL: \$6 - STRONGBOW: \$6 - CUERVO: \$5

SUNDAY

MIMOSAS: \$5.50 - CAESARS: \$6 (DBL: \$8) - MARGARITAS: \$6 (DBL: \$8) - SOL: \$6

HAPPY HOUR

MON-FRI: 3PM - 6PM
EVERYDAY: 10PM - CLOSE

DRINKS

CASTAWAY LAGER/PALE: \$4 - MARGARITAS \$5 - SOL \$5 - BOMBER SKYLINE LAGER CANS: \$5 - HOUSE WINES: \$5 - CUERVO SHOTS: \$4

FOOD

TACOS (MIN. ORDER 2): \$2.50 - CURLY FRIES: \$5 - CHIPS & GUAC: \$5
BURRITO: \$9 (ADD CURLY FRIES: \$2)
CUBANO: \$8 (ADD CURLY FRIES: \$2)

BOWLS & MAINS

CASTAWAY CURRY BOWL \$16

YOUR CHOICE OF PRAWNS, CHICKEN, OR MUSHROOMS IN A THAI CURRY SAUCE, WITH PEPPERS, MUSHROOMS, CHICKPEAS, ONIONS, FRESH BASIL, TOASTED COCONUT, JASMINE RICE & NAAN.

MAC & CHEESE \$14

HOUSE MADE SMOKED CHEESE SAUCE CAVATAPPI NOODLES TOPPED WITH CORN BREAD CRUMBLE & FOUR CHEESE BLEND.
ADD: JERK CHICKEN OR PULLED PORK. \$4

LEMONGRASS CHICKEN PHO \$15

CHICKEN BROTH MADE IN-HOUSE, GRILLED LEMONGRASS CHICKEN, RICE VERMICELLI, BEAN SPROUTS, JALAPEÑO & LIME

GUMBO-LAYA BOWL \$19

RICH, SPICY SAUCE, JUMBO PRAWNS, CHORIZO, BLACK BEANS, CORN, PEPPERS, ONIONS, SERVED ON TOP OF JAZZMINE RICE. FINISHED WITH SOUR CREAM & GREEN ONION.

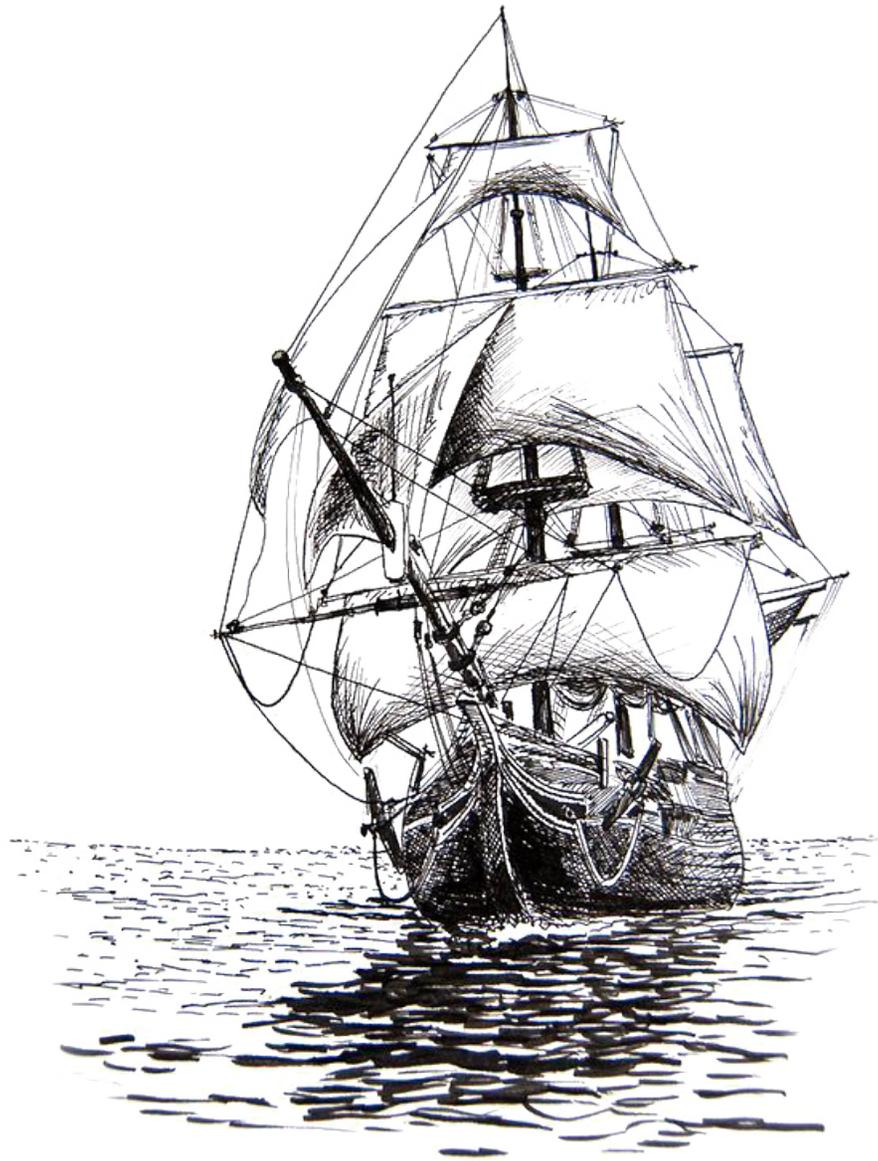
BABY BACK RIBS FULL: \$25 HALF: \$17

SLOW BRAISED PORK RIBS, TANGY PINEAPPLE TERIYAKI GLAZE WITH PICKLED GINGER SLAW & YOUR CHOICE OF CURLY FRIES OR COCONUT RICE

DESSERT

BANANA CREAM PIE \$8.50

BANANA CREAM, GRAHAM CRUST, CARAMEL, SLICED BANANAS, WHIP CREAM, CINNAMON SUGAR & DEEP FRIED BANANA



CASTAWAY BAR & KITCHEN

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PRICES DON'T INCLUDE TAX