



Food ^{and} Drinks

Tacos (2)

CHOICE OF: CORN OR FLOUR TORTILLA

CHICKEN \$9

SEASONED WITH MEXICAN SPICES, SHREDDED LETTUCE, RED CABBAGE, LIGHTLY PICKLED RADISH & BLACK BEAN PUREE. TOPPED WITH QUESO FRESCO, PICO DE GALLO, REAPER AIOLI & FRESH CILANTRO

BEEF \$9

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

PORK \$9

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

PRAWN \$9.50

CHILI MARINATED TIGER PRAWNS LIGHTLY BREADED IN COCONUT FLOUR, HOUSE MADE GUAC, LETTUCE, CABBAGE, PINEAPPLE SALSA, THAI COCONUT SAUCE & GREEN ONIONS

FISH \$9

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

STEAK \$12

TENDER STRIPS OF SPICED ANGUS BEEF, BLACK BEAN PUREE, LETTUCE, CABBAGE, PICKLED ONIONS, CHIMICHURRI SAUCE, QUESO FRESCO, CHILI OIL AND FRESH CILANTRO.

CAULIFLOWER \$8

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

MUSHROOM \$8

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

JACK FRUIT \$9

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

Starters

TATER TOTS OR CURLY FRIES \$8

WITH SMOKED PEPPER AIOLI

CHIPS & GUAC \$10

HOUSE-MADE TRI-COLORED CORN CHIPS AND GUACAMOLE

POUTINE \$12

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

FRIED SEAFOOD TACOS \$13

3 CRISPY DEEP FRIED TACOS FILLED WITH PRAWNS, SEASONAL FISH AND VEGETABLES. SERVED WITH PEAR AND FENNEL SLAW AND MANGO LIME SWEET CHILI SAUCE.

CALAMARI \$13

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

CHICKEN WINGS \$13

FULL POUND, TOSSED IN YOUR CHOICE OF SALT 'N' PEPPER, HOT, CASTAWAY (TERIYAKI WITH MANGO SALSA), HONEY GARLIC, BBQ, PINEAPPLE TERIYAKI, CARIBBEAN JERK, ELECTRIC LIME, CAJUN, KOREAN CHILI, MANGO CHIPOTLE, REAPER SAUCE OR OUR INSANE XXX PEPPER SAUCE

MANHATTAN SEAFOOD CHOWDER \$11

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

Handhelds

CHOICE OF SIDE:

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

\$2: CAESAR SALAD, CHIPS & GUAC

\$5: POUTINE

BURRITO \$16

CHOICE OF: CHICKEN, BEEF, PULLED PORK, FISH OR MUSHROOM
LOADED WITH OUR 3 CHEESE BLEND, BLACK BEAN PUREE, RICE & AVOCADO CREAM.

CHOOSE MILD OR SPICY

STEAK & CHIMICHURRI: +\$4

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

TACO SUPREMO \$16

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 \$16

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

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

ADD: TERIYAKI SAUCE & GRILLED PINEAPPLE \$2

POLLO BURGER \$18

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

SALMON BURGER \$18

GRILLED SALMON FILET MARINATED IN SMOKED MAPLE SOY, ORGANIC BABY GREENS SEASONED WITH FRESH LEMON, HOUSE MADE TARTAR SAUCE, RED ONIONS, PICKLED CAPERS, IN A TOASTED BRIOCHE BUN.

Mains ^{and} Salads

CASTAWAY SUMMER SALAD \$12

ARTISAN LETTUCE, RED CABBAGE, CHERRY TOMATOES, MANGOS, MANGO MINT CITRUS VINAIGRETTE

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 HALOUMI SALAD \$15

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

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

MAC & CHEESE \$16

HOUSE MADE SMOKED CHEESE SAUCE CAVATAPPI NOODLES TOPPED WITH SPICY CHEESE CRUMBLE & FOUR CHEESE BLEND.

ADD: PULLED PORK \$4

FISH & CHIPS \$19

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

SUB CAESAR SALAD \$2

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

SERVED WITH SOUR CREAM AND SALSA

SMALL NACHOS \$18

ADD: BEEF, CHICKEN OR PORK \$4

ADD: GUAC \$3

MUSSELS & FRIES \$20

1LB FRESH MUSSELS IN A SPICY THAI COCONUT WHITE WINE BROTH, CILANTRO, GRILLED LIME AND CURLY FRIES

Dessert

PIE FLIGHT \$12

BANANA CREAM - KEY LIME - STRAWBERRY RHUBARB

ADD VANILLA ICE CREAM \$3