



Food ^{and} Drinks

Tacos (2)

CHOICE OF: CORN OR FLOUR TORTILLA

CHICKEN \$8.50

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

BEEF \$8.50

GROUND TACO BEEF, PICKLED RADISH, GREEN ONIONS & HOUSE-MADE SALSA

PORK \$8.50

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

PRAWN \$8.50

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

FISH \$8.50

BATTERED COD, SHREDDED LETTUCE, BLACK BEAN PUREE, GUAC, GINGER SLAW, GREEN ONIONS & CILANTRO

CAULIFLOWER \$7

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 \$7

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

JACK FRUIT \$8

SMOKEY JERK JACK FRUIT AND SAUTEED MUSHROOMS WITH BLACK BEAN PURÉE, LETTUCE, CABBAGE, PICKLED ONIONS, MANGO SALSA & CILANTRO

Starters

TATER TOTS OR CURLY FRIES \$8 WITH SMOKED PEPPER AIOLI

CHIPS & GUAC \$10
HOUSE-MADE TRI-COLOURED CORN CHIPS AND GUACAMOLE

POUTINE \$12
TATER TOTS OR CURLY FRIES, CHEESE CURDS & VEGETABLE GRAVY
ADD CHICKEN, PULLED PORK, OR GROUND BEEF: \$4

SALAD ROLL \$12.50
CRISP LETTUCE, FRESH BASIL, SHREDDED CUCUMBER & CARROTS WRAPPED IN RICE PAPER WITH A SIDE OF PEANUT SAUCE
CHOICE OF: PRAWNS, LEMONGRASS CHICKEN OR AVOCADO

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, REAPER SAUCE OR OUR INSANE XXX PEPPER SAUCE

Handhelds

CHOICE OF SIDE:
INCLUDED: CURLY FRIES, TATER TOTS, HOUSE SALAD, CHIPS & SALSA
\$2: CAESAR SALAD, CHIPS & GUAC
\$5: POUTINE

BURRITO \$15
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
WET BURRITO: BAKED WITH SALSA VERDE & MELTED CHEESE ON TOP: \$3

TACO SUPREMO \$15
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 \$15
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.

POLLO BURGER \$16
CAJUN RUBBED CHICKEN, AGED CHEDDAR, MAYO & ALL THE GROCERIES ON AN ARTISAN BRIOCHE BUN

CHEESEBURGER IN PARADISE \$16
HOUSE-MADE AAA AGED BEEF PATTY, HOUSE BURGER SAUCE ALL THE GROCERIES ON AN ARTISAN BRIOCHE BUN
ADD: TERIYAKI SAUCE & GRILLED PINEAPPLE \$2

Mains ^{and} Salads

CASTAWAY SUMMER SALAD \$12
ARTISAN LETTUCE, RED CABBAGE, CHERRY TOMATOES, MANGOS, MANGO MINT CITRUS VINAIGRETTE
ADD: GRILLED CHICKEN OR AVOCADO \$4, PRAWNS \$6

CAESAR SALAD \$12
CRISP ROMAINE, GARLIC HERB CROUTONS, CHORIZO CRUMBLE, LIME CAESAR DRESSING & PARMESAN
ADD: GRILLED CHICKEN \$4, 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 \$4, PRAWNS \$6

MAC & CHEESE \$15
HOUSE MADE SMOKED CHEESE SAUCE CAVATAPPI NOODLES TOPPED WITH CORN BREAD 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 \$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 \$17

To Share

NACHO GRANDE \$22
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 \$17
ADD: BEEF, CHICKEN OR PORK \$4
ADD: GUAC \$3

MUSSELS & FRIES \$19
1LB FRESH MUSSELS IN A SPICY THAI COCONUT WHITE WINE BROTH, CILANTRO, GRILLED LIME AND CURLY FRIES

Pizzas

MARGHERITA \$16
SAN MARZANO TOMATO SAUCE, FIOR DI LATTE MOZZARELLA, FRESH BASIL, ROASTED ROMA TOMATOES, BALSAMIC REDUCTION, MALDON SEA SALT

CLASSIC PEPPERONI \$16
FRESH MILD PEPPERONI, FIOR DI LATTE MOZZARELLA, SAN MARZANO TOMATO SAUCE

THE BUBBA GUMP \$17
SHRIMP, PESTO, SUNDRIED TOMATOES, MOZZARELLA, CRUMBLLED FETA, GARLIC OIL

Dessert

BANANA CREAM PIE IN A JAR \$10
GRILLED BANANAS, CREAMY CUSTARD, GRAHAM CRACKER CRUMBLE