



# Food <sup>and</sup> Drinks

## Tacos (2)

CHOICE OF: CORN (GF) OR FLOUR TORTILLA

### CHICKEN \$9.5

SEASONED WITH MEXICAN SPICES, RED & NAPA CABBAGE, LIGHTLY PICKLED RADISH & BLACK BEAN PURÉE. TOPPED WITH QUESO FRESCO, PICO DE GALLO, REAPER AIOLI & CILANTRO

### BEEF \$9

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

### PORK \$9.5

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

### PRAWN \$9.75

CHILI MARINATED TIGER PRAWNS LIGHTLY BREADED IN COCONUT FLOUR, GUACAMOLE, NAPA CABBAGE, PINEAPPLE SALSA, THAI COCONUT SAUCE & GREEN ONIONS

### FISH \$10

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

### STEAK \$12

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

### PORK BELLY \$10

SWEET AND STICKY PORK BELLY, PAPAYA SLAW, ROASTED CORN, CRISPY CHICARONE, SESAME SEEDS & A HONEY LIME EMULSION

### YAM & CHORIZO \$9

YAM, MOLE SAUCE, PAPAYA SLAW, CILANTRO LIME CREAMA, PICKLED ONIONS, PUMPKIN SEEDS, TOPPED WITH CHORIZO CRUMBLE & SMOKED PAPRIKA

### CAULIFLOWER \$8.5

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

### MUSHROOM \$8

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

### JACK FRUIT \$9.5

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

## Starters

### TATER TOTS OR CURLY FRIES \$8

WITH SMOKED PEPPER AIOLI

### CHIPS & GUAC \$11

HOUSE-MADE TRI-COLORED CORN CHIPS & GUACAMOLE (GF)

### SUPREME TOTS \$12.5

CRISPY TOTS, TOPPED WITH SOUR CREAM, THREE CHEESE BLEND, SALSA, SMOKED PEPPER AIOLI, GREEN ONIONS & SMOKED PAPRIKA. ADD: BEEF, PULLED PORK OR SHREDDED CHICKEN \$4

### PORK BELLY BAO (2) \$12.5

CRISPY PORK BELLY, CUCUMBER, CARROTS, PICKLED ONIONS, SESAME SEEDS, JALAPEÑOS, CITRUS HOISIN & CILANTRO

### POUTINE \$12.5

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

### HALOUMI STICKS \$14

CRISPY PANKO BREADED FRIED HALLOUMI CHEESE STICKS. SERVED WITH MARINARA DIP

### CALAMARI \$14

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

### CHICKEN WINGS \$14.5

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. SERVED WITH RANCH OR BLUE CHEESE DRESSING (GF)

### MANHATTAN SEAFOOD CHOWDER \$13

A RICH VEGETABLE TOMATO BROTH LOADED WITH COD, PRAWNS, CLAMS, MUSSELS AND VEGETABLES. ADD: GARLIC BREAD \$3

## Mains <sup>and</sup> Salads

### CASTAWAY SALAD \$12

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 \$12

CRISP ROMAINE, GARLIC HERB CROUTONS, CHORIZO CRUMBLE, LIME CAESAR DRESSING & PARMESAN. ADD: GRILLED CHICKEN \$5, PRAWNS \$6

### GRILLED HALOUMI SALAD \$15.5

ARTISAN LETTUCE, BABY HEIRLOOM TOMATOES, AVOCADO, PEAR, RED ONIONS, BEETROOT, CAJUN CHICKPEAS AND GRILLED HALOUMI CHEESE WITH A HONEY LIME VINAIGRETTE (GF) ADD: GRILLED CHICKEN \$5, PRAWNS \$6

### FISH & CHIPS \$19.5

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

### BURRITO BOWL \$16

SPANISH RICE, ROASTED YAMS, BEETS, CORN, BLACK BEANS, PICKLED ONIONS, TOASTED PUMPKIN SEEDS, AVOCADO CREAMA, RED ENCHILADA SAUCE & CILANTRO. ADD: BEEF \$4, PULLED PORK \$4, GRILLED CHICKEN \$5, PRAWNS \$6 OR STEAK \$7

### SEAFOOD LINGUINE \$22

FRESH COD, PRAWNS, MUSSELS & CLAMS. SERVED WITH HEIRLOOM TOMATOES, FRESH HERBS, LEMON, CILANTRO, SMOKED PAPRIKA, GARLIC OIL LINGUINE FINISHED WITH FRIED CAPERS & QUESO FRESCO. ADD: GARLIC BREAD \$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 \$19

## Handhelds

### CHOICE OF SIDE:

INCLUDED: CURLY FRIES, TATER TOTS, HOUSE SALAD, CHIPS & SALSA  
\$3: CAESAR SALAD, CHIPS & GUAC  
\$5: POUTINE

### BURRITO \$17

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

### STEAK & CHIMICHURRI: +\$4

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

### TACO SUPREMO \$17

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 \$17.5

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 \$17.5

HOUSE-MADE AAA AGED BEEF PATTY, HOUSE BURGER SAUCE ALL THE GROCERIES ON AN ARTISAN BRIOCHE BUN. ADD: TERIYAKI SAUCE & GRILLED PINEAPPLE \$2. BACON \$3

### POLLO BURGER \$18.5

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

### CRISPY CHICKEN BURGER \$18.5

BUTTERMILK FRIED CHICKEN, SMOKED PEPPER AIOLI, PAPAYA CHILI SLAW, BREAD & BUTTER PICKLES, SERVED ON A BRIOCHE BUN

## To Share

### NACHO GRANDE \$25

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. SMALL NACHOS \$19

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

## Dessert

### PIE FLIGHT \$12

BANANA CREAM - KEY LIME - STRAWBERRY RHUBARB. ADD VANILLA ICE CREAM \$3

GF = GLUTEN FREE

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