



## Food <sup>and</sup> 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 \$8.50

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, 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 \$16**  
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 \$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.

**POLLO BURGER \$18**  
CAJUN RUBBED CHICKEN, AGED CHEDDAR, HOUSE MADE MAYO, MANGO SALSA, GUAC & ALL THE GROCERIES ON AN ARTISAN BRIOCHE BUN

**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

## Mains <sup>and</sup> 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 \$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 \$3

**KONA RIBS \$28**  
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

## 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 \$19**  
SHRIMP, PESTO, SUNDRIED TOMATOES, MOZZARELLA, CRUMBLER FETA, GARLIC OIL

## Dessert

**PIE FLIGHT \$12**  
BANANA CREAM - KEY LIME - RASPBERRY RHUBARB