

BAR SNACKS

THAI COCONUT POPCORN 6
WARM OLIVES 6

BAJA STUFFED EGGS 6
Avocado, pico, feta



TOMATOES ON TOAST 12
Green olive tapenade, chevre mousse, herb

WEDGE SALAD 11
Spiced cashew butter, puffed wild rice, local feta, tomato

CHARRED CABBAGE 14
Avocado, pico de gallo, jalapeno cream, gouda

JERK ROAST POTATOES 11
Pineapple, blue cheese, jerk spiced nori

BABY BEETS 11
Smoked crème fraiche, lemon confit, flax crisp

GLAZED CAULIFLOWER 13
Char siu glaze, cucumber, smoked tofu emulsion

VEGAN MAC + CHEESE 14
Spinach, cauliflower mornay sauce

STREET CORN GNOCCHI 16
Ricotta dumpling, corn salsa, local feta, cilantro

ZUCCHINI PAD THAI 10
Tamarind dressing, coconut + cashew, chili

TACOS

JERK 'AL PASTOR' 8.25
Pork belly, cabbage, pickled pineapple, jerk dressing

THAI CHICKEN 7.75
'Street corn', tamarind dressing, coconut cashew

SEARED TUNA 8.75
Sesame cucumber, pickled seaweed, ginger aoli, crispy nori

ROAST MUSHROOM 7
Spiced portabello, jalepeno crema, pico de gallo

BUFFALO CAULIFLOWER 7.25
Buffalo sauce, blue cheese, pickled celery

VEGAN CARNITAS 8
Pulled smokey jackfruit, avocado chimichurri, tomato

STEAK + MUSHROOM 11.5
57C sirloin, avocado chimichurri, queso fresco

SALMON TARTARE 12
Ginger vinaigrette, fresh smoke, fresh cabbage



COCONUT CAKE 8
Caramel, coconut sorbet, preserved pineapple