

## **SHAREABLES**

**AVOCADO YAM PLANKS** 

14

HOT MAPLE SMOKED SOCKEYE

Roasted yam planks topped with creamy avocado, goat cheese, sriracha mayo

Hot maple-smoked sockeye salmon, mangoginger salsa, pickled ginger, lightly salted wonton

**FILO BAKED BRIE** Baked brie wrapped in filo pastry, caramelized

**GRILLED CHEESE SOLDIERS** 

16

onions, sweet orange marmalade, candied walnuts, served with toasted baguette slices

Sourdough bread, sharp white cheddar, vodka sauce, pancetta, spicy sweet pickles

**ROASTED JALAPEÑO CORNBREAD** 8

10 SHRIMP STUFFED DEVILLED EGGS

Enjoy it warm, complemented with whipped honey butter

Hard-boiled free-run eggs with a creamy, tangy yolk shrimp filling, garnished with fresh chives and paprika

GUACAMOLE & CHIPS

**SOUTHERN FRIED CHICKEN STRIPS** 

Fresh, made-to-order guacamole, topped with toasted pepita, cotija cheese, fried tortilla chips

Buttermilk chicken strips coated in crunchy cornflake breading, served with coleslaw and your choice of ranch or honey mustard dip

**PATATAS BRAVAS** 

SPICY BLACK BEAN CLAMS

18

16

Crispy spanish-style potatoes, drizzled with spicy tomato sauce and topped with roasted garlic aioli

Fresh clams in a spicy black bean sauce with sweet bell pepper & roasted yam, grilled sourdough

**LEMON PEPPER CALAMARI** 18

Served with tzatziki sauce

**TACOS** 

Comes with 3 tacos

WINGS

16 / lb

**MOLE CHICKEN** 

Mole chicken, green cabbage, lime crema, cotija cheese, fresh-cut corn, guacamole, cilantro, with a touch of Valentina hot sauce Add taco for \$3.75 ea

MUY CALIENTE

A contemporary take on classic hot wings, best enjoyed with a creamy blue cheese dressing

**BLACKENED SHRIMP & AVOCADO** 18

Blackened shrimp, green cabbage, lime crema, cotija cheese, fresh-cut corn, guacamole, cilantro, with a touch of Valentina hot sauce Add taco for \$4.75 ea

**BAD BOY BBQ** 

BEE'S KNEES

Smothered in a bold BBQ sauce served with crumbled cornbread, pickled onions, and housemade ranch dip

**VEGGIE** (3)

Tossed in honey mustard sauce, topped with radish sprouts, sesame seeds, and served with spicy yogurt dip

Seasoned black beans, roasted yams, green cabbage, lime crema, alfalfa sprouts, feta cheese, pepita, radishes, cilantro, with a touch of Valentina hot sauce Add taco for \$3.25 ea

**MANGO MONGO** 

Drenched in a Mongolian BBQ sauce, mango ginger salsa, and served with our house-made peanut sauce

SOUPS

**SOUP DU JOUR** 8 | 12.5 **BOSTON CLAM CHOWDER** 

9.5 | 14

**CORN & POTATO CHOWDER** 

9 | 13

Fresh-cut corn, potato, red pepper, onion, jalapeño, tortilla strips, cilantro

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SIDEBAR SIGNATURE

WEGETARIAN

GLUTEN-FRIENDLY

### **FRESH BITES**

ADD ONS
Chicken Breast \$6 | Salmon \$8
80z Steak \$11 | Garlic Prawn Skewer \$7
Grilled Yakitori Skewers \$3.50 per | Avocado \$2

# YAKITORI CHICKEN & SESAME NOODLE 19

Grilled yakitori chicken skewers, rice wine vinaigrette, sesame noodles, pickled ginger, red pepper, cabbage

### GRILLED PRAWN CAESAR 18

Garlic prawns, house-made caesar dressing, buttered brioche croutons, minced lemon zest, parmesan

## CHOPPED CHICKEN

Grilled chicken breast, rice wine vinaigrette, romaine hearts, cabbage, daikon, fresh-cut corn, peanut sauce, wonton crisps

# HOT SMOKED SALMON & SPINACH

Hot maple-smoked sockeye salmon, buttermilk ranch dressing, hard-boiled egg, spinach, mushrooms, tomatoes, bacon, cucumber, toasted almonds. Substitute salmon for chicken, on us!

### VEGETARIAN COBB

House greens mix, miso vinaigrette, tofu, roma tomatoes, avocado, mushrooms, hard-boiled egg, roasted yams, lentils, candied walnuts

### **BISTRO PLATES**

Served with your choice of fries, bistro greens or soup

ADD ONS Beef Patty \$5 | Chicken Breast \$6 | Cheddar Cheese \$2 | Bacon \$3 | Avocado \$2 |

#### **SUBSTITUTIONS**

Hot Honey Fries \$2 | Onion Rings \$3 | Caesar Salad \$2 | Yam Fries \$4 | GF Bun \$3

### **BISTRO BURGER**

18

15

19

6oz ground chuck, sharp cheddar, caramelized onions, lettuce, Roma tomato, dill pickles, BBQ sauce, butter-toasted brioche bun

#### CHICKEN BACON & BRIE SANDWICH 23

Grilled chicken breast, bacon, brie, spinach, Roma tomatoes, chili sauce, garlic aioli, honey mustard, butter-toasted filone bread

#### **CRISPY CHICKEN BURGER**

21

Breaded chicken breast, spicy-sweet pickles, tomatoes, iceberg lettuce, tartar sauce, butter-toasted brioche bun. Make it spicy +\$0.50

## AHI TUNA BURGER

18

6oz grilled tuna, avocado, pickled red onions, butter lettuce, wasabi mayo, toasted brioche bun

#### FISH & CHIPS

Beer-battered cod, creamy coleslaw, served with tarragon tartar sauce

# **PASTAS & BOWLS**

All pastas are served with Garlic Toast. Sub gluten-free pasta, made to order for +\$3

# HOT SMOKED SALMON VODKA RADIATOR 26

Hot maple-smoked sockeye salmon, house-made vodka sauce, pancetta, spinach, pecorino

### SEAFOOD LINGUINI 22

Clams, prawns, cod, salmon, roasted cherry tomatoes, white wine cream sauce

### CARBONARA MAC & CHEESE 19

Shell pasta, bacon, romano cheese, roasted garlic, mornav sauce

### **SPAGHETTI VONGOLE**

23

Manila clams, garlic butter, parmesan

### **SPAGHETTI QUATTRO**

23

Quattro sauce, roasted Roma tomatoes, ground turkey, black beans, romano cheese

### FRIED TOFU & LENTIL BOWL

16

Medium-firm tofu, lentils, baby bok choy, fresh-cut corn, roasted yams, yum yum sauce, black sesame seeds

# MAINS

### BLACKENED HONEY BUTTER CHICKEN 28

8oz chicken breast, honey butter, sharp cheddar grits, baby bok choy, red pepper, fresh-cut corn, peas, mint pesto

## GRILLED LAMB CHOPS WITH MINT PESTO 39

Double-cut lamb chops, mint pesto, potato-lentil cakes, curried yam sauce, roasted tomato, baby bok choy, fresh-cut corn, garlic butter

### CREOLE PRAWN & GRITS 27

Sautéed garlic prawns on sharp cheddar grits with creole butter, red pepper, baby bok choy, fresh-cut corn, peas, mint pesto

# POTATO & LENTIL CAKES

17

Potato and lentil cakes, curried yam sauce, red pepper, baby bok choy, corn, garlic butter

# SIRLOIN WITH CREOLE PRAWNS 45

8oz baseball-cut sirloin, sautéed prawns in creole butter, patatas bravas, corn, roasted yams, baby bok choy, roasted Roma tomato

## NY STRIPLOIN WITH WICKED MUSHROOMS

Marinated AAA striploin, sautéed mushrooms, tossed in a house-made wicked mushroom sauce, served with roasted yams & Roma tomato, corn, and patatas bravas

## 45 | 8oz 52 | 12oz