





SHAREABLES

-  **AVOCADO YAM PLANKS** 14.50
 Roasted yam planks topped with creamy avocado, goat cheese, sriracha mayo
 Add blackened prawns for \$8
-  **FILO BAKED BRIE** 15
 Baked brie wrapped in filo pastry, caramelized onions, sweet orange marmalade, candied walnuts, served with toasted baguette slices
-  **SHRIMP STUFFED DEVILLED EGGS** 11
 Hard-boiled free-run eggs with a creamy, tangy yolk shrimp filling, garnished with fresh chives, paprika, and radish sprouts
- SIZZLING PRAWNS** 16
 Sautéed in our house brown butter, fresh parsley and cracked chilli. Flavored with fresh lemon, white wine, cherry tomatoes, and garlic
-  **SPINACH AND ARTICHOKE DIP** 12
 Creamy blend of roasted garlic, rich goat and cream cheeses, sautéed spinach, and sun-kissed artichoke hearts. Accompanied by your choice of corn tortilla chips or grilled Filoni
-  **MAPLE SMOKED SOCKEYE** 18
 Hot maple-smoked sockeye salmon, mango-ginger salsa, pickled ginger, lightly salted wonton crisps
-  **MUSHROOM BRUSCHETTA** 12
 Fresh mushrooms, sautéed with thyme, garlic, and cream. Presented on toasted filoni, garnished with parmesan and truffle oil drizzle
-  **GUACAMOLE & CHIPS** 11
 Fresh, made-to-order guacamole, topped with toasted pepita, cotija cheese, fried tortilla chips
- LEMON PEPPER CALAMARI** 19
 Served with house-made tzatziki sauce, pickled onions, radish sprouts and a lemon wedge
-  **PATATAS BRAVAS** 13
 Crispy spanish-style potatoes, drizzled with spicy tomato sauce and topped with roasted garlic aioli
-  **ROASTED JALAPEÑO CORNBREAD** 8.50
 Enjoy it warm, complemented with whipped honey butter

TACOS

Comes with 3 tacos

- MOLE CHICKEN** 15
 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
-  **BLACKENED SHRIMP & AVOCADO** 18.50
 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
-  **VEGGIE** 11.50
 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
-  **BAJA FISH TACOS** 14
 Beer-battered cod, coleslaw, and pico de Gallo, wrapped in a flour tortilla, and topped with a chipotle mayo drizzle. Add taco for \$3.25 ea

WINGS

18 / lb

- MUY CALIENTE**
 A contemporary take on classic hot wings, best enjoyed with a creamy blue cheese dressing
- BAD BOY BBQ**
 Smothered in a bold BBQ sauce served with crumbled cornbread, pickled onions, and house-made ranch dip
-  **BEE'S KNEES**
 Tossed in honey mustard sauce, topped with radish sprouts, sesame seeds, and served with spicy yogurt dip
- MANGO MONGO**
 Drenched in a Mongolian BBQ sauce, mango ginger salsa, and served with our house-made peanut sauce
- SALT & PEPPER**
 Seasoned with salt and cracked black pepper and served with a side of tangy dipping sauce.
- CLASSIC BUFFALO**
 Tossed in our house-made buffalo sauce, perfectly balanced between spicy and tangy. Served with ranch or blue cheese.

SOUPS

- BOSTON CLAM CHOWDER** 9.5 | 14
 Clam, potato, carrots, celery, onion, thyme, parsley
- SOUP DU JOUR** 8 | 12.5

 **SIDEBAR SIGNATURE**

 **VEGETARIAN**

 **GLUTEN-FRIENDLY**





FRESH BITES

ADD ONS – Chicken Breast \$6 | Salmon \$8 | Garlic Prawns \$7 | Grilled Yakitori Skewers \$3.50 per | Avocado \$2

-  **YAKITORI CHICKEN & SESAME NOODLE** 20
Grilled yakitori chicken skewers, rice wine vinaigrette, sesame noodles, pickled ginger, red pepper, cabbage
- GRILLED PRAWN CAESAR SALAD** 19
Garlic sautéed prawns, house-made caesar dressing, buttered brioche croutons, lemon zest, parmesan
-  **CHOPPED CHICKEN SALAD** 19
Grilled chicken breast, rice wine vinaigrette, romaine hearts, cabbage, daikon, fresh-cut corn, peanut sauce, wonton crisps
-  **VEGETARIAN COBB SALAD** 16
 House greens mix, miso vinaigrette, tofu, avocado, roma tomatoes, mushrooms, hard-boiled egg, lentils roasted yams, candied walnuts
-  **SMOKED SALMON & SPINACH SALAD** 19
 In-house hot-smoked maple sockeye, buttermilk ranch, hard-boiled egg, spinach, mushroom, tomato, bacon, cucumber, toasted almond
SUBSTITUTIONS – Cajun Chicken | Grilled Chicken | Sautéed Prawns | Cajun Salmon
-  **CLASSIC BURRATA CAPRESE SALAD** 19
 Roma tomatoes paired with creamy burrata cheese, garnished with fresh basil, crisp arugula, olive oil drizzle, balsamic reduction, and crushed black pepper
-  **BEET SALAD** 14
Arugula, beets, honey ricotta candied walnuts, dry cranberry, and pickled mustard seeds

PASTAS & BOWLS

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

-  **HOT SMOKED SALMON VODKA RADIATORI** 26.50
Hot maple-smoked sockeye salmon, house-made vodka sauce, pancetta, spinach, pecorino
-  **SEAFOOD LINGUINI** 25
Clams, prawns, cod, salmon, roasted cherry tomatoes, white wine cream sauce, and chili flakes
-  **MAC & CHEESE** 20
Shell pasta, bacon, romano cheese, roasted garlic, mornay sauce
-  **FRIED TOFU & LENTIL BOWL** 16
Medium-firm tofu, lentils, seasonal vegetables, yum yum sauce, black sesame seeds

MAINS

All Mains are served with seasonal vegetables. Substitute any of our starch sides on us for creamy mashed potatoes or patatas bravas.




-  **BLACKENED CHICKEN** 29.50
8oz blackened chicken breast, honey butter, sharp cheddar grits.
-  **GRILLED LAMB CHOPS** 39
Grilled lamb chops, mint pesto, garlic butter, potato, lentil cake, curried yam sauce, roasted roma tomato.
-  **CREOLE PRAWN & GRITS** 27
Sautéed garlic prawns on sharp cheddar grits with creole butter.

BISTRO PLATES

Served with your choice of fries, bistro greens or soup

ADD ONS – Chicken Breast \$6 | Cheddar \$2 | Bacon \$3 | Avocado \$2
SUBSTITUTIONS – Hot Honey Fries \$2 | Patatas Bravas \$3 | Cajun Fries \$2 | Onion Rings \$3 | Caesar Salad \$2 | Yam Fries \$4 | GF Bun \$3

-  **SMASH BURGER** 19
Two 3oz smashed patties, sharp cheddar, caramelized onions, lettuce, roma tomato, dill pickles, BBQ sauce, butter-toasted brioche bun
- CHICKEN BACON & BRIE SANDWICH** 23.50
Grilled chicken breast, bacon, brie, spinach, roma tomato, chili sauce, garlic aioli, honey mustard, butter-toasted filone. Sub blackened chicken \$1.25
- CRISPY CHICKEN BURGER** 22
Breaded chicken breast, spicy-sweet pickles, tomatoes, iceberg lettuce, tartar sauce, butter-toasted brioche bun. Make it spicy \$0.50
-  **AHI TUNA BURGER** 20
6oz Grilled tuna, avocado, pickled red onions, butter lettuce, wasabi mayo, toasted brioche bun
- FISH & CHIPS** 19 | 2 pc 23 | 3 pc
Beer-battered cod, creamy coleslaw, served with tarragon tartar sauce
-  **MEDITERRANEAN LAMB BURGER** 20
6oz Lamb, mint pesto, dijon mayo, tomatoes, creamy feta, and a spicy harissa sauce drizzle, served on a butter-toasted brioche bun.
-  **SOUTHERN FRIED CHICKEN STRIPS** 17
Buttermilk chicken strips served with coleslaw and your choice of ranch or honey mustard.
-  **GRILLED CHEESE SOLDIERS** 17
Sourdough bread, sharp white cheddar, vodka sauce, spicy sweet pickles. Add pancetta for \$0.75

-  **AHI TUNA POKE BOWL** 24
Sesame chili dressing, avocado, pickled veggies, sushi rice, ginger, thai basil, cilantro and jalapeño.
-  **SANTA FE VEGGIE WRAP** 17
Black beans, roasted corn, pico de gallo, red peppers, and shredded lettuce, drizzled with cilantro lime crema, all wrapped in a warm tortilla
-  **CRISPY CHICKEN CAESAR WRAP** 18
Crispy chicken strips, romaine lettuce, shaved parmesan, crispy bacon bits, caesar dressing, all wrapped in a warm tortilla. Make it spicy \$0.50

-  **POTATO & LENTIL CAKES** 17
Potato and lentil cakes, and curried yam sauce.
-  **SIRLOIN WITH CREOLE PRAWNS** 45
8oz Baseball-cut sirloin, sautéed prawns in creole butter, patatas bravas, roasted roma tomato
- NY STRIPLON WITH WICKED MUSHROOMS**
AAA Striploin served with wicked mushrooms, patatas bravas, roasted tomato.

47 | 8oz

55 | 12oz