

STARTERS

FRENCH FRIES 7

with aioli and harissa

DOUBLE ONION RINGS 9

house made barbecue sauce

POKE 18

spicy super crazy fresh Ahi tuna and tomatoes in butterleaf lettuce cup garnished with avocado, daikon radish and house made wonton chips

HOUSE SMOKED SALMON 12

on rye toast with herbed cream cheese, avocado and grapefruit with paper thin red onion and fennel

FLATBREAD 15

Arugula olive and onion-fig marmalade and chevre drizzled with rosemary olive oil

Grilled prawns harissa, roasted tomato soffrito, grilled scallions and fresh basil

Chevre roasted peppers, tomatoes provencal, beets, wild mushrooms

House made turkey chorizo pasilla chilis, butternut squash oven dried tomatoes and cotija

Smoked Chicken olive-onion-fig marmalade, roasted red bells and Chevre!

Smoked salmon herbed cream cheese, scallions, paper thin beets and paper thin marinated fennel.

TACOS 12

Duck confit with black beans, queso fresco, fresh apples, red cabbage and cilantro crema

Smoked pork in harissa marinade with mango salsa, black beans, pickled watermelon rind, red cabbage and crema

Grilled prawns black beans, chopped tomatoes, shaved red cabbage, cilantro crema

South of the border fried fish, pickled jalepeno tartar sauce, shaved red cabbage and limes

Beautiful grilled local fish black beans, mango salsa, shaved red cabbage and limes

Guajillo marinated Tri Tip with grilled onions, queso Oaxaca and black beans

SPRING ROLLS 14

with spicy sesame soyu, firecracker and Thai peanut dipping sauces

Grilled Mango mint, daikon, green papaya, cucumber, carrots, glass noodles, sprouts, cilantro, scallions, beet twirls and sesame seeds

Prawns cucumber, mint, cilantro, sprouts, carrots, glass noodles, sesame seeds and shaved red peppers

Seared Ahi daikon, cucumber, carrots, glass noodles, sprouts, cilantro, scallions, green papaya and sesame seeds