



Fair Wage Fee: A 20% fair wage fee is added to all checks to pay base hourly wages and offer benefits to our front and back of house staff. This fee is not a tip. Tips are welcome but OPTIONAL. All tips are paid only to servers.

MIDDAY MENU

BREAKFAST

Banana Beignets \$9 Banana-infused beignets, served with chocolate sauce	Chicken & Waffles \$18 Fried chicken, plantain waffles, pineapple syrup	Trini Breakfast Plate \$14 Fried bakes/floats with smoked herring buljol, pumpkin choka, aloo
	Coconut French Toast \$9 Brioche, coconut cream custard, coconut flakes, bananas	

LUNCH

STARTERS

Dhal soup \$8 Yellow split pea puree, cumin, garlic, curry leaves, garlic chips	Jerk wings \$16 12-hour marinated and smoked
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SANDOS & ROTIS

Bake & Fish \$19 Fried bread, stuffed with fried halibut, grilled and smoked pineapple, slaw and habanero chilies, plantain chips	Brisket \$15 House-made buns filled with smoked brisket, and christophene slaw, plantain chips	Dhalpuri (beef/vegetable) \$17/\$14 Roti, filled with curried potato, curried beef, or your choice of curried channa or pumpkin choka
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SIDES

Macaroni Pie \$8 Elbow macaroni baked in cheese sauce	Greens \$8 Collard greens, coconut milk (v)	Plantains \$8 Sweet fried plantains, ginger (v) crumble, caramel	Coconut Rice \$6 Basmine rice, coconut milk, lime
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ENTREES

Shepherd's Pie \$18 Beef topped and baked with a layer of cheesy mashed potatoes	Brisket Platter \$25 Smoked brisket served with macaroni pie and sweet fried plantains	Fried Chicken \$16 Fried boneless thigh, served with coconut rice and greens.	Fried Snapper MP Whole fried snapper, served with coconut sauce and black rice	Curried Beef/Goat Rice Bowl \$18/\$20 Curried beef or goat served with curried potatoes and coconut rice	Curried Veggie Rice Bowl \$14 Curried channa and potatoes, pumpkin choka, served with coconut rice	Oxtail Rice Bowl \$19 Marinated and braised oxtail served with coconut rice and greens
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DESSERTS

Rum Cake a la Mode \$12 Rum-glazed sponge cake, served with ice cream	Cassava Pone \$9 Cassava, pumpkin & coconut cake, caramel glaze	Molten Chocolate Cake \$8 Dark chocolate cake, ponche de creme anglaise
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COCKTAILS

Smokin' Mirror Los Siete Misterios Mezcal, Lillet Blanc Luxardo Bitter Bianco	\$15
Sorrel Margarita Patron Silver Tequila, hibiscus, orange liqueur, lemon	\$16
Spiced Cranberry & Passion Fruit Rum Punch Angostura White Oak Trinidadian rum, spiced cranberry grenadine, green tea, passion fruit, citrus, bitters, lime zest	\$15
River Lime Cotton & Reed coconut rum, orange liqueur, lime juice, coconut water, club soda	\$15
Mimosa Orange juice, Simonet Blanc de Blanc sparkling wine,	\$6
Poinsettia Cranberry juice, St. Germain Elderflower liqueur, Simonet Blanc de Blanc sparkling wine	\$6
Espresso Martini Coffee-infused whiskey, amaretto, espresso, brown sugar	\$16

BEER

Guinness Draught	\$9
Guinness Extra Stout	\$9
Carib Lager	\$7
Red Stripe	\$7
Stiegel Grapefruit Radler	\$10
Pfanner Hard Apple Cider	\$10
Atlas Ponzi, IPA (local)	\$10

NA DRINKS

Sorrel Fizz House-made hibiscus syrup, citrus, soda	\$8
Cafe Americano	\$5
Cappuccino	\$5
Latte	\$5
Espresso (single/double)	\$4.5/\$6

WINE

White / Sparkling Simonet Blanc de Blanc Chardonnay, France	\$13/48
Viña Las Perdices Pinot Grigio, Argentina	\$13/48
Chateau Grand Jean Sauvignon Blanc, Bordeaux, France	\$13/48
Carl Graff, Riesling Germany	\$14/50
Domaine La Prut, Chardonnay, Moldova	\$13/48
Rose Xirimiri, Txakoli Rose Spain	\$13/48
Red Anabasa, Rioja, Spain	\$13/48
Chateau Famaey, Malbec France	\$13/48
Legoda del Moncayo, Garnacha, Spain	\$13/48
Domaine La Prut, Merlot, Moldova	\$13/48
By the Bottle Only White / Sparkling	
Gaston Chiquet Champagne, France	\$100
Charles VII Champagne, France	\$100
Estelado, Brut Rosé, Chile	\$65
Borgi Ad Est, Pinot Grigio, Italy	\$65
Jean-Luc Mader, Gerwurztraminer, France	\$90
Red Zuccardi Q, Cabernet Franc, Argentina	\$50
Venturing Baldini, Lambrusco, Italy	\$50
Vielles Vignes, Beaujolais, France	\$60

Courtesy Notice: Please be kind to the guests coming after you by adhering to our reservation times: 90 minutes for parties of 2 or less; and 120 minutes for parties of 3 or more.

[v] vegan

*Allergen Notice: Menu items may contain or come into contact with wheat, milk, eggs, peanuts, tree nuts, fish, shellfish and soy