



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 and maple syrup

Trini Breakfast Plate \$18
Fried bakes/floats with salt cod
buljol, and pumpkin choka

Coconut French Toast \$11
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

SANDOS & ROTIS

Bake & Fish \$19
Fried bread, stuffed with fried halibut, grilled
and smoked pineapple, slaw and habanero
chilies, plantain chips

Brisket Sandwich \$17
House-made buns filled with smoked brisket,
and christophene slaw, plantain chips

Dhalpuri (beef/vegetable) \$19/\$16
Dhal roti, filled with curried potato, curried beef, or
your choice of curried channa or pumpkin choka

SIDES

Macaroni Pie \$8
Penne 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

ENTREES

Brisket Platter \$25
Smoked brisket served with macaroni pie
and sweet fried plantains

Fried Chicken \$21
Fried half chicken, served with coconut rice
and greens.

Fried Snapper MP
Whole fried snapper, served with coconut
sauce and black rice

Curried Beef/Goat Rice Bowl \$20/\$22
Curried beef or goat served with curried
potatoes and coconut rice

Curried Veggie Rice Bowl \$16
Curried channa and potatoes, pumpkin choka,
served with coconut rice

Oxtail Rice Bowl \$26
Marinated and braised oxtail served with
coconut rice and greens

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



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.

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	
Simonet Cuvee Rose, France	\$13/48
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
Borghi 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.

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	\$15
River Lime Cotton & Reed coconut rum, Grand Marnier, lime, coconut water, club soda	\$15
Mimosa Orange juice, Simonet Blanc de Blanc sparkling wine	\$6
Poinsettia Cranberry juice, Kleos Mastiha 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

[v] vegan

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