



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

### STARTERS

**Dhal soup** \$8  
Yellow split pea puree, cumin, garlic, curry leaves, garlic chips

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

**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

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

### 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  
Jasmine rice, coconut milk, lime

### ENTREES

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

**Fried Chicken** \$21  
Fried leg and 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** \$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

### 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

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



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## WINE

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

## COCKTAILS

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

## BEER

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

## HOT DRINKS

<b>Cafe Americano</b>	\$4
<b>Cappuccino</b>	\$5
<b>Latte</b>	\$5
<b>Espresso (single/double)</b>	\$4.5/\$6

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