



LATE NIGHT MENU

CEVICHE—18

citrus marinated local fish, sweet potato fritters, roasted sweet corn, tostada **G**

MIDDLE EASTERN SALAD—8

salad of chopped tomato, cucumber, radish, herbed flatbread croutons, sumac, chickpeas, red onion, lemon vinaigrette **V**

TACOS AL PASTOR—14

grilled pineapple, Al Pastor roasted pork, salsa, corn tortilla **G**

LOBSTER TACOS—20

EXTRA TACO—7.5

Prince Edward Island lobster, mango salsa, scallions, sriracha aioli **G**

PRIME RIB TACOS—18

EXTRA TACO—6.5

chipotle aioli, toasted arbol chili salsa, truffle pecorino **G**

HUMMUS PLATE—7

grilled mediterranean flatbread, house made hummus, crudité vegetables **V**

FILET MIGNON—42

8oz angus beef filet, bleu cheese potato gratin, grilled broccolini, guava butter **G**

ADD: LOBSTER TAIL -20

AREPAS—10

shredded pork sandwiches with plantains, black beans, and queso fresco cheese served in white corn muffins **G**

MARGHERITA PIZZA—14

flatbread pizza with roasted tomatoes, buffalo mozzarella, and basil

CARNE PIZZA—16

flatbread pizza topped with mortadella, salami, capicola, featuring truffled pecorino and Taleggio cheeses

MEAT & CHEESE BOARD—24

selection of remarkable cheeses and cured meats, house made chutney, flat bread

CHIPS & SALSA—7

yellow corn tortilla chips, salsa roja, salsa verde, pico de gallo **GV**

PORK BELLY FRIED RICE—17

bourbon glazed pork belly, egg, peas, carrots, red onion, sweet peppers **G**

SCOTCH EGG—10

fried sausage wrapped seven-minute egg, mustard cream sauce, ragout of tomato and pine nuts

G—GLUTEN FREE
V—VEGAN

JOIN US FOR BRUNCH ON
SATURDAY AND SUNDAY
FROM 10AM-3PM

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please alert your server to any food sensitivities or allergies, comprehensive allergy menu available upon request. While we make every effort to accommodate dietary needs, we cannot guarantee zero risk of cross contamination due to shared surfaces and equipment.