

\$50 MENU

STARTERS

Pork Chiquito Tacos

Three slow-cooked pork tacos, shredded cabbage, feta and cilantro

Shrimp Dumplings

Six steamed dumplings with ginger and garlic chili sauce, spicy mayo, sliced green onion, cilantro

Chips, Dips & Crudite

Hummus with tapenade & mint, truffle honey ranch, seasoned chips, carrots, celery, red peppers [V, GF**]

MAINS

Enchiladas

Three oven-baked enchiladas stuffed with roasted corn, black beans, chipotle crema, covered with melted cheese [V]

Add Grilled Chicken + 7.50

Add Grilled 7oz Sirloin + 22

Trophy Burger w/ Fries

American cheese, caramelized onions, bacon, pickles, red onion, garlic butter, red chili aioli [GF**]

Make it a triple patty + 3.50

Calabrian Caesar w/ Blackened Chicken

Whole romaine hearts, panko parmesan, bacon, crispy capers, calabrian chili-spiked dressing [GF**]

Panang Shrimp Curry Rice Bowl

Grilled shrimp, coconut curry, toasted peanuts, Thai basil

DESSERT

Warm Apple Cobbler

Slow-cooked cinnamon apples, walnut caramel, vanilla ice cream [V]

Peanut Butter & Chocolate Cup

Two layers topped with chocolate cookie crumble, vanilla ice cream, salted caramel sauce [V, GF**]

\$65 MENU

STARTERS

LOCAL Fried Chicken

Southern-style crispy chicken with your choice of Hot Honey or Dragon Glaze with peanuts and scallions

Hawker's Street Curry

Rip, dip, repeat. Buttery roti flatbread with our signature coconut curry sauce, chili crisp, fresh cilantro and pickled fresno peppers [V]

Chips, Dips & Crudite

Hummus with tapenade & mint, truffle honey ranch, seasoned chips, carrots, celery, red peppers [V, GF**]

MAINS

Open-Faced Steak Sandwich

Grilled 7oz sirloin, Gruyère garlic toast, caramelized onions, mushrooms, red wine sauce, fries

Upgrade to a 14oz NY + 30

Steak & Fries

Grilled 7oz sirloin, dijon peppercorn sauce, fries [GF]

Upgrade to a 14oz NY + 30

Seared Chicken

Full breast of chicken, sriracha butter sauce, corn & potato croquette, snap peas

BBQ Rice Bowl

Korean BBQ-style pork, ginger, garlic, soy sauce, fried egg, pickled onion, cabbage, cilantro, spicy mayo

DESSERT

Warm Apple Cobbler

Slow-cooked cinnamon apples, walnut caramel, vanilla ice cream [V]

Peanut Butter & Chocolate Cup

Two layers topped with chocolate cookie crumble, vanilla ice cream, salted caramel sauce [V, GF**]