



Restaurant Week Menu

\$35 per person
choose 1 item per course

let your server know of dietary restrictions and allergies prior to ordering

Appetizer

beef or veggie hand pie

AKA empanada w/ cilantro aioli, contains dairy & gluten

koose (koh-say)fritters

black-eyed peas, ginger, egg, pickled peppers & onions w/ sweet & spicy sesame sauce, contains gluten

fried sweet plantains, gf, ve



Main Course

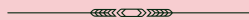
served w/ rice or fufu

palm butter (available vegan)

palm nut, smoked turkey, chicken thighs & feet, spices, onion, pepper, garlic

chicken stew (available vegan)

peppers, tomato garlic, spices, chicken



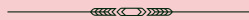
Dessert

puff/bofrot/kala

dusted with coconut sugar or served with pepper sauce, contains gluten

seasonal ice cream

contains dairy



Wine Pairings

palm wine | 30 |

fermented palm sap, Ghana

saanj winery | 40 |

chardonnay, WA

we rise | 56 |

cabernet sauvignon, WA

The menu contains eggs, soy, peanuts/nuts, dairy, and shellfish.
Consuming raw or undercooked meat, poultry, seafood, shellfish, and/or eggs may increase your risk of foodborne illness.

Gold Coast Kitchen includes a 20% service charge to the bill for parties of 5 or more with 100% distributed to staff.