

# **GRANDE NACHO PLATTER \$17 -** enough for 3-4 ppl

single serving \$12 ½ - enough for 1-2 ppl
house fried corn tortillas/ chefs cheese blend/ kalamata olives
jalapeno/ scallions/ tomatoes/ salsa/ sour cream
add extra chefs cheese blend \$4 add grilled or blackened chicken \$6
add guacamole \$4 add spiced beef \$6

# CHICKEN WINGS \$12 ½

one pound of crispy wings/ celery/ carrot/ house buttermilk dill dip hot/ mild/ honey garlic/ salt & pepper/ creamy lemon pepper/ greek/ thai coconut peanut sauce

# PORK DRY RIBS \$12 3/4

crispy breaded pork morsels salt & pepper dusted/ blue cheese dip

# **COCONUT SHRIMP \$14**

coconut breaded shrimp/ avocado wasabi aioli sesame soy dip/ pickled carrot & scallion salad

# **'BISTRO' POUTINE \$12**

twice cooked kennebec fries/ beef gravy/ cheese curds add BBQ pulled pork \$4 1/2

# **CHICKEN CILANTRO FRESH ROLLS \$12**

grilled marinated chicken/ carrots/ cucumber/ cabbage/ cilantro thai coconut peanut sauce/ rice paper wrap

# **MUSHROOM POTSICKERS \$12**

crisp lettuce/ pickled carrot & cucumber sweet soy chili dipping sauce

# **BREADED PICKLE SPEARS \$12**

breaded dill pickle spears/crisp shredded lettuce citrus dill ranch

# **KASHMIR CHICKEN FLATBREAD \$14**

marinated chicken/ red onion/ red & green peppers/ crumbled goats cheese cilantro yogurt drizzle

# **BAJA SALMON CAKES \$12**

poached salmon/ jalapeno/ cilantro/ panko jalapeno crema/ house made grilled pineapple cilantro salsa