



Starters

- **Calamari Fritti** 8.50
Crispy Calamari over Lettuce & Mango Chili Sauce
- **Grass Dumplings** 7.00
Chicken Lemon Grass Dumplings & Ponzu Sauce
- **Coconut Shrimp** 9.50
Mustard PiñaColada Sauce
- **Mussels Frites (GF)** 8.75
Riesling Cream Sauce & Fries
- **Flat Bread Pizza** 7.00
Ricotta, Mushrooms & Chorizo
- **Salmon Tartar** 8.00
Sesame Tuile, Avocado & Wasabi Aioli
- **Beef Empanada** 8.00
Tsukemono Salad & Roasted Piquillo Sauce

Soup/Salaq

- **Caesar Salad** 7.00
Parmesan & Croutons
- **Caprese (GF)** 8.00
Fresh Mozzarella, Basil & EVOO Balsamic Vinaigrette
- **Iceberg Salad (GF)** 7.50
Wedge Iceberg, Bacon, Tomato, Onion & Blue Cheese Dressing
- **Sink Salad (GF)** 8.50
Mix greens, Cucumber, Corn, Tomato, Hard Boiled Egg, Avocado, Lime Vinaigrette
- **Soup** Market Price
Soup of the Day

Snacks

- **Yucca Hush Puppies** 4.00
Roasted Yellow Pepper Sauce & Pesto Coulis
- **Swine Sliders (2)** 5.00
Braised BBQ Pork, Pickled Cucumber & Tomato
- **Hot Chilli Dogs** 4.00
Sliced Jalapeños & Pico De Gallo
- **Chorizo Piri Piri** 5.00
Fricassee Chorizo, Olives, Cauliflower & Piri Piri Sauce
- **Chili & Chips (GF)** 4.00
Chili Con Carne, Corn Tortilla, Sour Cream & Pico de Gallo
- **Chicken Wings** 4.00
Stilton Blue Cheese Dip

Add Chicken \$3, Shrimp \$4, Grilled Steak \$5, Prosciutto \$3



Noodles/Pasta

GF soba noodles available

- **Piggy Bowl** 10.50
Ramen Noodles, Pulled Pork, Nappa Cabbage Cilantro, Green Onions & Hard Boiled Egg
- **Udon Sakana** 10.50
Baby Bock Choy, Cilantro, Salmon & Tomato Sriracha Fish Broth
- **Seafood Ramen** 17.00
Ramen Noodles, Scallions, Enoki Mushrooms, Market Seafood & Junmai Sake Broth
- **Everything But Fried** 11.00
Stir Fried Egg Noodles, Vegetables, & Orange Citrus Chili Sauce
Add chicken \$3, Shrimp \$4, grilled steak \$5
- **Gnocchi De Primavera** 14.50
Roasted Mix Vegetables, Crushed Red Peppers EVOO & Pine Nuts
- **Ravioli Popeye** 15.50
Spinach, Ricotta, Pancetta, Grape Tomato & Mascarpone Sauce
- **Rigatoni Bolo** 15.50
Plum Tomatoes, Cherry Peppers & Fennel Sausage Bolognese
- **Penne a la Cachaça** 13.00
Add Chicken \$3, Shrimp \$4, Prosciutto \$3
- **Shropshire Mac & Cheese** 14.50
Jamon, Shropshire Blue Cheese & Panko Crust
- **Tagliatelle Vitelo** 17.00
Veal Stew, Rosemary Veggies & Pecorino Cheese

Sandwich/Burger

- **BFF Sandwich** 10.00
Grilled Portobello, Mozzarella, Tomato & Basil Pesto Coulis
- **Slappy Sandwich** 10.00
Braised BBQ Pork, Pickled Cucumber & Tomato
- **Hawaiian BBQ Cheese Burger** 10.00
Grilled Pineapple, Lettuce, Tomato, Jack Cheese & Fries
- **BLT Cheese Burger** 10.00
Bacon, Lettuce, Tomato, Swiss Cheese & Fries

Main Dish

- **Grilled Strip Steak 12oz (GF)** 21.00
Roasted Rosemary Potatoes & Mushrooms Madeira Jus
- **Paillard Fried Chicken** 17.00
Panko Crusted, Pounded Chicken Breast Mix Greens, Tomato, Onions & Fresh Mozzarella
- **Flounder Limón (GF)** 17.00
Rice, Vegetables, Capers Lemon Sauce
- **BBQ Pork Loin (GF)** 17.00
Mash Potatoes, Vegetables & BBQ Sauce
- **Grilled Salmon D'Gari** 18.00
Warm Quinoa, Mango Chunks & Maple Ginger Glaze
- **Rainbow Trout Tapenade (GF)** 18.00
Trout Fillet, Scallion White Rice, Vegetables & Kalamata Tapenade

Sides \$5.00

- **Papas Bravas (GF)**
- **Cornbread (GF)**
- **Sauteed Spinach (GF)**

Executive Chefs:
Jose David Martinez
Maria Angelina Martinez

(GF) = Gluten Free

= Vegetarian