

SOUPS & SALADS

Daily Soup - cup 4 bowl 5

We love making our soups. Usually with a vegetarian and/or celiac-friendly option.

House Salad 10 *(celiac option available)*

Wheat-berry, quinoa and herbs tossed in a tahini/lime dressing with mixed greens. Topped with goat cheese, more veggies fruit & seeds.

Chipotle Caesar 10

Smoky & spicy chipotle dressing on romaine, with Asiago cheese, bacon and capers—a perennial favorite with attitude — without anchovies

Full-size Table d'Hote Salad 11

The four-course dinner add-on features a special appetizer salad. Have it full sized.

SMALL PLATES, STARTERS & APPS

Edamame 9

Steamed green soy beans in the pod served with coarse rock salt.

Salad Wraps 12

Our famous rice paper wraps are filled with juliennes of vegetables and fruit, bean sprouts, fresh herbs & rice noodles. Served with spicy peanut dipping sauce.

Mushroom Crostini 12

Mushrooms in a rich and spicy cream reduction spiked with Thai Red curry, on artisan baguette with cheese au gratin.

Hummus Trio 12 *(vegan)*

Puréed peas and/or beans, with varied flavours, colors and textures. Red = roasted pepper, garlic & chili
Green = spinach, garlic and basil
White = tahini, cilantro and garlic served with tostadas and pita

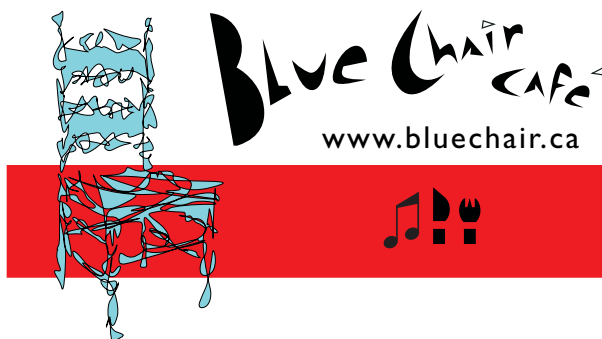
Ceviche 12

Shrimp, scallop & salmon in lime juice, dressed with tomato, chives, herbs and avocado. Served with tostadas.

TODAY'S TAPAS

Kitchen feature *(prices vary)*

We're always on the hunt for great new hors d'oeuvre ideas. Check the table media to see what we are into tonight.



thank you for supporting
live music and good food

enjoy the food
listen to the music



HAND-CRAFTED FOOD FROM SCRATCH
IS NOT THE EASIEST WAY
NOR THE FASTEST
BUT IT'S OUR WAY. ENJOY!

TABLE D'HOTE

The 4-course dinner upgrade 13

enhance your entree with our kitchen's featured soup, salad and dessert.

DINNER SPECIALS

Kitchen feature *(prices vary)*

our specials are globally-influenced interpretations, created from scratch, using fresh ingredients (local whenever possible)

CHECK THE TABLE MEDIA

the tent card has our kitchen's culinary features on one side, and a listing of upcoming shows on the reverse. Feel free to take one home.

ASK US ABOUT:

daily specials
time sensitive dining
special dietary requirements
wine recommendations

CHAIR FARE

Pad Thai 16

Our most popular dish will take you back to that hut on the beach. Chicken, shrimp, rice noodles & vegetables are stir-fried in our signature peanut sauce, topped with sprouts, lime & chopped peanuts.

Vegetarian Pad Thai 16 *(vegan available)*

Should still take you back to the beach, but without the meat. Tofu, rice noodles & vegetables are stir-fried in our signature peanut sauce, topped with sprouts, lime & chopped peanuts.

Vegetarian Lasagne 16

Seven vegetables, two sauces, four cheeses, egg and spinach noodles all layered and baked. Served with garlic jerk toast and garden salad.

Rice & Beans 12.50 *(vegan available)*

If you've spent time south of the border you'll love our signature organic black beans. They're celiac-friendly & vegetarian—vegan if you hold the cheese and sour creme. Served with basmati rice, pico de gallo and tostadas.

Turkey Curry 17

Organic local turkey is simmered with caramelized onion, ginger, fresh chilis, spices and coconut milk. Served with rice, pico de gallo, our own mango chutney and a roti.

Goat Curry 20

A Caribbean-style curry of fresh young goat on the bone. Served with rice, okra when available, our chutney and a roti.

SANDWICHES & BURGERS

served with your choice of:

daily soup, garden salad, or potatoes

Bison Burger 15

A half-pound patty of lean ground bison on lettuce, with chili aioli, tomato & pickle.

Salmon Burger 15

A fillet of seared salmon on & spinach, with wasabi tartar sauce, tomato & pickle.

Steak Sandwich 17

7 oz New York cut with garlic jerk toast

Kefta Pita 15 *(vegan option available)*

Black Bean keftas in a pita with shredded lettuce, roasted vegetables, goat cheese and mango salsa.