



## SHARE

**CAULIFLOWER WINGS** \$15 *GF & VEG*  
tempura battered cauliflower, crispy kale, spicy garlic aioli - your choice of original, hot, honey garlic or Sriracha Pineapple  
**ADD RANCH / BLUE CHEESE \$1.5**

**WINGS** \$15.50 *GF*  
free range chicken wings tossed in your choice of hot, sweet chili, BBQ, honey garlic, S&P, Sriracha Pineapple, Score Sauce or teriyaki

**CHICKEN LITTLES** \$16 *GF*  
Valentina marinated chicken bites, crispy breading, dill honey mustard - served with shoestring fries

**AHI TUNA POKE** \$20 *GF*  
ahi tuna, sambal soy, avocado, mango salsa, wasabi mayo, sesame seeds -served with taro root chips

**CALAMARI** \$16 *GF*  
squid in rice flour, red onion, red & green peppers, citrus kosho aioli. Tossed in cajun spice

**LETTUCE WRAPS** \$16 *GF*  
cola and soy marinated pork, pineapple serrano salsa, toasted sesame seeds, pickle mix, mint, jasmine rice

**DUCK TACOS** \$16 *GF*  
braised duck, green onion pancakes, carrots, cilantro, basil, soy glaze, spicy garlic aioli, peanuts & lime

**CURRY FRIES** \$15 *GF & VEG*  
tikka masala gravy, cheese curds, crispy shoestring fries, cilantro **ADD DICED CHICKEN \$6**

**NACHOS** S-\$20 L-\$27 *GF & VEG*  
corn tortilla chips, nacho cheese, olives, green onions, jalapenos, tomato, sour cream, salsa  
**ADD CAJUN CHICKEN OR PULLED PORK - \$5 ADD GUAC \$3**

## HANDHELDS

**SERVED W/ FRIES OR HOUSE SALAD  
SUB KALE CAESAR, YAM FRIES, ONION RINGS, OR GARLIC PARMESAN FRIES \$2**

**SCORE BURGER** \$19  
7oz ground chuck, bacon onion jam, cheddar, lettuce, tomato, score aioli, brioche bun **ADD BACON \$3**

**FRIED CHICKEN SANDWICH** \$19  
Valentina marinated chicken, american cheese, garlic aioli, honey dill mustard, pickles, lettuce on buttered brioche bun

**CUBANO SANDWICH** \$18  
roast mojo pork, house cured ham, swiss cheese, pickles, mustard, toasted ciabatta bun

**FISH TACOS** \$18 *GF*  
tempura battered cod, mango salsa, tartar sauce, green cabbage, cilantro, corn tortilla **ADD TACO \$5**

**CAJUN CHICKEN BURGER** \$18  
cajun grilled chicken, pineapple serrano salsa, maple bacon, cheddar cheese, avocado, lettuce, spicy garlic aioli, brioche bun

**IMPOSSIBLE BURGER** \$18 *VEG*  
Impossible 'meat' patty, lettuce, tomato, pickles, vegan burger aioli, potato bun  
**ADD BACON \$3 ADD CHEESE \$2**

## BOWLS/SALADS

**FRIED CHICKEN RICE BOWL** \$19 *GF*  
soy glazed fried chicken, jasmine rice, pickled carrots, cucumber, blanched kale, roasted crimini mushrooms, ginger scallion sauce, sesame seeds, cilantro & mint.  
**SUB CHICKEN FOR TOFU - N/C**

**JERK CHICKEN RICE BOWL** \$20 *GF*  
house made jerk chicken, rice, peas, jalapeno slaw, pickled pineapple pico, micro harvest greens, fried plantains, jerk aioli drizzle

**BUDDHA NOODLE BOWL** \$18 *GF & VEG*  
rice noodles, peas, broccoli, shredded carrot & cabbage, peanuts, sesame dressing  
**ADD TEMPURA TOFU \$5  
ADD GARLIC SHRIMP \$6**

**MEDITERRANEAN BOWL** \$18 *GF & VEG*  
quinoa, garlic hummus, cherry tomatoes, cucumber, pickled red onion, curry cauliflower, mint, creamy feta sauce, sesame & poppy seeds  
**ADD BLACKENED CHICKEN \$6**

**KALE CAESAR** \$17 *GF*  
garlic dressing, fresh baby kale, bacon bits, pickled red onion, cherry tomato, parmesan, pepitas  
**ADD BLACKENED CHICKEN \$6**

## MAINS

**PULLED PORK MAC & CHEESE** \$19  
braised BBQ pulled pork, white wine cheese sauce, cavatappi noodles - served with garlic toast *GF*

**MIAMI RIBS** \$22 *GF*  
Grandma's secret marinated short ribs, rice, fried plantains, mango salsa

**BBQ CHICKEN** \$22 *GF*  
grilled skin on chicken, house BBQ glaze, pineapple and fermented chili sauce, smashed and fried fingerling potatoes, THE garlic sauce, herby greens & pumpkin seed dukka

## DESSERT

**NUTELLA PIE** \$10  
Nutella cream cheese filling, graham cracker crust, hazelnuts, caramel & vanilla ice cream

**IT'S HOT BACK THERE - BUY A ROUND OF POST SHIFT BEERS FOR THE KITCHEN TEAM - \$14**

Many of our dishes can be adjusted to suit your dietary preferences. Please ask your server!