



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 pineapple 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, ham, swiss cheese, pickles, mustard, toasted ciabatta bun

FISH TACOS \$18 *GF*
tempura battered cod, citrus kosho mayo, mango pineapple salsa, 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, taro chips, 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, pumpkin & dukkah 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

MIAMI RIBS \$22 *GF*
Grandma’s secret marinated short ribs, rice, taro chips, mango pineapple 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

NUTELLA PIE \$10
Nutella cream cheese filling, graham cracker crust, hazel-nuts, 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!