

## *Chips and Dip 7.50 per person*

Corn tortilla chips, guacamole, salsa and refried beans **(V G)**

## TACOS

### *Pork Belly al Pastor 5.00*

Achiote smoked pork belly, pickled pineapple, white onion, cilantro **(G)**

### *Baja Fish 5.00*

Beer battered tilapia, morita salsa, cabbage, radish, lime mayo, cilantro **(P)**

### *Spicy Chicken 5.00*

Roasted chicken thigh, arbol salsa, cucumber yogurt, pickled red onions, cotija cheese, cilantro **(G)**

### *Pork Tinga 5.00*

Spicy tomato braised pork, serrano hot sauce, white onion, crema, cilantro **(G)**

### *Spicy Yam 5.00*

Fried yam, pepita ranch, habanero gastrique, cotija cheese, sesame seeds, cilantro **(V G)**

### *Crispy Cauliflower 5.00*

Tempura fried cauliflower, mint, cauliflower soubise, pickled serranos, green onions **(G)**

### *Shrimp 5.00*

Beer battered white gulf shrimp, charred tomato and chiptole sauce, iceberg lettuce, white onion and cilantro **(P)**

### *Beef Cheek 5.00*

Slow cooked beef cheek, white and green onion, avocado salsa verde, cilantro **(G)**

## SPECIALTIES SHAREABLE PLATTERS FOR 8-12 PEOPLE

### *Miami Ribs 46.00*

Grilled Miami-cut beef short ribs, tamarind barbecue sauce, bibb lettuce, sesame seeds

### *Spicy Squid 47.00*

Crispy fried squid, tossed in a spicy tomato-chilli salsa, mayo, avocado, serranos and green onions **(P)**

### *Tuna Ceviche 80.50*

Marinated tuna in lime and lemon juice, avocado mayonnaise, herb and celery salad, crispy shallots and tortilla chips **(P G)**

### *Kale Caesar Salad 60.00*

Shredded kale, jalapeno caesar dressing, grated sheep's milk cheese, spicy pumpkin seeds **(V G)**

### *Ceviche Mexicana 105.00*

Lime marinated Sea Bream, pico de gallo, sliced avocado, Hawaiian black salt and tortilla chips **(G)**

### *Shrimp Campechana (Mexican style shrimp cocktail) 92.00*

Poached Cape Breton shrimp, spicy Mexican cocktail sauce, white onion, cilantro, diced avocado and saltine crackers **(P G)**

### *Corn 20.00*

Grilled Ontario corn, mayo, queso, chili, lime **(V G)**

### *Cucumber Salad 60.00*

Chili dressed cucumbers, toasted almonds, queso **(V G)**

## BARBECUE SHAREABLE PLATTERS FOR 8-12 PEOPLE

### *Smoked Chicken (Leg or Wings) 85.00*

Smoked chicken, white bbq sauce and pickled jalapeno (G)

### *Fried Chicken 60.00*

Buttermilk brined chicken thighs, hot sauce, gravy and cider syrup

### *Pork Side Ribs 46.00*

Smoked pork side ribs done carolina style (G)

### *Pulled Pork Bun 65.00*

Smoked pulled pork, slaw, sweet pickle remoulade and milk bun

### *Hamburger 65.00*

Beef brisket, pickles, onions, louie sauce, toasted bun

### *Link on a Bun 75.00*

House made pork sausage, selection of condiments

### *BBQ Shrimp Skewers 75.00*

New Orleans style gulf shrimp, iceberg lettuce, radishes (P G)

## SIDES

### *Potato Salad 5.00 per person (V G)*

### *Coleslaw 5.00 per person (V G)*

### *Fries 5.00 per person (V G)*

### *Baked Beans 5.00 per person (G)*

### *Charred Broccoli Salad 5.00 per person (V G)*

**ELECTRIC MUD BBQ**  
CATERING