



Brunch
& BEYOND

LUNCH • DINNER

After 3:00 PM only





APPETIZERS & SALADS



VG

Nachos

14.95

Chicken, beef or vegetarian nachos served with salsa and sour cream.

VG, G **Bruschetta** 8.50

Toasted bread with a mozzarella base, diced tomatoes, arugula, and balsamic glaze. (Gluten free bread available).

Soup of the day 5.90

A fresh, rotating homemade soup prepared daily.

VG **Caesar Salad** 18.20

Romaine lettuce, parmesan, cherry tomatoes, croutons, and house Caesar dressing.

VG **Spring Rolls** 18.20

Veggie spring rolls served with sweet chili sauce.

Wings 22.95

10 chicken wings served with your choice of sauce. Choice of fries, onion rings, sweet fries, or coleslaw.

VG, G **Fiesta Salad** 23.90

Grilled chicken kabob, cheddar cheese, carrots, avocado, cherry tomatoes, cucumber, and roasted pecans with house salad dressing.

Calamari 18.20

Fried calamari, served with garlic aioli.

VG, G **Garlic fries** 8.90

French fries tossed in minced garlic and served with garlic aioli.

V (Vegan) VG (Vegetarian) G (Gluten Free)

BAR BITES • BURGERS • WRAP

Silk Road Wrap

20.50

Ground beef kabob in homemade flatbread with fries, lettuce, tomato, onions, and boiled egg. Served with red chili and green chili chutney.

Tacos 23.95

Chicken or prawn soft shell tacos with salsa, guacamole, and sour cream. Choice of fries, sweet fries or onion rings.

Chicken Burger 22.95

Fried chicken, tomato, pickle, lettuce, cheddar cheese, and garlic aioli. Served with fries, sweet fries, or onion rings.

Beef Burger 24.95

Beef patty, cheddar cheese, caramelized onions, sautéed mushrooms, and garlic aioli. Served with fries, sweet fries, or onion rings.

VG Quesadillas 19.95

Chicken, beef or vegetarian quesadilla with salsa, guacamole and sour cream. Choice of fries, onion rings or sweet fries.



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PASTA

Lamb Kabob Rigatoni

25.90

Rigatoni tossed in tomato sauce with lamb kabob, basil, mushrooms, onion, cherry tomatoes and roasted garlic.

Grilled Chicken

G

Penne

25.70

Tomato sauce, spinach, cream sauce, charred onion, basil and grilled chicken. (Gluten free penne available).

G

Jerk Chicken Penne

26.50

Creamy penne with spicy Caribbean jerk chicken. (Gluten free penne available).

VG

Primavera

24.90

Linguini tossed in olive oil and garlic with mixed peppers, mushrooms, and spinach, finished with pesto.

Shrimp Linguini

28.50

Linguini in a cream sauce with basil and grilled shrimp.

VG

Ashak

21.95

Leek dumplings served with tomato sauce and yogurt sauce.

Mantu

26.95

Beef dumplings served with tomato sauce and yogurt sauce.



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PIZZA



Chicken & Pomegranate 24.95

Light tomato sauce topped with roasted chicken, caramelized onion, mozzarella cheese and pomegranate sauce.
(Gluten free crust, & vegan cheese available).

VG, G, V **Classic Cheese** 19.95

Tomato sauce, mozzarella cheese, finished with a drizzle of olive oil and dried herbs.
(Gluten free crust, & vegan cheese available).

G **Pepperoni** 22.95

Tomato sauce, mozzarella cheese, topped with pepperoni and finished with a drizzle of olive oil and dried herbs. (Gluten free crust available).

G **Kabob Pizza** 25.95

Tomato sauce, mozzarella, ground beef kabob, and dried herbs.
(Gluten free crust available).

VG, G, V **Sabzi Pizza** 22.95

Tomato sauce, mozzarella, mushrooms, fresh spinach, and cherry tomatoes.
(Gluten free crust, & vegan cheese available).

G **Meat Lovers** 27.50

Tomato sauce, mozzarella, ground beef kabob, chicken kabob, pepperoni and dried herbs.
(Gluten free crust available).



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ENTRÉE



Kabob Platter

32.95

Chicken kabob and ground beef kabob served in a skillet, along with naan, red and green chutneys.

Butter Chicken 26.95

Tender grilled chicken in butter chicken sauce, served in a skillet along with naan.

Chicken Biryani 25.95

Aromatic rice with tender chicken served with yogurt and chutney.

Lamb Karahi 26.90

Tender lamb simmered in a rich tomato-based karahi, served with fresh naan.

Chicken Karahi 25.90

Tender chicken simmered in a rich tomato-based karahi, served with fresh naan.

G Grilled Salmon 32.50

Served with roasted vegetables, and mashed potatoes.

Lamb Biryani 27.90

Aromatic rice with tender lamb shank served with yogurt and chutney.

G Grilled Chicken 29.90

Served with roasted vegetables, and mashed potatoes.

Tiger Shrimp Fajita 28.90

Sizzling tiger shrimp fajitas served with tortillas, and traditional accompaniments

VG, G Eggplant Halloumi 23.50

Layered roasted eggplant, and halloumi cheese, served with tomato sauce and penne pasta.
(Gluten free penne available).

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STEAK



G (12oz)

Ribeye Steak

46.95

Premium cut beef Ribeye grilled to your preference, served with roasted vegetables, mashed potatoes and house steak sauce.



KIDS MENU



VG, V **Cheese Pizzette** 10.50

Classic tomato sauce topped with melted mozzarella cheese. (Vegan cheese available).

Pepperoni Pizzette 11.50

Classic tomato sauce topped with melted mozzarella cheese and pepperoni.

Chicken Fingers 15.50

Served with french fries.

Mac & Cheese 10.50

Macaroni with melted mixed cheese.

Grilled Cheese 9.10

G **Sandwich**

Toasted bread, melted mixed cheese.
Served with choice of side.
Fries • Onion Rings • Sweet Fries
(Gluten free bread available).

Kids Chicken 12.00

Quesadillas

Chicken, and melted mixed cheese.
Served with choice of side.
Fries • Onion Rings • Sweet Fries

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DESSERTS



Homemade Ice Cream

10.50

Homemade vanilla ice cream served in a waffle bowl.

Lemon Lavender

13.00

VG Cheesecake

Creamy cheesecake infused with lavender and fresh lemon.

Banana Chocolate

15.95

V, G Lava Cake

Warm banana chocolate cake with a molten centre.

V Chocolate Mousse

14.95

Sponge cake base topped with rich dairy-free chocolate mousse.

VG Chocolate Lava Cake

13.95

Warm chocolate cake with a rich molten centre.



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JUICES • SOFT DRINKS



Beet Boost 10.50
Fresh beetroot, apple and lemon.

POP 3.90
Sprite, Coke, Diet Coke, Ginger Ale.

**Tropical
Sunshine** 9.50
Pineapple, mango and fresh lime.

Mineral Water 3.95
Bottled mineral water.

**Fresh Orange
Juice** 12.50
Freshly hand pressed oranges.

Sparkling Water 4.00
Carbonated water.

**Homemade
Lemonade** 11.50

**Homemade Iced
Tea** 10.50



MOCKTAILS



**Pomme Berry
Sunset Fizz** 12.50
Signature berry mocktail.

**Tropical Mint
Glow** 10.20
Tropical fruit mocktail.

Lavender Lemonade 11.50
Lavender and citrus mocktail.



COCKTAILS

Old Fashioned	17.50	Margarita	15.95
Vodka Cran	12.95	Manhattan	17.95
Whiskey Sour	16.95	Cosmopolitan	15.50
Caesar	14.95	Moscow Mule	15.50

Martini 15.95

Gin or Vodka.

**Rosemary
Citrus Spritz** 18.95

Dragon fruit and citrus cocktail with rosemary and vodka.

**Coconut Lychee
Dream** 18.75

Coconut and lychee cocktail with honey and white rum.

Spiced Apple Sparkler 16.95

Spiced apple cider cocktail with ginger ale and whiskey.





BEERS • WINES



Bud Light	8.90	Peroni	8.70
Stella Artois	9.70	Modelo Especial	8.70

White Wine

Jackson-Triggs Reserve Pinot Grigio

Glass - \$12.75

Bottle - \$32.75

Santa Margherita Pinot Grigio

Glass - \$15.95

Bottle - \$44.50

Red Wine

Jackson-Triggs Reserve Merlot

Glass - \$12.75

Bottle - \$32.75

Pérez Cruz Reserva Cabernet Sauvignon

Glass - \$14.95

Bottle - \$41.50

CHAMPAGNE

Mionetto Prestige Prosecco Brut DOC

Glass - \$13.75

Bottle - \$39.50

Moët & Chandon Nectar Imperial

Bottle - \$129.00

