



SUNDAY BRUNCH 10:00AM - 3:00PM

STARTERS & SIDES

JERK CHICKEN WINGS, WITH ROASTED SWEET BELL PEPPERS - 14

OCTOPUS & SHRIMP CEVICHE, TOMATOES, MANGO, SERRANO PEPPERS, LIME JUICE, WITH HOUSE-MADE CHIPS - 13

ROASTED BRUSSEL SPROUTS, CAULIFLOWER, DRIED CHERRY & AGED BALSAMIC- 13

MIXED GREENS, RED ONIONS, GRANNY SMITH APPLES, ROASTED ORANGE, BELL PEPPERS & PINE NUT SALAD, WITH BALSAMIC VINAIGRETTE DRESSING - 12

BEEF OR VEGGIE PATTIES - 7 EACH

VEGETABLE POTATO HASH - 7

FARMERS MARKET SEASONAL FRUIT SALAD- 8

TURKEY BACON - 4

SPICY CHICKEN SAUSAGE - 4

EGGS

CHORIZO SCRAMBLE, SAUTEED VEGGIES, CHEESE, AND POTATO HASH & WHEAT TOAST - 16

HAM DENVER OMELET, SAUTEED VEGGIES, CHEESE SERVED WITH POTATO HASH & WHEAT TOAST - 16

SANDWICHES & ENTREES

MONTE CRISTO WITH TURKEY BACON, AND HAM, CHEDDAR CHEESE ON CINNAMON CHALLAH BREAD & FRUIT CUP - 16

10 HOUR BRAISED PULLED BEEF SHORT RIB SANDWICH, WITH PICKLED VEGETABLES & SERVED WITH SALAD OR FRIES - 20

CINNAMON CHALLAH FRENCH TOAST, WITH BERRIES & MIXED FRUITS, TURKEY BACON, OR SPICY CHICKEN SAUSAGE - 15

PORK RIB WITH TAMARIND BBQ SAUCE, COLE SLAW, AND FRIES - 24

KINGSTON OXTAIL STEW, JASMINE RICE & PLANTAINS - 27

KINGSTON JERK CHICKEN, JASMINE RICE, PLANTAINS - 25





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NON-ALCOHOL BEVERAGES

COFFEE 4/6 *togo large*

COLD BREW 5/7 *togo large*

LIMEADE 5

HOUSE-MADE GINGER BEER 7

HOUSE-MADE SORREL/HIBISCUS 7

COCONUT WATER 4

MEXICAN COKE 5

DIET COKE 4

TEA 4

