

SNACKS

Spicy Mango Guacamole 17 V/GF
Ripe avocado, chopped mango, cilantro, lime, serrano,
served with corn tortilla chips

Butternut Squash Soup 8 V/GF
Toasted pumpkin seeds

Calamari 21
Flash-fried crispy calamari, spicy mayo, sweet chili
sauce, avocado, pickled vegetables, scallions

Coastal Wings 18
Classic Buffalo or Tropical BBQ served with
blue cheese or ranch, carrots & celery.
Choice of regular or boneless

Roasted Jerk Wings 18 GF
Jerk marinated wings, herb yogurt, scallions,
carrots & celery, lime

Nachos 18 GF
Shredded chicken, Monterey Jack cheese, salsa verde
& salsa roja, housemade chipotle queso, black beans,
onion, cilantro, sour cream

Caribbean Beef Empanadas (3) 15
Served with deviled egg aioli

Seared Tuna Bites* 20
Seared tuna, guacamole, spicy aioli, tostones,
kabayaki, sesame seeds, scallions

Shrimp Mofongo Balls 16
Deep-fried plantain, shrimp & garlic confit, scallions,
chimichurri, green seasoning aioli, micro greens

Birria Fries 20
Hand cut fries, braised short rib, Monterey Jack,
avocado, pickled red onions, chipotle aioli, scallions

SALADS

Fall Grain Salad 14 v
Sweet potatoes, shaved kale, Balsam Farm wheatberries,
red wine vinaigrette, feta, pumpkin seeds, pomegranate seeds

Brussels Caesar Salad 14
Shaved Brussels sprouts, crispy fried Brussels, parmesan,
lemon, croutons, caesar dressing

Apple & Endive Salad 14 V/GF
Sliced apples, celeriac, blue cheese dressing,
toasted walnuts, endive, chives

Beet Salad 14 V/GF
Roasted beets, crunchy greens, fresh goat cheese,
smoked almonds, poppy seed vinaigrette

ADD-ONS:

Avocado 3 / Crispy Pork Shoulder 9
Grilled Chicken 6 / Jerk Chicken 6
Grilled Shrimp 8 / Grilled Steak* 8
Salmon 12 / Seared Tuna* 10

TACOS

3 per order

Coco Fish Tacos 22 GF
Coconut-crusted local white fish, coconut cream,
avocado, pineapple curd, Haitian pikliz, salsa macha**
**salsa contains cashews

Steak Tacos 21 GF
Charred steak, salsa roja, cotija cheese, avocado,
pickled red onion, pickled jalapeños, cilantro

Jerk Chicken Tacos 17 GF
Smoked jerk chicken, charred pineapple, avocado,
onion, radish, cilantro, green seasoning aioli

Shrimp Tacos 18 GF
Citrus-seared shrimp, guacamole, homemade
sweet chile sauce, shredded green cabbage &
mango slaw, cilantro, lime

QUESADILLAS

Jerk Chicken & Pineapple Quesadilla 17
Smoked jerk chicken, pineapple, Monterey Jack,
scallions, served with chipotle aioli & sour cream

Steak & Poblano Quesadilla 20
Charred steak, Monterey Jack, roasted onions,
poblano peppers, served with chipotle aioli & sour cream

Birria Short Rib Quesadilla 20
Braised short rib, black beans, Monterey Jack, scallions,
cilantro, served with chipotle aioli & birria broth

PINCHOS Served with a tostone
"Caribbean-Style Kebobs" 1 kebab per order

Grilled Chicken Thigh 6 GF
Tropical BBQ

Grilled Steak* 9 GF
Argentinian-style chimichurri

Grilled Shrimp 8 GF
Dominican citrus wasakaka

Crispy Pork Shoulder 9
Haitian pikliz

V: These items are OR can be Vegetarian
GF: These items are OR can be Gluten Free

***Before placing your order, please inform your server if anyone
in your party has a food allergy ***

*This item can be cooked to your preferred temperature.
Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness.

BURGERS + SANDWICHES

Served with homemade pickle and hand-cut fries or mixed greens

GARLIC PARMESAN FRIES +2 | ADD BOTH FRIES AND MIXED GREENS +2

Coastal Burger* 22

Happy Valley 6oz burger, thick cut bacon, homemade chipotle queso, grilled pineapple, pickled jalapeños, toasted brioche bun

Classic Burger* 18

Happy Valley 6oz burger, melted American cheese, lettuce, tomato, onion, toasted brioche bun

Korean Chicken Wrap 18

Crispy chicken breast, shaved cabbage, kimchi mayo, radish, gochujang glaze, cilantro

Coastal Cubano 19

House-cured ham, Cuban roast pork, sliced pickle, Swiss cheese, dark rum molasses mustard, pressed Manteca bread

Fried Chicken Sandwich 18

Buttermilk fried chicken, spicy mango slaw, tropical BBQ sauce, sliced pickle chips, toasted brioche bun

Braised Short Rib Sandwich 22

Braised Happy Valley short-rib, avocado, queso Oaxaca, salsa macha aioli**, salsa criolla, toasted sourdough bread

***salsa macha aioli contains cashews*

Grilled Chicken Sandwich 18

Herb marinated chicken, sliced apple, Swiss cheese, herb aioli, lettuce, tomato, onion, toasted sourdough

Haitian Pork Sandwich 18

Crispy fried griot pork, crunchy shredded plantain, pikliz, green seasoning aioli, manteca bread

COASTAL-INSPIRED BOWLS

Calypso Shrimp Bowl 19 GF

Grilled shrimp, West Indies style coconut curry, cilantro lime rice, greens

Poke Bowl* 22 GF

Diced Ahi tuna, avocado, chopped mango, yakitori, pickled vegetables, spicy aioli, rice, scallions

Jamaican Jerk Chicken Bowl 19 GF

Smoked jerk chicken, roasted veggies, chopped pineapple, cilantro lime rice, crema

Black Bean & Plantain Bowl 17 v

Sweet plátanos maduros, black beans, jasmine rice, pickled red onion, shaved cabbage, crema, queso Oaxaca

THE MAINS

Coco Fish & Chips 27

Coconut-crusted local cod, mango slaw, remoulade, sweet chile sauce, hand cut fries

Skirt Steak* 34

Charred Happy Valley skirt steak, salsa criolla, avocado, tostones, herb aioli

Ropa Vieja 25 GF

Braised Happy Valley short rib, stewed tomatoes, onions, peppers, capers, avocado, tostones, jasmine rice, black beans

Loco Moco 21 GF

6oz Happy Valley burger patty, sunny side egg, demi glace, crispy onions, jasmine rice

Pork Chop 38

Butternut squash puree, fried Brussels sprouts, pomegranate seeds, pickled jalapeños, cotija

Jerk Salmon 26 GF

Faroe Island salmon, herb yogurt, charred pineapple, pickled red onion, roasted sweet potatoes, steamed greens

SIDES

Plátanos Maduros 9 v

Fried sweet plantains, crema, cotija cheese

Kimchi Fried Rice 9 GF

Local egg, crispy fried sushi rice, scallions, HOG Farm kimchi, spicy aioli

Hand Cut Fries 7 v

Fresh cut Long Island potatoes
Garlic Parmesan +2

Tostones 8 v

Smashed and fried plantains, served with herb aioli

Crispy Brussels Sprouts 8 v

Parmesan and pickled jalapeños

Queso Potatoes 9 v

Diced & fried Long Island potatoes, chipotle queso, pickled jalapeños, pickled red onion, cotija cheese