

APPETIZERS

COCONUT SHRIMP \$15

Deep fried tiger shrimp crusted with sweet coconut and elegantly paired with sweet chili sauce.

CALAMARI FRITTI \$15

Lightly breaded calamari, pepper and jalapeño to golden fried. Served with tzatziki and a spicy cocktail sauce.

WHITE WINE & GARLIC MUSSELS \$15

Fresh PEI mussels sautéed in white wine with garlic, carrots, onions, and bell peppers. Served with lightly toasted garlic bread.

CURRIED MUSSELS \$15

Fresh PEI mussels, carrots, onions, bell pepper cooked with house made creamy curry sauce. Served with lightly toasted garlic bread.

QUESADILLA

Veg \$14 | Chicken \$16 | Steak \$19

Filled with peppers, onion, mixed cheese, and your choice of chicken, steak, or Mediterranean vegetables. Served with sour cream and salsa.

Add Guacamole \$2

PULLED PORK QUESADILLA \$16

Filled with mixed cheese and slow smoked pork tossed in our signature BBQ sauce. Served with sour cream and salsa. Add Guacamole \$2

CHICKEN TIKKA ARANCINI \$15

Golden-fried arancini filled with smoky chicken tikka and a blend of melted cheeses, served with a spiced tikka ranch drizzle.

SWEET CHILI CHICKEN \$15

Tender dusted crispy chicken and sautéed in sweet chili sauce, tossed with peppers, onion and pineapple, served over a bed of lattice fries and sprinkled with sesame seeds and green onion.

BUTTER CHICKEN WONTONS \$14

Spiced shredded chicken and mixed cheese in a wonton wrap, fried to golden brown. Served with sweet chili sauce.

KEEMA MATAR SAMOSA \$13

Spiced minced lamb and potatoes wrapped in pastry. Served with mint chutney sauce.

PEROGIES \$15

Topped with onions, cheese, bacon, and served with sour cream.

POTATO SKINS \$12

Six crispy potato skins topped with mixed cheese and bacon, served with sour cream.

ANTIJITOS \$15

A spicy blend of savory cheese, jalapeños, green onions and red peppers. Wrapped and baked in a flour tortilla. Served with sour cream.

SPINACH ARTICHOKE DIP \$15

A blend of spinach, artichokes and five cheeses served warm with pita crisps and hand cut corn chips.

ROMA TOMATO BRUSCHETTA \$14

Diced plum tomatoes, fresh garlic, red onions, green onions and basil mixed in extra virgin garlic olive oil. Served on toasted ciabatta bread and topped with feta crumble and balsamic drizzle.

DEEP FRIED CAULIFLOWER \$13

Lightly breaded cauliflower fried until golden brown and tossed in buffalo butter sauce. Served with ranch sauce.

BATTERED MUSHROOM \$12

Button mushrooms layered with a crunchy tempura batter served with ranch sauce.

TICKLE YOUR PICKLE \$12

Breaded deep fried dills served with a ranch sauce.

BREADED MOZZARELLA STICKS \$12

Served with marinara sauce.

LORD OF THE RINGS \$12

Panko crusted onion rings served with sriracha ranch sauce.

POPPERS \$12

Breaded red jalapeño halves filled with cream cheese and served with ranch sauce.

VEGETABLE SPRING ROLLS \$9

Served with sweet chili sauce.

GARLIC BREAD \$7

Toasted ciabatta, brushed with garlic butter. Add: melted mixed cheese \$2 | crispy bacon \$2.50

SWEET POTATO FRIES

Small \$7 | Large \$9

Golden fried sweet potato fries, served with chipotle mayo. To Die For!

NACHO PLATTERS

PIPER'S NACHOS \$17

Tri-coloured corn chips layered with tex-mex blend of cheese and finished with chiffonade lettuce, diced tomato, fresh jalapeños, black olives and green onion. Served with sour cream and salsa. Add Guacamole \$2

PULLED PORK NACHOS \$19

Tri-coloured corn chips layered with a tex-mex blend of cheese and smoky BBQ pulled pork. Finished with chiffonade lettuce, diced tomato, fresh jalapeños, black olives and green onion. Served with sour cream and salsa. Add Guacamole \$2

IRISH NACHOS \$17

Lattice fries with melted mixed cheese topped with bacon, green onions, fresh jalapeños, diced tomatoes, and lettuce. Served with sour cream and salsa.

Add Guacamole \$2

PIPER'S CHILI NACHOS \$19

Tri-coloured corn chips layered with a tex-mex blend of cheese and homemade chili. Finished with chiffonade lettuce, diced tomato, fresh jalapeños, black olives and green onion. Served with sour cream and salsa. Add Guacamole \$2

LOADED BUTTER CHICKEN NACHOS \$20

Fan favourite masala lattice fries topped with melted mixed cheese, chopped lettuce, tomatoes, red onion, jalapeños, drizzled with sour cream and mint chutney.

Add:

Chili or Crispy Bacon \$3.50

Chicken, Ground beef

or Pulled Pork \$5

Grilled 6oz Striploin Steak \$11

POUTINE

PIPER'S POUTINE \$12

French fries, cheese curds and smothered with gravy. Add Chili or Bacon \$3.50

PULLED PORK POUTINE \$16

French fries, cheese curds, gravy and topped with homemade pulled pork drizzled with BBQ sauce.

TEX-MEX POUTINE \$16

French fries, three cheese blend, chili, lettuce, diced tomato and sour cream drizzle.

BUTTER CHICKEN POUTINE \$16

Lattice fries, cheese curds and our signature butter chicken, drizzled with mint chutney sauce and sprinkled with green onions.

CURRIED CHICKEN POUTINE \$16

French fries, cheese curds and our homemade chicken curry and sprinkled with green onion.

CHICKEN BLT POUTINE \$16

French fries, cheese curds, grilled chicken and bacon, smothered in gravy, topped with lettuce, tomato, and drizzled with ranch sauce.

LET'S GET TWISTED MAC & CHEESE FRIES POUTINE \$16

Crispy seasoned fries, topped with our signature four cheese twisted mac and cheese, sliced jalapeños, bacon, drizzled with our classic buffalo butter ranch sauce sprinkled with green onions.

 Vegetarian  Gluten-Free

SIDES

French Fries
Small \$6 | Large \$8
Frings \$9

Lattice Fries
Small \$7 | Large \$9
Curry Gravy \$3.5

Side of Gravy \$2
Side of Veggie Sticks & Dip \$3

KETTLE GREENS

DAILY SOUP \$7

Ask our servers about our soup.

KETTLE & GREENS

COMBO \$13

Your choice of Caesar or house salad, our homemade soup of the day and garlic bread.

CHEESY CHILI \$12

Topped with cheese and served with garlic bread.

FRENCH ONION SOUP \$9

The perfect blend of caramelized onions, croutons and a three cheese blend.

GARLIC TRIO \$15

French onion soup, our amazing bruschetta and Caesar salad.

HOUSE SALAD

SMALL \$7 | LARGE \$11

Mix greens, tomato, cucumber, carrots, red onions, dry cranberries and served with balsamic vinaigrette.

CAESAR SALAD

SMALL \$9 | LARGE \$13

Crisp romaine with herbed croutons tossed in a roasted garlic and Caesar dressing.

GREEK SALAD

SMALL \$9 | LARGE \$13

A bed of lettuce, chunky cucumber, tomatoes, bell peppers, red onions, kalamata olives and feta cheese. Served with Greek feta and oregano vinaigrette.

Add Protein to any Salad!

Crispy Bacon \$3.50

Chicken Breast \$4

Grilled Shrimp (5) \$6.25

Grilled 6oz Striploin Steak \$9

Grilled Salmon \$12

PLATTERS

THIS & THAT COMBO \$21

Spring rolls, coconut shrimp, keema matar samosas and chili chicken. Served with sweet chili sauce and mint chutney.

THE GREAT PIPER

PLATTER \$60

2LBS chicken wings, Piper's nachos, calamari fritti, bruschetta and veggie sticks. Served with dipping sauces. Serves 4-6 people.

BUTTERNUT SQUASH

SALAD \$18

Baby spinach, quinoa, roasted butternut squash, pumpkin seeds, almonds, shaved parmesan cheese, dried cranberries, grilled peppers and onion. Served with a maple balsamic vinaigrette.

COBB CHICKEN

SALAD \$19

Chicken breast, blue cheese crumble, avocado, sliced hard-boiled egg, smoked bacon, diced tomato, on a bed of spring mix. Served with our classic blue cheese dressing.

THAI MANGO CHICKEN

SALAD \$19

Tender chicken breast, mixed greens, bell peppers, cucumber, carrots, and mango. Topped with peanut and green onion. Served with Asian sesame vinaigrette.

CALIFORNIA SHRIMP

SALAD \$20

Mixed greens, tomatoes, avocado, cucumber, strawberries and spicy glazed pecans. Served with our raspberry vinaigrette and finished with soft goat cheese.

MEDITERRANEAN CHICKEN

QUINOA BOWL \$19

Tender chicken breast and baby spinach tossed with fluffy quinoa. Grilled veggies, portobello mushrooms, and feta cheese. Served with warm pita and balsamic vinaigrette. A delicious dish that's sure to wow your tastebuds!

SIZZLIN' FAJITAS

A steaming skillet of onions and bell peppers with your choice of chicken, shrimp or steak.

Add Guacamole \$2

Chicken

Single serving \$19

Double serving \$25

Steak/Shrimp

Single serving \$22

Double serving \$27

PUB FAVOURITES

WINGS, VEGGIES & DIP

1LB: \$14 | 2LBS: \$27

Our wings are lightly breaded. If you prefer non-breaded wings, we'd be happy to make them. Just ask for them "NAKED". Served with your choice of dipping sauce: blue cheese or ranch.

WINGS, FRIES & DIP

1LB: \$16 | 2LBS: \$30

Our wings are lightly breaded. If you prefer non-breaded wings, we'd be happy to make them. Just ask for them "NAKED". Served with your choice of dipping sauce: blue cheese or ranch.

CHOICE OF SAUCES:

- Mild
- Medium
- Hot
- Jerk
- Buffalo Butter
- Honey Garlic
- Honey Hot
- Honey BBQ
- Guinness BBQ
- Smoky BBQ
- Sweet Chili
- Caesar Garlic Parmesan
- Sriracha
- Pineapple Curry
- Crier
- Buffalo Ranch
- Teriyaki

CHOICE OF DRY RUBS:

- Salt & Pepper
- Spicy Lemon Pepper
- Dry Cajun
- Roasted Garlic Pepper

UPGRADE TO PIPER'S SPECIAL WINGS SAUCE EXTRA \$1

- Piper's Ranch
- Hawaiian
- Sweet Heat
- Homi Blonde
- Spicy Caesar
- Whiskey Teen
- Tokyo
- Thai Curry
- Delicious Honey Dill

BRITISH FARE

FISH N' CHIPS \$19

Beer-battered haddock, made in-house, with fries, tartar sauce, and coleslaw.

STUFFED YORKSHIRE \$19

Yorkshire pudding with thinly sliced roast beef and gravy. Served with mashed potatoes and fresh vegetables.

STUFFED YORKSHIRE WITH PIPER'S CURRY \$19

Yorkshire pudding, chicken, potato and our famous curry sauce. Served with mashed potatoes and fresh vegetables.

STEAK AND MUSHROOM PIE \$20

Top sirloin, mushrooms and onions, served with mashed potatoes, fresh vegetables and gravy.

SHEPHERD'S PIE \$18

Perfectly seasoned beef simmered with peas, corn, and carrots in a rich gravy, topped with house-made mashed potatoes, and baked to a golden brown. Served with fresh vegetables.

HOMEMADE CHICKEN POT PIE \$18

A hearty baked pot pie filled with tender diced chicken, carrots, celery, potatoes, peas, onions, and sweet corn in a rich, creamy sauce. Served with mashed potatoes and fresh vegetables.

BANGERS & MASH \$17

A traditional English dish of bangers, mashed potatoes, sautéed onions, baked beans, and homemade gravy.

 Vegetarian  Gluten-Free

PASTA & RICE ENTRÉES

Any of our pastas can be made gluten-free with our rice noodles or penne for extra \$2.50. Whole Wheat penne pasta for extra \$1.50 (Excludes Cheese Cappelletti and Ravioli)

MADRAS SEAFOOD \$26

Fettuccine with lobster tail, black tiger shrimp, scallops, mussels, leeks, red onion and red peppers in a coconut curry cream sauce.

LOBSTER MAC & CHEESE \$25

Cavatappi pasta in house-made béchamel sauce with crumbled lobster, leeks, three-cheese blend: mozzarella, parmesan and aged cheddar topped with lobster tail.

LOBSTER LOVERS \$25

Linguine with a whole lobster tail, tiger prawns, bell peppers, baby spinach and fresh tomatoes, served in a vodka tomato cream sauce.

SEAFOOD LINGUINE \$22

Tiger prawns, mussels, calamari, and bay scallops in our delicious marinara and white wine sauce.

FETTUCCINE ALFREDO \$14

Parmesan chardonnay cream sauce. **Add Chicken \$4 | Shrimp (5) \$6**

STEAK BLUE CHEESE

ALFREDO \$23

Grilled sirloin tips (6 oz) over fettuccine alfredo, tossed with blue cheese, mushrooms, red onion and spinach.

BUTTER CHICKEN CAVATAPPI MAC & CHEESE \$22

Twisted cavatappi tossed in creamy three-cheese sauce and rich butter chicken gravy, finished with a crispy golden panko crust and warm Indian spices

FETTUCCINE POLLO \$20

Sliced chicken breasts, roasted red peppers, sun-dried tomatoes, baby spinach, red onions, tossed in a creamy pesto sauce.

ASIAGO CHICKEN \$18

Tri-color fusilli pasta with sun-dried tomatoes, spinach, and chicken breast, sautéed with garlic in a delicious asiago cheese cream sauce.

CHICKEN CARBONARA \$19

Spaghetti with tender chicken, smoked bacon, mushrooms, tomato and scallions, tossed in a creamy garlic sauce.

LOUISIANA CREOLE \$20

Penne with black tiger shrimp, cajun chicken, andouille sausage, bell peppers, and onions mixed in a classic Creole cream sauce.

CAJUN FETTUCCINE \$21

Sautéed shrimp and fresh salmon tossed with fettuccine, tomatoes, and green onions in a Cajun-style cream sauce. Topped with Cajun fried calamari, sprinkled with parmesan cheese.

BUTTERNUT SQUASH

RAVIOLI \$19

Crispy pan-fried butternut squash ravioli with leeks, green apple, and sweet peppers in a rich creamy brown butter sauce. Finished with goat cheese, spicy glazed pecans, and crispy sage. **Add Chicken \$4**

BAKED PENNE \$19

Penne with andouille sausage, chicken and sautéed onions, served in a tomato cream sauce. Topped with a trio of melted cheeses.

SPAGHETTI & MEATBALLS \$18

Homemade meatballs on a bed of spaghetti, topped with tomato sauce and sprinkled with parmesan cheese.

CHEESE CAPPELLETTI \$18

Cappelletti stuffed with ricotta cheese and baked with tomato cream sauce and mixed cheese. **Add Chicken \$4**

PASTA MEDITERRANEO \$18

Penne tossed in pesto sauce and mixed with grilled vegetables, portobello mushrooms, kalamata olives, crumbled feta and parmesan. **Add Chicken \$4**

ASIAN WOK OF FAME

ASIAN HOT POT \$26

Rice noodles tossed in coconut curry sauce with lobster, prawns, scallops, mussels, szechuan vegetable and beans sprouts.

PIPER ARMS CHICKEN

CURRY \$20

Chicken and potato mixed in our own curry sauce over a bed of rice with a papadom. This dish is spicy!

SPICY THAI BASIL

NOODLES \$21

Shrimp, chicken, fresh vegetables sautéed in a chili-infused coconut sauce and tossed with rice noodles.

THAI LEMONGRASS

SEAFOOD CURRY \$22

Salmon, shrimp, mussels, and calamari simmered in a fragrant coconut curry with fresh lemongrass, ginger, peppers and onions, finished with a hint of lime. Served over basmati rice.

PAD THAI \$21

Fresh chicken breast, prawns, egg, vegetables in a spicy thai sauce, stir fried with rice noodles, bean sprouts and topped with peanuts.

BUTTER CHICKEN \$20

Chicken and onions seasoned in traditional spices with green peas and simmered in a mild, creamy curry sauce. Served with basmati rice and grilled naan bread.

TERIYAKI CHICKEN

STIR FRY \$20

Chicken, szechuan vegetables and bean sprouts tossed in a homemade teriyaki glaze. Served on a bed of steamed basmati rice and topped with sesame seeds.

PIPERS ENTRÉES

STEAK & LOBSTER TAIL \$36

Spice rubbed centre cut 10oz striploin, with 4oz lobster tail. Served with mashed potatoes and fresh vegetables.

THE MANHATTAN \$30

An aged AAA limited edition 10oz New York striploin steak smothered with sautéed onions, sautéed mushrooms, and jalapeño monterey jack cheese. Served with mashed potato and fresh vegetables.

THE CLASSIC 8OZ \$24

“AAA” sirloin grilled to your preference. Served with mashed potatoes and fresh vegetables.

LAMB SHANK \$27

New Zealand lamb shank slowly simmered with fresh herbs, carrots, celery, tomatoes, and red wine. Served with mashed potatoes and fresh vegetables.

PORK SCHNITZEL \$22

Panko breaded pork loin pan-fried in olive oil, topped with a white wine, creamy mushroom and onion sauce, and served with mashed potatoes and vegetables.

CHICKEN SOUVLAKI \$21

Fresh Mediterranean marinated two-skewered chicken grilled to perfection. Served with rice pilaf, greek salad and tzatziki sauce.

PIPER POLLO \$23

Pan seared chicken breasts topped with a white wine cream sauce mixed with mushroom, onions and bacon. Served with mashed potatoes and fresh vegetables.

CHICKEN PARMESAN \$21

Lightly breaded chicken topped with marinara and mozzarella cheese and baked to perfection. Served with linguine in alfredo or marinara sauce.

LIVER WITH ONIONS

& BACON \$19

Tender grilled liver topped with fried onions, bacon, and gravy. Served with mashed potatoes and fresh vegetables.

ATLANTIC SALMON

A LA OSCAR \$24

Grilled Atlantic salmon topped with crab meat, asparagus and béarnaise sau.

GRILLED SALMON

PAD THAI \$23

Grilled salmon topped with zesty mango salsa. Served with our famous vegetable pad Thai and topped with peanuts.

MANGO-BLACKENED

TILAPIA \$20

Cajun seared tilapia with house made mango salsa. Served with fresh vegetables and pilaf rice.

HOMEMADE MEATLOAF \$19

Served with mashed potatoes, gravy, fried onions and fresh vegetables.

BURGERS

All our burgers are served on an Italian bun.
Substitute gluten-free bun for extra \$2.50

All our Burgers are served with your choice of Daily Soup, Fries or House Salad. Substitute: Sweet Potato Fries, Onion Rings, Caesar Salad, \$2 Greek Salad, Lattice Fries, French Onion Soup or Cheese Curd Poutine \$3.

PIPER'S SIGNATURE BURGER \$17

Charbroiled beef patty with cheddar, pepper jack cheese, two strips of bacon, garnished with lettuce, onions, tomatoes, a slice of dill pickle and topped with panko crusted onion ring. "A must try!"

CANADIAN BURGER \$17

Homemade 8oz burger topped with peameal bacon, cheddar cheese, an over easy egg, garnished with lettuce, onions, tomatoes and a slice of dill pickle.

RED, WHITE AND BLUE BURGER \$17

Charbroiled beef patty with blue cheese crumble, roasted red peppers and topped with sautéed mushrooms and onion, lettuce, tomato and a slice of dill pickle.

MAUI WOWI BURGER \$16

Hawaiian-inspired burger with a deliciously grilled pineapple ring, melted Swiss cheese, lettuce, onions, tomatoes, a slice of dill pickle and topped with teriyaki sauce.

THE SWISS MELT BURGER \$16

Charbroiled beef patty with Swiss cheese, sautéed mushrooms, BBQ sauce, mayo, lettuce, tomatoes, onions and a pickle.

CLASSIC BURGER \$14

Homemade 8oz burger garnished with lettuce, onions, tomatoes and a slice of dill pickle.

LAMB BURGER \$16

Locally raised lamb with tzatziki, cucumber and kalamata olives.

LOUISIANA CAJUN CHICKEN BURGER \$16

Crispy cajun spiced chicken breast with jalapeño Monterey jack cheese, mayo, lettuce and tomato.

NASHVILLE HOT CHICKEN \$16

Crispy chicken breast. Nashville hot sauce, house made creamy coleslaw, ranch and pickles.

BEYOND MEAT BURGER \$16

Beyond meat plant based patty, caramelized onions, roasted garlic aioli, jalapeño monterey jack cheese, lettuce and tomato.

SANDWICHES

Substitute gluten-free bun for extra \$2.50

All our Sandwiches are served with your choice of Daily Soup, Fries or House Salad. Substitute: Sweet Potato Fries, Onion Rings, Caesar Salad, \$2 Greek Salad, Lattice Fries, French Onion Soup or Cheese Curd Poutine \$3.

NEW YORK STEAK SANDWICH \$19

Striploin with sautéed mushrooms, caramelized and crispy onions, lettuce, mayo and BBQ sauce on a toasted ciabatta bun.

PHILLY MELT \$17

Shaved roast beef on a toasted ciabatta bun served with sautéed onions, peppers and mixed cheese.

CLUB SANDWICH \$16

Traditional triple-decker club sandwich with chicken, bacon, lettuce, tomatoes, mayo and cheddar cheese on your choice of white or whole wheat bread.

CHICKEN MBS \$15

A grilled chicken breast with melted Swiss, mushroom, smoked applewood bacon and drizzled with chipotle aioli on a toasted ciabatta bun.

CHICKEN ON A BUN \$15

Breaded chicken smothered in rich tomato sauce and topped with a melted blend of artisanal cheeses. Served on an Italian bun.

REUBEN THE GREAT \$15

Grilled marbled rye, pastrami, Swiss cheese, sauerkraut and Russian dressing.

PIPER'S CUBAN SANDWICH \$15

Crispy pork schnitzel topped with ham on a ciabatta bun, smeared with roasted garlic Dijon mustard aioli and pressed between two slices of Swiss cheese. Finished with a savory mushroom and onion sauce.

PULLED PORK SANDWICH \$15

Pulled pork topped with panko crusted onion ring and creamy coleslaw on an Italian bun.

HICKORY PULLED PORK GRILLED CHEESE \$15

Hickory BBQ sauce laced pulled pork, with melted smoked mozzarella and cheddar cheese on a crispy panini bread.

PEAMEAL & CHEDDAR SANDWICH \$14

Grilled juicy peameal, fried egg, crisp lettuce, tomato, sautéed onions, mayo and melted cheddar cheese, served on an Italian bun.

ULTIMATE NEW YORK GRILLED CHEESE \$15

Melted Swiss and cheddar cheese, tomatoes, bacon, smoked ham and pickle on a toasted panini bread.

THE BLT \$11

Loaded with crispy bacon on mayo slathered toast, topped with tomato and lettuce on your choice of white or whole wheat bread.

WRAPS & TACOS

All our Wraps and Tacos are served with your choice of Daily Soup, Fries or House Salad.

Substitute: Sweet Potato Fries, Onion Rings, Caesar Salad, \$2 Greek Salad, Lattice Fries, French Onion Soup or Cheese Curd Poutine \$3.

CALIFORNIA GRILLED CHICKEN WRAP \$16

Grilled chicken, avocado, red onion, tomato, lettuce, Swiss cheese, ranch sauce and wrapped in a spinach tortilla.

CHICKEN BLT WRAP \$16

Grilled chicken, smoked bacon, lettuce, tomatoes, mayo and wrapped in a flour tortilla.

BBQ CHICKEN WRAP \$16

Grilled chicken breast with BBQ sauce on a bed of lettuce with tomatoes, bacon, and mixed cheese wrapped in a flour tortilla.

GREEK CHICKEN WRAP \$16

Grilled chicken and Greek salad wrapped in a flour tortilla.

Add Tzatziki Sauce \$1

SPINACH AND GOAT CHEESE WRAP \$16

Grilled chicken, baby spinach, roasted red peppers, pesto, balsamic glaze, goat cheese and wrapped in a spinach tortilla.

CAJUN CHICKEN CAESAR WRAP \$16

Grilled Cajun chicken tossed with Caesar salad and wrapped in a spinach tortilla.

BUFFALO RANCH WRAP \$16

Chicken tenders, lettuce, tomatoes, red onions, and tex-mex cheese drizzled with buffalo sauce, ranch sauce and wrapped in a flour tortilla.

AVOCADO TURKEY BACON WRAP \$16

Sliced turkey and crispy bacon with creamy avocado, lettuce, tomato, and a smoky chipotle sauce.

GRILLED VEGETABLE WRAP \$15

Grilled vegetables medley, mushrooms, feta, pesto sauce and balsamic glaze, wrapped in a spinach tortilla.

CRISPY CHICKEN TACOS \$16

Crispy tender chicken with lettuce, tomato, red onions, avocado, tex-mex cheese and drizzled with chipotle mayo.

JALAPEÑO SHRIMP TACOS \$16

Crispy shrimp with lettuce, tomato, red onions, avocado, tex-mex cheese and drizzled with chipotle mayo.

PINEAPPLE BBQ PULLED PORK TACOS \$16

Pulled pork tossed in smoky BBQ sauce with grilled pineapple and crunchy slaw, finished with a creamy chipotle mayo.

CRISPY CAULIFLOWER TACOS \$15

Crispy cauliflower tossed in buffalo butter with lettuce, tomato, red onions, avocado, tex-mex cheese and drizzled with ranch sauce.

 Vegetarian  Gluten-Free