

APPETIZERS / TAPAS

FRESH SUMMER ROLLS 10

Rice paper rolls filled with julienne carrot, beet, daikon radish, purple cabbage, baby corn green beans, edamame & arugula. Served with spicy peanut sauce

GYOZAS 10

Homemade dumplings filled with shredded veggies sauted in ginger and garlic, served with ponzu sauce

SAMOSAS 9

Homemade Indian pastries stuffed with spicy curried potato & pea filling
Served with tamarind ginger dipping sauce

PATACONES 9

Traditional Costa Rican plate with fried plantain, fresh guacamole, refried beans & pico de gallo

HUMMUS PLATE 9

Classic hummus topped with chickpeas toasted in cumin & paprika
Served with homemade sesame crackers  *Replace with Gluten Free crackers +2

TUNA TATAKI 12

Seared sesame tuna slices with ginger miso reduction, served on crispy sticky jasmine rice bites

MINI FISH & CHIPS 12

Beer battered catch of the day with hand cut fries, served with homemade tartar sauce

BANG BANG SHRIMP 12

Panko crusted shrimp with sweet and spicy sambal oelek honey ginger sauce

CLASSIC CEVICHE Small 9 Large 15

Catch of the day marinated in leche de tigre, coriander, red onion & spicy chili
Served with homemade plantain chips

SALADS

 ADD: Seared Tuna +7 Grilled Chicken Breast Feta +5  Falafel +5

DRIFT SALAD 12

Mixed organic greens, broccoli, green beans, heart of palm, baby corn, julienne carrot & beet purple cabbage, edamame, cherry tomato, pickled red onion, tahini miso dressing

CESAR SALAD 12

Organic romaine lettuce, crunchy garlic croutons, parmesan & vegan bacon creamy parmesan, lemon, garlic dressing

SUMMER SALAD 12

Avocado, cherry tomato, cucumber, sweet corn, jalapeno, fresh cilantro with lime vinaigrette

SIDE GREEN SALAD 7

Mixed organic greens, julienne carrot & beet, cherry tomato, pickled red onion, lemon basil vinaigrette



Vegan



Gluten Free

Please advise your server of any allergies or food restrictions
Prices do not include sales tax 13% or service charge 10%