



 gluten free -  dairy free -  vegetarian

APPIES

HOUSE-MADE FOCACCIA 8

Roasted Garlic, EVOO, Aged Balsamic Vinegar, lightly toasted

WHIPPED RICOTTA 15

Lemon, Cracked Pepper, Honey, Garlic Roasted Tomatoes, Sourdough
GF Bread 3

BIRRIA TAQUITOS 18

Brisket, Sopa Tortilla Dipper, Mozzarella, Avocado Tequila Guac, Crema Mexicana

KOREAN FRIED CHICKEN 18

Addictive Korean Fried Chicken bites. Do we really need to explain?

DONAIR PATATAS BRAVAS 17

Crispy smashed Fingerling Potatoes, Seasoned Beef, Smoked Paprika Aioli, Sweet Sauce, 63° Egg, Pickled Turnip

HANDHELDS

Accompanied by a side Chef Salad or Soup
Sub Caesar Salad 2, GF Bun 3

CALIFORNIA CHICKEN CLUB 18

Local Pita, Roasted Chicken Thigh, Cashew Pesto, Lemon Buttermilk Ranch, Pineapple Bacon, Arugula, Plum Tomato

PHILLY CHEESE STEAK DIP 19

Caramelized Shallots, Smoked Gouda, Pickled Sweet Peppers, Hidden Dragon Jus, Horseradish Mayo

CUBANO QUESADILLA 18

Braised Pork Shoulder, Swiss Cheese, House Made Pickles, Spicy Mustard, Mango Jalapeño Mojo Sauce

STREET TACOS 17

Chorizo, Yellow Onion, Cilantro, Lime, Corn Tortilla, Avocado Crema

NY STYLE PIZZAS

GF Crust 3

ONE NIGHT IN BANGKOK 22

Pad Kra Pao, Stir-fried Ground Pork, Birds Eye Chili, Thai basil, Lemongrass Lager-pickled Garlic, Mozzarella, Sweet Soy, Fried Egg

DAY OF THE DEAD 22

Chicken Al Pastor, Charred Pineapple, Quick-pickled Red Onions, Jalapeño Salsa, Avocado Crema, Mozzarella, Cilantro, Lime

BRONX 22

Red Sauce, Mozzarella, 'Cup'aroni

MUSHROOM TRIP 24

Seasonal Mushrooms, Cashew Pesto, Smoked Gouda Cheese, Red Endive Ensalata, Truffle

CHEF'S PLAYGROUND MP

A window into our chef's creative mind. Ask your server for details.

RAW BAR

TUNA POKE NACHOS 25

Yellow Fin Tuna, Wonton Crisp, Unagi Glaze, Edamame, Wasabi Pickled Cucumber, Radish, Sriracha Kewpie Mayo, Scallion, Togarashi

MICHELADA OYSTERS 20 per ½ Doz

Fresh shucked, Clamato Lime Chela Mignonette, Tajin
GF Mignonette option (no charge)

TROPICAL PRAWN ROLL 20

Coconut Sushi Rice, Avocado, Mango, Cucumber, Pineapple Gastrique, Wasabi, Ginger, Soy

BEEF TARTARE 23

Top Sirloin, Capers, Shallots, Cornichon, Grainy Mustard, Grana Padano, on a Focaccia Crostini

ROMAINE CALM 16

Romaine Heart, Confit Garlic Crouton, Creamy Lemon Caper Vinaigrette, Parmesan Add Chicken 6

DRAUGHT MENU

PINT (16oz) \$9  ½ PINT (12oz) \$7

TANGERINE SPEEDO (Tropical New England IPA) 5.8%

THE WEEKENDER (West Coast IPA) 5.8%

HOPTOPUS (Cold Cryo IPA) 6.0%

POCKET ROCKET (Double IPA) 7.5%

RIPTIDE (New England Pale Ale) 5.0%

EL HEFE (Dry Hopped Lemon/Lime Hefeweizen) 4.9%

JOIE DE VIVRE (Parisian Blanc) 4.5%

FLO RIDA (Passionfruit/Peach Berliner Weisse) 3.8% 

KONA KRUSH (Charred Pineapple Gose) 4.5%

CHELA (Mexican Cerveza) 4.5%

VEZPA (Italian Pilsner) 5.0%

CROUCHING TIGER (Asian Style Rice Lager) 4.2%

HIDDEN DRAGON (Salted Black Lager) 5.2%

VAYCAY SEASONAL TAP

Let us tell you about it in way too much detail!



BEER COCKTAILS

\$15 MILANO TO TOKYO 2 oz

Crouching Tiger Asian Rice Lager, Campari, Sweet Vermouth, King Cube

\$16 JOIE DE PALOMA 1.5 oz

Joie de Vivre Parisian Blanc, Tequila, Grapefruit Juice

\$14 KRUSHED LEMONADE 1.5 oz

Kona Krush Pineapple Gose, Local Vodka, Lemonade

\$15 CHELADA ON VAYCAY 1.5 oz

Chela Cerveza, Local Vodka, Clamato, House-made Tamarind Caesar Mix, Tajin Rim

\$17 LOST IN SALZBURG 1.5 oz

Austrian-Style Radler, Aperol, Lemon Juice

NON-ALC RECOVERY ELECTROLYTE BEVERAGE

Electrolytes, Adaptogens, Vitamins, Coconut Water
355 ml Can on Ice / \$6

ELECTRO PINEAPPLE FOCUS

ELECTRO GUAVA POWER

ELECTRO PEACH CALM

ELECTRO POMELO CLARITY

WINE

RED

LAS CUMBRES, CHILE

Cabernet Sauvignon

6 oz ♦ 9 oz ♦ Bottle

\$11 ♦ \$16 ♦ \$46

PRIEST CREEK, BC

Pinot Noir

\$15 ♦ \$22 ♦ \$65

WHITE

LAS CUMBRES, CHILE

Sauvignon Blanc

\$11 ♦ \$16 ♦ \$46

BUTTER, US

Chardonnay

\$15 ♦ \$22 ♦ \$65

ROSE

HUSH DIRTY LAUNDRY, BC \$13 ♦ \$19 ♦ \$54

Pinot Gris / Sauvignon Blanc

BUBBLES

HOUSE PARTY, ITALY

Prosecco

\$13⁵ ♦ NA ♦ \$55

MILLESIMATO BRUT, ITALY \$13 ♦ NA ♦ \$54

Rose Prosecco

TIKI TEAS

Pint (16 oz) \$10 / 1/2 Pint (12 oz) \$8

CLASSIC LIME

RASPBERRY

MANGO

JALAPEÑO PINEAPPLE

TEQUILA COCKTAILS

\$19 DARLENITA MARGARITA 2 oz

Darlene's Secret Recipe. If we tell you we'd have to kill you!

\$2 Make it a Beergarita! 2.25 oz

\$17 FIRING SQUAD 2 oz

Tequila, Triple Sec, Pomegranate Molasses, Lemon Juice, Soda

\$16 CARTEL SHAFT 1.5 oz

Tequila, Kahlua, Cold Brew Spirit Bear Coffee, Coconut Milk

\$14 ELECTRIC COWBOY 1 oz

Tequila, Lime Juice, Choice of Guava Power, Pineapple Focus, Peach Calm or Pomelo Clarity Electro

\$4 Make it a Double! 2 oz

CRAFTED IN-HOUSE

\$17 CLAIRE-IBBEAN QUEEN 1.5 oz

Dedicated to Vaycay's Mum. Romero's Amber Rum, Guava Power Electro, Guava Purée, Orange Juice, Lemon Juice

\$18 SOFT LAUNCH 1.5 oz

Local Gin, Pineapple Focus Electro, Pineapple Juice, Lime Juice, Spiced Mango Syrup, Coconut Milk, Egg Whites

\$18 NO PROB-LOMA 1.5oz

Tequila, Pomelo Clarity Electro, Grapefruit Juice, Lime Juice, Chili Oil

\$17 PEACH, PLEASE 1.5oz

Romero's Spiced Rum, Prosecco, Peach Calm Electro, White Peach Purée, Peach Syrup, Lemon Juice

\$18 SUNSET SIPPER 2.5 oz

Local Whiskey, Peach Bitters, Toasted Almond Bitters, Brown Sugar Cinnamon Syrup, Walnut Smoked Glass

\$16 LAYOVER LOVER 2 oz

Vanilla Vodka, Passionfruit Syrup, Passionfruit Purée, Lime Juice, served with a sidecar of Vezpa Pilsner

LOCAL ROTATING TAPS

Pint (16 oz) \$11 / 1/2 Pint (12 oz) \$8.50

CIDERS by Uncommon Cider Co

MOJITOS by Burwood Distillery

BEER made by our friends

Buy a 6-pack of Chela for the
Kitchen Crew \$18

