



# TIKI STREET FOOD MENU

## BAR BITES

### LOADED KETTLE CHIPS

\$6.95

Cape Cod Kettle Chips served with Beer Cheese Sauce, Green Onions, Local Tomatoes, Red Onions, Cherrywood Smoked Bacon, and Spicy Calabrese Pepper Salsa.

### BELGIUM PRETZEL BITES

\$8.95

Lightly Toasted and Buttered Pretzels Bites tossed in Sea Salt perfect for dunking in our House Made Craft Beer Cheese.

### MAHI-MAHI SMOKED FISH DIP

\$10.95

Cherrywood Smoked Mahi Mahi blended with Lemon Juice, Red Onion, Red Peppers, and served with Giardiniera and Crackers.

### TUNA POKE NACHOS

\$14.95

Hand Cut Yellowfin Tuna tossed in Green Onion, Toasted Sesame Seeds, Fresh Ginger, Soy Sauce, Rice Wine Vinegar, Brown Sugar, Sambal Chili Sauce, Minced Jalapeño, over Crispy Wontons, Avocado Wasabi Mousse, and Micro Cilantro.

## BRICK OVEN BITES

### BRICK OVEN WINGS

\$11.95

8 Brick oven wings: jumbo wings tossed in tiki sauce and blasted in the brick oven. Served with smokey bourbon blue cheese or ranch, with celery.

### 12" PEPPERONI OR CHEESE PIZZA

\$9.95

### 12" CAPRESE PIZZA

\$12.95

Local Tomato, Shaved Asiago Cheese, Fresh Mozzarella, House Basil Pine Nut Pesto, Balsamic Glaze, and Cracked Pepper.

### 12" DRUNKEN PIG PIZZA

\$12.95

Charred Pineapple, Red Onions, Green Onions, Queso Fresco, topped with Pulled Pork and 151 BBQ Sauce.

### 12" GREEK PIZZA

\$12.95

Kalamata Olives, Red Onions, Banana Peppers, Feta Cheese, Fried Oregano, Local Tomatoes, Salami, and drizzled with Olive Oil.

## MEAN GREENS

### HEARTS OF PALM SALAD

\$8.95

Hawaiian Hearts of Palm, Chargrilled and Chilled with Fresh Pears, Baby Kale, Cranberry Stilton Cheese, Marcona Almonds, Caramelized Red Onions, with a Honey Cherry Vinaigrette.

### WEDGE SALAD

\$8.95

Chilled Iceberg served with Cascading Smoky Bourbon Dressing, Candied Walnuts, Fresh Seasonal Berries, Strawberry Preserve, Local Tomatoes, Shaved Red Onions, and finished with Lemon Juice.

### TIKI SALAD

\$8.95

Arcadian Greens, Cherry Tomatoes, Toasted Almonds, Strawberries, Sun Dried Cranberries, Bleu Cheese Crumbles, and Balsamic Vinaigrette.

+Chicken Breast 8

+Lobster Salad 17

+ Fresh Catch 15



# **TIKI STREET FOOD MENU**

## **HANDFULLS**

ALL ENTREES COME WITH SIDE OF KETTLE CHIPS

### **VEGGIE WRAP**

**\$11.95**

Black Eyed Pea Hummus seasoned with Lemon and Olive Oil, Crushed Garlic and Herbs, served with Baby Kale, Cucumber, Local Tomato, Piquillo Peppers, Pickled Carrots, all on a Pressed Feta Cheese and Black Pepper rolled in a Garlic Tortilla

### **CHICKEN PHILLY WRAP**

**\$12.95**

Garlic Marinated All-Natural Chicken Breast seared and rolled with Peppers and Onions served with Philly Spice Five Cheese Fondue and wrapped in a Garlic Tortilla Wrap and lightly pressed.

### **CUBAN SANDWICH**

**\$13.95**

Classic Cuban Bread filled with Black Forest Ham, Yellow Mustard Jarlsberg Swiss Cheese, House Made Mojo Pork, House Made Crunchy Pickles, Brushed with Butter and Pressed.

### **TIKI BURGER**

**\$14.95**

Toasted Challah Bun, with Handmade Beef Patties of a House Blend of Chuck, Short Rib, and Brisket cooked on the griddle, topped with White Cheddar Cheese, Bibb Lettuce, Grilled Red Onions, Sweet Pineapple, finished with our Tiki Sauce.

### **FAJITA PITA**

**\$16.95**

Thinly sliced Garlic and Chile Lime marinated Flank Steak, rolled on the griddle with Peppers and Red Onions, topped on a Toasted Pita Bread with Shredded Lettuce, Queso Fresco, finished with an Ancho Chile & Cilantro Aioli.

### **LOBSTER WRAP**

**\$16.95**

Lobster, Celery, Onion, Red Pepper, Scallions, and Aioli wrapped in a Flour Tortilla.

### **TIKI TACOS**

**\$17.95**

Fresh Catch Hand Cut Fillets lightly seasoned, pan seared, in a Corn & Flour Tortilla, filled with Napa Cabbage, Pickled Carrots, Charred Pineapple, Jicama and Chickpea Salsa, drizzled with a Roasted Ginger and Jalapeño Aioli, and finished with Micro Cilantro