



J E R K M E N U

Jerk Pork **\$1600^{½lb}** **\$2800^{1lb}**
Rustic slow cooked Jamaican jerk pork served in our house-made jerk sauce

Jerk Sausage **\$1400**
Smoked jerk pork sausage, char grilled, served with our spicy barbecue or jerk sauce.

SIDES

French Fries	\$750
Sweet Potato Fries	\$800
Seasoned Fries	\$800
Green Plantain (3 per serving)	\$750
Boiled Sweet Corn (2 Per Serving)	\$900
Festival (2 Per Serving)	\$300
Hardo bread (2 per serving)	\$150
Cole Slaw	\$300



DESSERTS

100 Bread Pudding a la Mode **\$1800**
House made bread pudding baked in a rum vanilla sauce, drizzled with caramel syrup and served with vanilla ice cream.

Strawberry Cheesecake **\$1800**
A light and creamy NY Style cheesecake with a generous topping of fresh strawberry compote



PRICES DO NOT INCLUDE 10% GCT OR SERVICE CHARGE.

Consuming raw or uncooked meat, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness. Some of our dishes may contain allergens. Please advise your server of any allergies you may have.

100
ONE HUNDRED

J E R K M E N U

SOUP

Soup of the Day

\$ 1000

Ask your server for the soup of the day

APPETIZERS

Rooftop Grilled Wings

\$2200

Grilled chicken wings served with your choice of bbq, buffalo sauce, barbi-buff

Spicy Beef Slider Trio

\$2200

House made spicy mini burgers bursting with flavour, drizzled with jerk mayo and topped with pepper Jack cheese.

Scotch Bonnet Garlic Shrimp

\$3300

Generously seasoned jumbo shrimp tossed in garlic butter laced with scotch bonnet flavour, served with crispy pressed plantain.

ENTREES

Served with Cole slaw and choice of 2 pieces of hardo bread or festival

¼ BBQ Chicken

\$1900

Marinated chicken quarter, basted and caramelized with our signature barbecue sauce.

Jerk Chicken

\$1500

Authentic pimento smoked chicken served with our house-made jerk sauce

