



# CARIBBEAN

## Bean Dip

canellini beans, tahini, tofu, garlic, white wine vinegar, scotch bonnet oil, pimento flatbread (VV)

## Jerk Pork Bowl

romaine, avocado, blue cheese, corn, cherry tomatoes, blue cheese dressing (GF)

## Pimento-Dusted Lamb Chops

sweet potato & plantain hash, cocoa-scotch bonnet demi-glace

## Jerk Marinated Shrimp

jerk shrimp (allspice, scotch bonnet pepper, thyme, aromatic island spices), creamy coconut grits, escovitch pickle

## Tropical Curried Chicken

chicken thighs, root vegetables, coconut-curry sauce, roasted pineapple, rice & peas, fried sweet plantains, mango chutney (DF)

## Rice & Peas

(GF)

## Fried Sweet Plantains

(VV, DF)

## CONCH

### Cracked Conch

crispy tenderized, floured & fried conch, fresh lemon, lime, zesty creole dipping sauce

### Conch Chowder

root vegetables, potatoes, herbs, scotch bonnet, hot sauce (DF, GF)



# COCKTAILS

## Goombay Smash

mix of rums, apricot and juices

## Arc Rum Old fashioned

house blend of spirits, sugar and bitters

## Ginger-rita

tequila, ginger, sour mix

## FOR EVERYONE

### Bight Water

pineapple, limeade, vanilla

### Sandita

watermelon, mint, citrus

### Crazy Coco

coconut and citrus



## WINE

### Santa Margherita \$55

pinot grigio

### Kim Crawford \$55

sauvignon blanc

### Whispering Angel \$55

rosé

### Meiomi \$65

pinot noir

### Simi \$85

cabernet sauvignon

### Catena \$45

malbec



# PINTA

FOOD HALL

## DINNER



# ASIAN

## Iceberg Ginger Salad

carrots, cucumber, scallions, toasted sesame seeds, citrus-ginger dressing (VV, DF, GF)

## Bang Bang Shrimp

golden fried shrimp, asian slaw, creamy bang bang sauce, sweet chili, sriracha, lime, toasted sesame, spring onions, sesame seeds (DF, GF)

## Crispy Spring Roll

aromatic vegetables, garlic, soy (VV, DF)

## Teriyaki Chicken Bao Bun

crisp pickled vegetables, shredded cabbage, citrus, scallions, toasted sesame aioli (DF)

## Chicken Xiao Long Bao

savory broth, chicken dumplings, black vinegar, soy, fresh ginger (DF)

## Glazed Salmon

pan-seared salmon, miso-ginger glaze, chili, toasted sesame seeds, citrus zest (DF, GF)

## BBQ Pork

char siu style pork, five spice sweet & savory caramelized sauce, oyster sauce, bok choy, steamed jasmine rice, smoky soy umami glaze (DF)

## Fried Rice

soft scrambled egg, aromatic garlic, sesame, soy, spring onions, oyster sauce (V)

## Beef & Broccoli

soy, garlic, ginger, green onions, sesame (DF)

## Orange Chicken

crispy golden bites, orange glaze, garlic, ginger, chili (DF)

## Pad Thai

wok tossed rice noodles, egg, crisp vegetables, roasted peanuts, sweet-savory-tangy tamarind sauce, lime, fresh herbs (DF, GF)  
(also available with shrimp, chicken or beef)



# MEXICAN

## Watermelon Wedges

basil & cilantro sugar (VV)

## Queso & Chips

nachos, cheese sauce, ground beef, queso fresco, pico de gallo

## Elotes

corn on the cob, sour cream crema, parmesan, tajin, chipotle mayo (V, GF)

## Chicken Tinga Taco (1 piece)

warm flour tortilla, shredded smoky chicken, spicy tomato, chipotle pepper, pickled red cabbage, salsa verde

## Tuna Tostada

corn tortillas, marinated tuna, cilantro, coriander crema, fried julienned leeks, tajin, avocado

## Pork Carnitas Taco (1 piece)

warm flour tortilla, slow-braised cubed pork shoulder, guacamole, pickled red cabbage, jalapeño cream, sliced jalapeño

## Roasted Pumpkin Taco (1 piece)

warm flour tortilla, roasted pumpkin, chili oil-marinated mushrooms, pico de gallo (VV)

## Carne Asada

marinated & grilled flank streak, salsa roja, pickled red onions, sliced jalapeño, queso fresco, roasted corn kernels, jalapeño cream

## Pork Belly Skewers Rice Bowl

mexican rice, slow-cooked pork belly, refried beans, pico de gallo



# ITALIAN

## Mediterranean Salad

hearty greens, ripe tomatoes, crunchy cucumbers, roasted peppers, marinated olives, lemon-garlic-herb vinaigrette (VV)

## Buttered Noodles

butter, parsley (V)

## Prosciutto & Mozzarella

grape tomatoes, roasted artichoke, arugula, tomato cream, extra virgin olive oil

## Spaghetti & Meatballs

pork, beef, garlic, herbs, tomato ragu

## Rigatoni Vodka Sauce

mushrooms, roasted red pepper, tomatoes, butter, cream, parmesan (V)

## Crumbed Chicken Milanese

breaded chicken scallopini, arugula salad, sundried tomatoes, pickled red onion, citrus-infused olive oil, pecorino shavings

## Hand-Rolled Potato Gnocchi

basil-parmesan pesto, toasted pine nuts, extra virgin olive oil, lemon zest, crushed black pepper (V)

## Swordfish Peperonata

swordfish fillet, bell peppers, tomato, capers, garlic, olives, basil oil

## Braised Osso Buco

slow-braised veal shank, white wine, tomatoes, root vegetables, gremolata, sauteed mushrooms, blue cheese polenta

## Lasagna

delicate pasta sheets, beef ragu, marinara, whipped ricotta, mozzarella



## Say Cheese

red sauce, mozzarella (V)

## Garlic Bread

(V)

## Chocolate Calzone

banana & hazelnut praline custard

## Coconut-Cream Cheese Calzone

amarena cherries

V - Vegetarian, VV - Vegan, GF - Gluten-free, DF - Dairy-free.

Some dishes may be prepared vegan, gluten or dairy free upon request. Please ask your server. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.