

## Starters & Shareables

### Grilled Black Tiger Shrimp 20

Red chili and garlic marinade

### Chips & Dip 14 \* ⚡

Tortilla chips with salsa and sour cream

Add guacamole 7

### Nachos 22 \*

Tortilla chips baked with cheese & refried beans

Served with salsa, pico de gallo, sour cream, pickled jalapeño & pickled red onion

Add guacamole 7 Add chicken 7 Add jerk pork 7

### Lemon Potatoes 12 \*

Potatoes slow roasted in a garlic, lemon and garden oregano broth

### Ahi Tuna Tataki 22

Barely Seared Yellowfin Tuna w/ a soy-lime salsa criolla and cucumber pickles

### Elotes 10

Grilled sweet corn, lime crema, Tajin & cilantro

### Ceviche 22 \*

Black Tiger Shrimp, charred jalapeno, red onion, cucumber, cilantro, lime

Served with corn chips

## Tacos & Salads

### Classic Island Kale Salad half 15 / full 20 ⚡

Garden kale, cucumber, pickled onion, golden raisins and roasted pumpkin seeds with a Dijon vinaigrette

Add chicken 7

### Kale Caesar Salad half 16 / full 21

Chopped garden kale and lettuce with bacon, parmesiano reggiano, croutons & house caesar dressing

Add chicken 7

### Tacos (3 per order) 21

Choose one (1) of: chicken, jerk pork belly, roasted haddock

served on flour tortillas with red onion and creamy aji verde salsa

Gluten-free corn tortillas available by request

## Big Plates

### Pan-Fried Fish Dinner 29 \*

Pan-fried BC Steelhead served with rice n' peas, aji verde salsa, side salad & coleslaw

### Vegetarian Chana Masala 24

Chickpea-potato-garden kale curry with rice, raita, spring salad & grilled naan

### Pollo con Arroz Chaufa (Peruvian Chicken with Rice) 26

Paprika-marinated Ontario chicken leg with Peruvian-style fried rice,

creamy aji verde salsa & side salad

### Jerk Pork Dinner 27

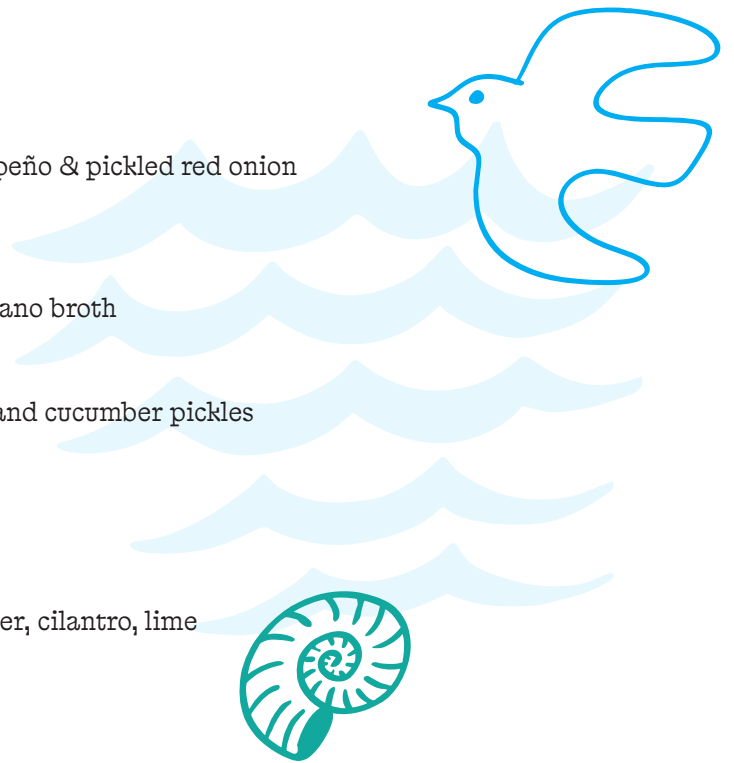
Homemade jerk-marinated pork belly with rice n' peas, gravy,

creamy coleslaw & side salad

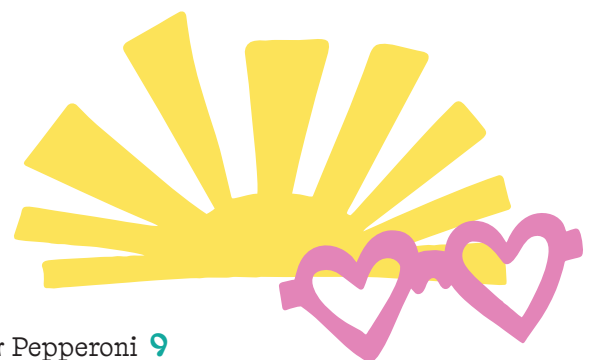
## Kids Menu

**Grilled Cheese** White bread & mild cheddar 7 **Pizza** Cheese or Pepperoni 9

⚡ vegan \* gluten-free



Lunch & Dinner





## Cold Drinks

<b>Soda</b>	<b>4</b>
Cola, diet cola, gingerale	
<b>Soda Water</b>	<b>3</b>
<b>SapSucker</b> Plain, Lemon, Lime	<b>4.5</b>
<b>Say Hey Lemon-Raspberry</b>	<b>4.5</b>
<b>Lemonade</b>	<b>4</b>
<b>Iced Tea</b>	<b>4</b>
<b>Juice</b> Orange or Apple	<b>4</b>
<b>Kombucha</b> Ginger	<b>8</b>

## Coffee & Tea

<b>Espresso</b>	<b>4</b>
<b>Americano</b>	<b>4.25</b>
<b>Cappuccino</b>	<b>5.25</b>
<b>Flat White</b>	<b>5.25</b>
<b>Latte</b>	<b>6.25</b>
<b>Machiato</b>	<b>4.25</b>
<b>Cortado</b>	<b>4.25</b>
<b>Brewed Coffee</b>	<b>3</b>
<b>Hot Chocolate</b>	<b>5</b>
<b>Mochachino</b>	<b>6.5</b>
<b>Chai Latte</b>	<b>6.5</b>
<b>Matcha Latte</b>	<b>6.75</b>
<b>Tea</b>	<b>3.5</b>

Orange Pekoe, English Breakfast, Green, Earl Grey, Chamomile, Peppermint, Black Chai

\* make it iced **0.50**

## Welcome to the Island Cafe!

We are a family-owned and operated small business. We are long-time and life-long Island residents. Our food is home cooked and home baked. We want everyone to feel welcome.

## Feel good about what you're eating.

We use locally grown vegetables and fruit from the farmers' market at the Ontario Food Terminal. We use fresh herbs, vegetables and greens from our own garden. Our meat comes from Sanagan's Meat Locker, Toronto's premier ethical butcher. Our fish is all Ocean Wise certified, purchased from Diana's Seafood.

**PLEASE NOTE:** No substitutions.

18% gratuity will be added for groups of 6+.

All items are made in-house using primarily Ontario and Canadian products. Kindly inform us of any allergies or dietary sensitivities.

We are not a nut free kitchen.

**WIFI** Island Cafe Guest > islandcafe

## On Tap 16oz

<b>Island Cafe Lager</b> 5%	<b>8.25</b>
Great Lakes Brewery	
<b>Sunnyside Session IPA</b> 3.9%	<b>8.5</b>
Great Lakes Brewery	
<b>Greenwood IPA</b> 6.3%	<b>9.25</b>
Left Field Brewery	
<b>Ice Cold Beer! Ale</b> 4.5%	<b>8.25</b>
Left Field Brewery	

## Local Brews in a Can

<b>Classic Plzen Pilsner</b> 5%	<b>8.25/473ML</b>
Great Lakes Brewery	
<b>Canuck Pale Ale</b> 5.2%	<b>9/473ML</b>
Great Lakes Brewery	
<b>Raspberry Hibiscus Wheat</b> 4.5%	<b>9.25/473ML</b>
Left Field Brewery	
<b>Pink Lemonade Fruited Sour</b> 4.8%	<b>9.25/473ML</b>
Left Field Brewery	
<b>Kini Watermelon Lime Lightly Sour Beer</b> 4%	<b>9.25/473ML</b>
Burdock Brewery	
<b>Ducks IPA</b> 6.3%	<b>9.25/473ML</b>
Burdock Brewery	
<b>Original Cider or Peach Cider</b> 5%	<b>9.25/473ML</b>
Cowbell Brewery	
<b>Lime or Peach Tequila Seltzer</b> 5%	<b>9.25/473ML</b>
Cowbell Brewery	

## Non-Alcoholic

<b>Everyday Player Lager</b>	<b>7.5/355ML</b>
Left Field Brewery	
<b>Juicy Dayz IPA</b>	<b>7.5/355ML</b>
Grüvi	

## Wine 12.5 5oz / 50 bottle

### Sparkling

Carboncine Prosecco Brut **ITALY**

### Rosé

Meldville Pinot Noir Rosé **ONTARIO**

Fontive Rosé **FRANCE**

### White

La Lot Pinot Grigio **ITALY**

Meldville Sauvignon Blanc **ONTARIO**

### Red

Negroamaro Albararossa **ITALY**

Meldville Cabernet/Syrah **ONTARIO**



## Check out our Summer Concerts!

[ISLANDCAFETO.COM](http://ISLANDCAFETO.COM)

[@ISLANDCAFETO](https://www.instagram.com/ISLANDCAFETO)

