

starters

CHORIZO + GOATS CHEESE CIGARS piquillo pepper sauce	\$10
FRIED PLANTAINS W/ PAPRIKA SALT scotch bonnet mayo	\$8
KINGFISH CEVICHE coconut, lime, cucumber, jalapeño, cassava crackers	\$15
SMOKEY ROASTED CAULIFLOWER creole remoulade	\$9
BUTTERMILK POPCORN CHICKEN cured chilli, scotch bonnet mayo	\$11

mac 'n' cheese

... MINI DONUTS ...

w/ chilli cheese dipping sauce \$12

TACOS

SMOKED BEEF BRISKET house bbq sauce, red cabbage, creole remoulade, house pickled veg	\$8
PULLED CHICKEN caribbean red sauce, spiced pineapple salsa, slaw, scotch bonnet mayo	\$8
COCONUT BRAISED GOAT jamaican rice & beans, ranch, escovitch, toasted coconut	\$8
RED STRIPE BATTERED FISH trini green salsa, red cabbage, creole remoulade	\$8
SPICED SWEET POTATO jerk pepitas, charred corn, jalapeño crema	\$7

sweet dreams banana sundae

spiced waffle cone • hot buttered rum banana
• vanilla bean ice cream • ginger cookie crumb •
pecans • coconut whipped cream

\$12

BARBECUE

JERK ½ CHICKEN escovitch + spiced pineapple	\$21
BAJAN PORK RIBS house pickled veg	\$23
CHARRED STUFFED CAPSICUM jamaican rice, seasonal vegetables, jalapeño crema	\$14
WINGS house BBQ sauce, ranch, house pickled veg	\$16
JERK BARRAMUNDI escovitch + spiced pineapple	\$22

Kokomo Kone

\$14

jerk BBQ glazed fried chicken, slaw,
charred corn, lime mayo,
cured scotch bonnet, toasted coconut
served in a ' sunset ' waffle cone

sides

JAMAICAN RICE + BEANS w/ toasted coconut	\$6/\$12
CHOPPED GREEN SALAD w/ ranch dressing	\$6
HOUSE CORN BREAD w/ chilli butter	\$6
BBQ CORN w/ lime mayo + toasted coconut	\$8
SLAW w/ lime + charred corn	\$8/\$16
HOUSE HOT SAUCE made w/ 5 chillies	\$2

can't decide? let us feed you!

\$40pp

2 starters • mac + cheese mini donuts
• 1 taco • 1 bbq item • 2 sides

min 2 people, let us know of any dietary
requirements + we'll take care of the rest!