

















INTRODUCTION

- CUBAN BEEF SLIDER** \$6⁰⁰
keyo sauce, certified angus beef, potato sticks, house spice
- STUFFED NAAN BREAD** \$5⁰⁰ 
cheese + herbs, pique sauce
- BEEF BARBACOA** \$7⁰⁰  
braised beef short rib, rootbeer, + chiles
- VIETNAMESE STYLE GRILLED PORK BUN** \$6⁰⁰  
house pickles
- TRINIDADIAN DOUBLES** \$5⁰⁰ 
curried chick peas, cucumber + tamarind mango chutney
- TANDOORI CHICKEN** \$6⁰⁰ 
roti canai
- GRILLED CORN** \$5⁰⁰  
spiced cream + nutritional yeast
- GUACAMOLE AND CHIPS** \$10⁰⁰   
house made guacamole with house fried tortilla chips and potato chips
- MOROCCAN DIP** \$12⁰⁰ 
chick peas, house spice mix, goat cheese, mango chutney and roti canai
- CARIBBEAN STYLE CHICKEN WINGS** \$13⁰⁰  
cucumber dip



ROMEOS
KITCHEN + SPIRITS

THE GREENER SIDE

GRILLED CAESAR SALAD  \$11⁰⁰
miso caesar dressing, pickled red onion, parm, fried capers, wasabi peas


FRASER VALLEY GREENS    \$11⁰⁰
grape tomatoes, pickled beets, goat cheese, spiced cashew + shallot vinaigrette

ADD GRILLED FILONCINI \$2⁰⁰ • ADD SALMON \$9⁰⁰ • ADD GRILLED CHICKEN \$7⁰⁰
ADD GRILLED PRAWNS \$7⁰⁰


STAPLES

BACON CHEESE BURGER \$17⁰⁰
burger sauce, pickled onion, shredded lettuce + american cheese


TURKEY CLUB \$15⁰⁰
bacon, brie, cranberry bread, onion jam, grainy mustard, lettuce + tomato

SEAFOOD CHOWDER  \$17⁰⁰
mussels, clams, shrimp, fish + grilled filoncini
nut free without bread

BOWLS


BUTTER CHICKEN  \$19⁰⁰
east indian butter sauce, tandoori chicken, burnt yogurt, naan + jasmine rice

PAD THAI     \$19⁰⁰
shrimp, chicken or vegetable, egg + sprouts

SEAFOOD FETTUCINE  \$19⁰⁰
fresh Fratelli's pasta, mussels, clams, shrimp, fish, grana padano + grilled filoncini

HEADLINERS

BEEF 2 WAYS  \$39⁰⁰
grilled striploin, braised short rib, mashed potatoes, seasonal vegetables, demi + scallion

CATCH OF THE DAY  \$30⁰⁰
paella style, seared fish, prawns, mussels, clams, chicken chorizo, herb grits + pique sauce

MEATLOAF \$25⁰⁰
mashed potato, vegetables + gravy

PAN ROASTED CHICKEN \$27⁰⁰
chicken breast, herbed spaetzle, wild mushrooms, pea pesto + sherry reduction

ADD SAUTÉED ONIONS \$1⁵⁰ • ADD SAUTÉED MUSHROOMS \$4⁰⁰
ADD STARTER SALAD OR SOUP \$6⁰⁰

DESSERTS

CHOCOLATE MOUSSE  \$8⁰⁰
hazelnut praline crunch, chocolate cake, hazelnut buttercream, chocolate tuile

EARL GREY + MILK CHOCOLATE CREME BRULEE \$8⁰⁰
with a rosemary ginger cookie