

ALL DAY HAPPY HOUR Till 7pm

HAPPY HOUR DRINKS

DRAUGHT BEER | 5
WINES BY GLASS | 7
SIGNATURE COCKTAILS | 9

APPETIZERS

JERK CORN | 6
COCONUT SHRIMP | 15
COD FRITTERS | 10
ACKEE HUMMUS | 12
JERK WINGS | 13

EARLY BIRDY SPECIAL

WORLD FAMOUS
JERK CHICKEN PLATTER | 16
slow cooked and grilled
marinated cucumber salad
rice and peas
ADD HAPPY HOUR DRINK | 5

MELVIN'S JUICE BOX

COLD PRESS

BODY GOOD | 7.50
kale, apple, cucumber, celery
lemon, spinach

CARROT POP | 7
carrot, apple, lemon, ginger

SWEET AND DANDY | 7
beet, apple, carrot, lemon, kale
spinach, ginger

LEMONADE | 6.50
purified water, lemon
maple syrup, cayenne

SIDES

6 each

SEASONAL JAMAICAN GREENS
JERK FRIES
RICE AND PEAS
FESTIVALS
SWEET PLANTAINS

SALADS ★ ROTIS ★ SANDWICHES

CRISPY FISH SANDWICH | 15
scotch bonnet mayo, escovitch
toasted brioche bun, jerk fries

FRIED CHICKEN SANDWICH | 14
buttermilk brined chicken thigh
cucumbers, jerk mayo, toasted brioche bun
with jerk fries

JERK CHICKEN ROTI | 15
rice and peas, jerk mayo, shaved cabbage
trinidadian flat bread

CURRY VEG ROTI | 13
curried cauliflower, pumpkin, potatoes and
greens wrapped in trinidadian flat bread

JAMAICAN PATTY MELT | 16
caramelized onion, gruyère
special sauce, marble rye, jerk fries

AVOCADO AND ACKEE TOAST | 12
smacked avocado, ackee, sunnyside egg
toasted country bread

LILY'S GARDEN SALAD | 14
watercress, bibb lettuce, golden beets
radish, lemon vinaigrette

GRAIN BOWL | 15
quinoa, avocado, soft egg, escovitch
cucumber, beets, sunflower sprouts
raw cashews, carrot-miso vinaigrette

JERK CHICKEN CAESAR SALAD | 16
crisp romaine hearts, caesar dressing
parmesan bread crumbs

MISS LILY'S SPECIALTIES

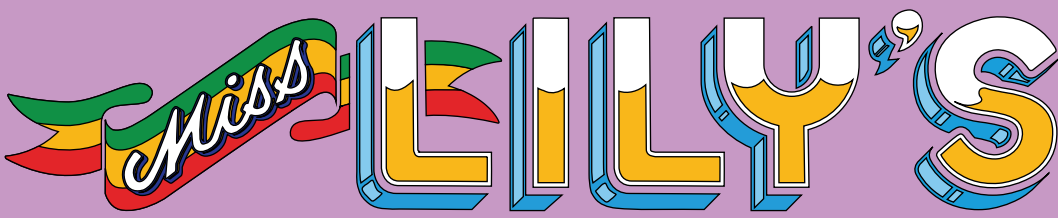
JERK PORK BELLY | 17
classic jerk marinated pork belly
finished on char grill with
spicy scotch bonnet sauce, festivals

ACKEE & SALTFISH | 16
plantains steamed cabbage

OXTAIL STEW | 18
natural gravy, rice and peas

GUYANESE LO-MEIN | 15
snow peas, broccolini, shishito peppers
black bean sauce
add shrimp \$3 each

GRILLED BRANZINO | 24
scotch bonnet brown butter
charred broccolini, jasmine rice



**SOHO
LUNCH**

SIGNATURE DRINKS

**FROZEN CARIBBEAN
MARGARITA** | 12
sōtō sake, citrus slush, ting

LILY'S PUNCH | 13/48
soju, fresh orange
passion fruit, pineapple

DUTTY WINE | 10/38
caribbean sangria
with red wine

BEERS

DRAUGHT | 7

MERMAID PILSNER
FOUNDERS IPA
MAUI BREW CO.
PINEAPPLE WHEAT

BOTTLES | 7
CARIB
RED STRIPE
GUINNESS FOREIGN EXTRA
DRAGON STOUT

CAN | 6
ROYAL JAMAICAN
GINGER BEER

BEVERAGES

BADOIT / EVIAN | 7

SORREL | 6

**HOMEMADE
GINGER BEER** | 6

TING | 4

SODA | 3

COCONUT WATER | 9

WINES

SPARKLING

PROSECCO di valdobbiadene "primario", veneto, italy | 13/52

WHITE

PINOT GRIGIO "tre fili", veneto, italy | 10/40

SAUVIGNON BLANC "petit clos", marlborough, new zealand | 11/44

RIESLING "amity vineyards" | 13/40

PECORINO "amorino", poderi castorani, abruzzo, italy | 14/56

ROSÉ

ROSÉ "hecht & bannier", provence, france | 14/44

RED

MALBEC "rivus" patagonia, argentina | 12/48

MONTEPULCIANO d'abruzzo "podere castorani", italy | 10/40

PINOT NOIR "o"claudes vialade languedoc, france | 12/48

CABERNET "heller estate", california | 14/56

SAKE

HEAVENSAKE junmai ginjo, niigata, japan | 15/85

SŌTŌ junmai daiginjo, niigata, japan | 15/85