

★ ALL DAY HAPPY HOUR Till 7pm

HAPPY HOUR DRINKS

- DRAUGHT BEER | 6
- WINES BY GLASS | 8
- SIGNATURE COCKTAILS | 9

APPETIZERS

- JERK CORN | 8
- COCONUT SHRIMP | 17
- COD FRITTERS | 12
- ACKEE HUMMUS | 16
- JERK WINGS | 15

EARLY BIRDY SPECIAL

- WORLD FAMOUS JERK CHICKEN PLATTER | 17**
slow cooked and grilled marinated cucumber salad
rice and peas

ADD HAPPY HOUR DRINK | 5

MELVIN'S JUICE BOX

COLD PRESS

- BODY GOOD | 9**
kale, apple, cucumber, celery
lemon, spinach
- CARROT POP | 8**
carrot, apple, lemon, ginger
- SWEET AND DANDY | 9**
beet, apple, carrot, lemon
kale, spinach, ginger
- LEMONADE | 7**
purified water, lemon
maple syrup, cayenne

SIDES

7 each

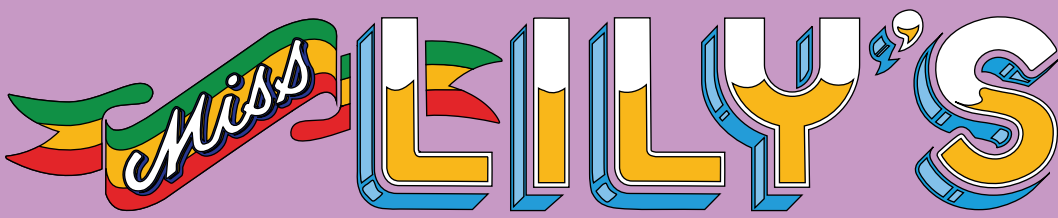
- SEASONAL JAMAICAN GREENS
- JERK FRIES
- RICE AND PEAS
- FESTIVALS
- SWEET PLANTAINS

SALADS ★ ROTIS ★ SANDWICHES

- CRISPY FISH SANDWICH | 15**
red stripe battered fish, escovitch, shaved
cabbage scotch bonnet mayo
toasted brioche bun, jerk fries
- FRIED CHICKEN SANDWICH | 15**
buttermilk brined chicken thigh, cucumbers
jerk mayo, toasted brioche bun, jerk fries
- JERK CHICKEN ROTI | 17**
rice and peas, jerk mayo, shaved cabbage
trinidadian flat bread
- CURRY VEG ROTI | 14**
curried cauliflower, pumpkin, potatoes and
greens wrapped in trinidadian flat bread
- JAMAICAN PATTY MELT | 18**
caramelized onion, gruyère
special sauce, marble rye, jerk fries
- AVOCADO AND ACKEE TOAST | 16**
smacked avocado, ackee, sunnyside egg
toasted country bread
- LILY'S GARDEN SALAD | 14**
bibb lettuce, radish, sunflower seeds
carrot-miso vinaigrette
- GRAIN BOWL | 16**
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 | 19**
classic jerk marinated pork shoulder
scotch bonnet sauce, festivals
- ACKEE & SALTFISH | 17**
plantains, steamed cabbage
- OXTAIL STEW | 19**
rich gravy, broad beans, carrots
rice and peas
- GUYANESE LO-MEIN | 16**
snow peas, broccolini, long beans
shishito peppers, black bean sauce
add 5pc. shrimp \$9
- GRILLED PORGY | 25**
scotch bonnet brown butter
charred broccolini, jasmine rice



**SOHO
LUNCH**

**SIGNATURE
DRINKS**

LILY'S PUNCH | 14/48
soju, fresh orange
passion fruit, pineapple

DUTTY WINE | 12/38
caribbean sangria
with red wine

HERBAL TONIC | 14/48
soju, fresh cilantro, lime
elderflower, sparkling wine

BEERS

DRAUGHT | 8

ANGRY ORCHARD CIDER
ITHACA FLOWER
POWER IPA

PRESIDENTE

BOTTLES | 8

CARIB
RED STRIPE
GUINNESS FOREIGN EXTRA

CAN | 7

MODELO

BEVERAGES

BADOIT / EVIAN | 7

SORREL | 6

HOMEMADE
GINGER BEER | 6

TING | 4

SODA | 3

TROPICAL RED BULL | 6

COCONUT WATER | 9

WINES

SPARKLING

SPARKLING Wycliff Brut, California, USA | 10/36

SPARKLING Wycliff Rosé, California, USA | 10/36

CHAMPAGNE Perrier Jouet, Épernay, France (half) | 49

WHITE

PINOT GRIGIO Danzante, Italy | 12/44

RIESLING Covey Run, Washington, USA | 11/40

SAUVIGNON BLANC Souverain, California, USA | 13/48

CHARDONNAY Beckon, California, USA | 15/56

SAUVIGNON BLANC Loveblock 2016, Marlborough, New Zealand | 68

ROSÉ

ROSÉ Juliette, Provence, France | 14/52

RED

PINOT NOIR Storypoint, California, USA | 14/52

MALBEC Kaiken, Reserva, Mendoza, Argentina | 13/48

CABERNET SAUVIGNON Jam, California, USA | 16/60

SAKE

HEAVEN SAKE Junmai Ginjo | 15/85