

- Salads* -

Havana Salad - \$5.95

Our house salad with seasonal greens and arugula mixed with julienned bell pepper, onion, tomatoes and cucumber in a chili-lime dressing

- Add Chipotle Chicken for \$2.95
- Prawns or Salmon for \$5.95

Tower Caesar Salad - \$8.95 | \$6.95

A Tijuana style salad of romaine tossed in our Caesar dressing with roasted red pepper and shredded Argentinean parmesan cheese topped with house made croutons and tortilla chips

- Add Chipotle Chicken for \$2.95
- Prawns or Salmon for \$5.95

Brazilian Chicken Salad - \$12.95

Mango and black beans over a bed of mixed greens with avocado, papaya, red cabbage and our orange-ginger dressing topped with either Chicken sauteed with peppers and onions or Grilled Chipotle glazed chicken

The Mediterranean Salad - \$9.95

Baby spinach with Greek olives, cucumber, red onion, and sun-dried tomatoes topped with shredded myzithra cheese and warm spanakopita served with our roasted red bell pepper dressing

- Add Chipotle Chicken for \$2.95

Asian Noodle Salad - \$10.95

Angel hair pasta, fresh carrots and cucumbers with ginger marinated chicken in a wonderful sweet & hot Szechuan dressing topped with pea sprouts and sesame seeds

Chinese Chicken Salad - \$10.95

Five-spice marinated chicken, tomato, carrots and cucumbers on a bed of fresh greens and crispy rice sticks topped with our honey-sesame dressing, toasted almond slivers & sesame seeds

Tostada Torre Salad

A crisp tostada shell filled with a layer of refried beans, Spanish red rice, and crisp lettuce tossed with pico de gallo, parmesan, and cucumber in roasted red pepper dressing topped with olives, avocado, and sour cream

- with Chile Roasted Chicken - \$12.95
- with Carnitas - \$13.95
- with Prawns or Salmon - \$14.95
- Vegetarian (with pinto beans) - \$9.95

Thai Steak Salad - \$12.95

7oz. skirt steak marinated in Thai sauce, grilled and served on a bed of fresh greens & crispy rice sticks with diced mango, peanuts, cherry tomatoes, cucumbers, carrots and bean sprouts topped with a spicy Szechuan dressing

- Soups -

- Add \$1.00 each to add cheese, avocado, pico de gallo, or sour cream
- Add Grilled Chicken for \$3.95 - Add Grilled Salmon or Sauteed Prawns for \$5.95

Nicaraguan Black Bean Soup* or **Roasted Corn Chowder** cup - \$3.95 | bowl - \$5.95
Soup of the Day cup - \$4.50 | bowl - \$6.50
house baked bread - \$1.50

- Burgers -

All beef burgers are a half pound choice ground chuck with your choice of house cut fries or potato salad
Add \$.95 each for bacon, avocado, mushrooms, jerk sauce, Thai glaze, or fritte sauce.
Add \$.95 to substitute a side House Salad, Caesar Salad, Cup of Soup, or Thai Basil Coleslaw

The All American Burger - \$9.95

with cheddar cheese, tomato, onions, lettuce, & mayonnaise served on a sesame bun

The Jerk Burger - \$10.95

with our famous Jerk sauce, jack cheese, lettuce, tomato, onions, jicama, and mayo on a sesame bun

The Earth Burger* - \$10.95

Grilled vegetarian patty made of nuts, rice, jack cheese and spices. Served with tomatoes, lettuce, and caramelized onion on a sesame bun

Make it Jerk, Kona, or Borracho style for \$.95

The Kona Burger - \$10.95

with a glaze of hoisin and ginger with mayo, lettuce, onion, jicama & pineapple on a sesame bun

The Borracho Burger - \$10.95

with Firestone DBA BBQ sauce, jack cheese, crispy onions, lettuce, tomato, & mayo on a sesame bun

East African Veggie Burger* - \$11.95

A vegan patty made of ground peas, sweet potato, garbanzo beans, and corn mixed with African spices and encrusted with sesame and pumpkin seeds served with sliced portabella, lettuce, red onion, and roasted red pepper on a whole wheat bun

Make it Jerk, Kona, or Borracho style for \$.95

- Sandwiches -

Sandwiches are served with your choice of house cut fries or potato salad
Add \$1.00 each for bacon, avocado, mushrooms, Jerk sauce, Thai glaze, or Fritte sauce
Add \$1.00 to substitute a side House Salad, Caesar Salad, Cup of Soup, or Thai Basil Coleslaw

Roasted Garden Vegetable* - \$9.95

Seasoned eggplant, roasted red bell peppers, and alfalfa sprouts with avocado, smoked mozzarella, and herb mayo, on warmed walnut wheat bread

Portabella Toscana* - \$9.95

Grilled portabella cap served on our house made herb focaccia with tomato, arugula, & pesto mayo

Kingston Chicken - \$10.95

Grilled Chicken breast topped with our famous Jerk sauce and jack cheese served with mayo, lettuce, red onion, and jicama on a sesame bun

Curry Flatbread - \$9.95

Chicken tossed in a warm yellow curry with onions and toasted almonds served in a lightly toasted flatbread accompanied by herbed lentils, housemade hummus and a spicy cucumber salad with feta cheese (instead of fries)

Malaysian Chicken - \$9.95

Grilled Chicken breast topped with a glaze of hoisin and ginger with mayo, lettuce, red onion, jicama and grilled pineapple on a sesame bun

Cuban Pork - \$10.95

Slow roasted pulled pork in Cuban spices layered with sliced ham, Swiss cheese, onion, bell pepper, and pickles served in a pressed French roll

Tower Tuna Melt - \$10.95

Albacore tuna mixed with celery, onions, mayo and spices served on toasted house made focaccia with cheddar cheese and avocado

-New- Kari Samosas* - \$10.95

Puff pastry stuffed with diced carrot, potato, onion, and peas mixed with a savory yellow curry paste then baked to a golden brown

- Entrees -

Chile Relleno* - \$11.95

Stuffed with Monterey jack cheese, pine nuts, currants, & cilantro topped with pico de gallo & sour cream. Served with Spanish red rice and pinto beans

Carnitas Rojas - \$13.95

Pulled pork, slow roasted in spices with an achiote and citrus marinade served with pinto beans, red rice, pico de gallo, sour cream, & flour tortillas

Thai Green Curry - \$12.95

Sauteed chicken breast in green curry with coconut milk, asparagus, bamboo, bell peppers, carrots, peas, tomatoes and Thai basil served with steamed jasmine rice & topped with fresh cilantro

- Add \$2.95 to sub Thai Steak or Sauteed Prawns

Koh Tao Crispy Fish - \$13.95

Fresh fillet of Basa seasoned then tempura fried and served over a bed of fresh spinach with a Thai chili and tamarind sauce and steamed jasmine rice

Florentine Ravioli* - \$12.95

Jumbo raviolis stuffed with spinach & ricotta cheese, topped with our Panzotti sauce - a white wine pesto cream sauce - served with cherry tomatoes, sauteed spinach and mushrooms
- Add Chicken for \$2.95 or Prawns for \$5.95

Enchiladas Torre - \$12.95

Two chile roasted chicken enchiladas topped with jack cheese and your choice of roasted red chile and tomato sauce or salsa verde served with Spanish red rice and whole pinto beans

Santa Fe Salmon - \$14.95

Pan seared, red chile crusted Atlantic salmon placed over yellow pepper and mango sauce served with sauteed baby spinach and wild mushrooms along with fresh pesto orzo

-New- Jamaican Jerk Chicken - \$12.95

Chicken breast marinated in 18 spices, chiles, citrus juice and seasonings grilled and served with sweet potato in coconut milk, an orange-jicama slaw, and a side of Jerk Sauce.

Piag's Steak - \$14.95

8 oz. skirt steak marinated in garlic, ginger, hoisin, and plum sauce then grilled and served with steamed jasmine rice, sauteed baby bok choy & bell peppers along with two sauces: chili soy and cool spice

Tower Linguini* - \$13.95

Fresh salmon sauteed with cherry tomatoes, cilantro, white wine and lemon butter tossed with linguini and topped with parmesan cheese and fresh herbs

- Add \$1 to substitute Jumbo Prawns
- Vegetarians sub Asparagus and Mushrooms

-New- Prikng Prawns - \$13.95

Tempura battered tiger prawns tossed with green beans and bell pepper in a spicy red curry paste. Served with steamed jasmine rice.

Tower Fish & Chips - \$11.95

Fresh Cod in a panko batter served with house cut French fries, Thai basil coleslaw, and two house made sauces: tartar and miso chile