

STARTERS & SOUPS

Salmon Trio \$14.00

smoked & pan fried crusted salmon cakes over apple sauce and topped with chive cream cheese & chili oil

Naanpanadas- v \$12.00

lemony lentil and rice filling with spiced sour cream & salsa verde, three per order

Naan Chips \$10.00

white bean & beet dip topped with pickled beets, feta, pistachio & chili oil

Lemony Lentil Soup- vg,gf \$6.00/\$8.00

lentil, rice, coconut milk & lemon topped with toasted pepitas & scallion

Brisket Chili \$8.00/\$12.00

ground brisket & beans with warm spices topped with sour cream, cheddar, green onion and homemade cornbread slice

French Fries- vg \$10.00

share portion of house cut french fries served with choice of sauce: sriracha aioli, beet BBQ, burger sauce

Side Naan- v \$6.50

three pieces of warm naan bread

Cornbread \$4.50

jalapeno, cheddar & pepitas served warm with molasses butter

NAAN TACOS

2 PER ORDER served on house made naan sub corn tortillas - gf
Add side of fries or caesar salad \$6.50

Brisket \$20.00

1/4 lb smoked prime brisket, salsa verde, fresh sliced cabbage & pickled red onions

Lamb Makhani \$24.00

butter lamb curry, herb yogurt, mango chutney, pistachio fennel dust & cilantro

Smash Burgers \$14.00

ground beef patties, American cheese, cabbage, cinder sauce, red onion, b&b pickles
add smoked bacon +3

Smoked Chicken \$16.00

smoked jerk chicken, jerk remoulade, honey-lime vinaigrette slaw with jerk cracklins

Cheesy Potato- v \$12.00

red bliss potatoes, melted cheddar cheese, salsa verde, sriracha aioli, cilantro, green onion, cotija & pickled red onions
add smoked bacon +3

Tofu- v \$12.00

marinated tofu, cabbage, pineapple kimchi, jalapeños & sriracha aioli

@CINDERRESTAURANT
401-229-3377

ORDER ONLINE
CINDERRESTAURANT.COM

vg- vegan v- veg gf- gluten free

169 MAIN STREET, WESTERLY, RI 02891

MAINS & SALADS

Pork Belly Fried Rice -gf \$18.00

hot honey pork belly bites, pineapple kimchi, scallion over fried rice and veggies

Beans & Greens- vg, gf \$6.50/\$9.50

ginger braised white beans & grilled broccolini, crispy shallots, sunflower seeds, gremolata, sunflower parm

Long Beach Bowl - v \$14.00

chilled farro salad with crumbled feta, sliced cabbage, candied beets & black beans with honey-lime vinaigrette topped with toasted pepitas, scallion & crispy shallots

Caesar Salad- vg, gf \$6.50/\$9.50

bok choy, sunflower parmesan, vegan dressing -
add corn bread croutons +2

Add Protein

chicken +6 brisket +9 pork +8 tofu +4

Kids Cheese Tacos \$8.00

grilled cheddar & naan add any protein +4

Kids Smash Burger Tacos \$10.00

ground beef patties & American cheese on naan

EAT MENU

Not all ingredients are listed. Please alert your server if you have any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. **Our menu is subject to change.**

COCKTAILS

Bicycle Thief

gin, campari, fresh grapefruit, lemon & simple topped with soda

\$ 14.00

Mai Tai

Real McCoy 5 year rum, lime, curaçao, orgeat & spiced demerara syrup

\$ 14.00

Rouge Whiskey Smash

whiskey, lillet rouge, lemon & hibiscus simple topped with soda

\$ 14.00

Fig Negroni

cardamaro, cappaletti & black fig

\$ 14.00

Postcard to Ireland

West Cork Glengariff oak whiskey, Campari, fresh lemon & simple topped with Prosecco

\$ 15.00

Espresso Mai-tini

Real McCoy 5 year rum, curaçao, orgeat, mai tai simple and espresso shot

\$ 15.00

Fresh Margaritas

sub Yuu Baal mezcal +3

Spicy w. tajin rim

Blood Orange Hibiscus w. salt rim

Classic w. salt rim

\$ 12.00

CANS & BOTTLES

Sierra Nevada pale ale- 5.5% \$6.00

Spaten helles lager -5.2% \$7.00

Rejects Beer Mexican \$8.00

Lager- 16oz 4.2%

Switchback amber ale- 5% \$6.00

Champlain Cider Kingston \$8.00

Dry- 6%

Erdinger NA- 0% \$7.00

ON TAP

Brooklyn Brewery Pilsner- 5.2% \$6.00

Maine Beer Co.- Lunch IPA 7% \$12.00

MOCKTAILS & SOFT DRINKS

750 ml sparkling water \$6.00

House pineapple ginger juice \$5.00

Pineapple ginger/ice tea half/half \$6.00

Hibiscus lemonade \$6.00

soda: coke, diet coke, gingerale, club soda \$3.00

St. Agrestis Phony Negroni \$11.00

Barbalicious- Seedlip Garden 108, orgeat, strawberry mint & lime \$11.00

WINE

White & Skin Contact

Glass/ Bottle

McFadden Family Blue Quail Sauvignon Blanc, CA '21 organic \$11.00/\$33.00

Camp Chardonnay, North Coast CA '22 organic \$14.00/\$42.00

Pas St Martin Anjou Blanc, Chenin Blanc, France '22 \$13.00/\$39.00

Monetmelino Rosato Rosé, Umbria IT'23 organic \$13.00/\$39.00

Bel a Caio 100% Semillon, France 22' skin contact organic \$13.00/\$39.00

Reds

Azimut Penedes Negre Tempranillo/Granache/Mourvèdre, Spain '18 organic \$12.00/\$36.00

Giapoza Cabernet Sauvignon, CA '20 \$12.00/\$36.00

Tolloy Pinot Noir, Italy '21 \$14.00/\$42.00

Sparkling

Angelini Prosecco, Italy \$10.00/\$30.00

Azimut Brut Rose Cava, Spain organic \$14.00/\$42.00

cinder DRINK