



EST. 1996

Fried Calamari Salad

field greens, asiago, lemon balsamic
vinaigrette 21

Fried Bar Calamari

homemade marinara, lemon, pickled
peppers, parmesan 22

Sea Scallop Appetizer

sauteed mushroom, roasted red pepper
gorgonzola sauce, sherry butter, sauteed
spinach, balsamic reduction 24

Spicy Jamaican Curry Chicken

braised cut chicken thigh, onion, hot
peppers, coconut jasmine,
fried plantain garnish 24

Avocado Fresh Spring Rolls

mint, rice noodle, avocado, lettuce,
carrot, warm coconut peanut sauce
(not fried) 8

Shrimp Naan Pizza

grilled shrimp, fontina, prosciutto,
tomato, lemon arugula, chimichurri,
truffle oil 17 (contains pork)

P.E.I Mussels

Spanish chorizo, asparagus, white wine
tomato broth, herbed parmesan frites
(contains pork) 23

Tapas Taco Feature

ask your server for the details

Homemade Tortilla Chips

pico de gallo 7
with guacamole (contains dairy) 9

NO SUBSTITUTIONS PLEASE

Tofu Tikka Masala

crisped tofu, Indian inspired tomato &
cream curry, jasmine rice, scallion 19

Korean Beef Bulgogi

kimchee style cabbage slaw, sweet potato
glass noodles, spicy gochujang 24

Burrata Antipasto

grilled artichoke hummus, 'nduja crostini,
tomato, agave walnut, dried cranberry,
pomegranate molasses 18

Local Farm Raised Beef

Seven Bridges Farm select cut, grilled with
gremolata, chipotle cheddar
potato croquette market price

Arancini

arborio, spinach, mozzarella, marinara,
basil, parmesan, panko, asiago 10

Brussel Sprouts

fried crisp, seasoned & tossed with butter,
side of chipotle remoulade 11

Tuna Tartare Napoleon

wonton crackers, wasabi, sour cream,
guacamole, sesame oil, sriracha
(contains dairy) 23

Meatball with Eggplant

two Italian beef meatballs braised in sauce,
fried panko eggplant, house made ricotta
18

Vegan Lasagna

red pepper, eggplant, spinach, soy protein,
house made cashew ricotta, plant based
bechamel, locally made Panacheeza vegan
parmesan
(contains tree nut) 24

PLEASE INFORM US OF ANY FOOD ALLERGIES BEFORE YOU ORDER
20% GRATUITY ADDED TO GROUPS OF 5 OR MORE

INTRODUCING



EVENT 180

BY TAPAS 177

WE WELCOME YOU
TO OUR NEW
WEDDING / EVENT
SPACE LOCATED
ACROSS THE STREET.

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180 ST. PAUL STREET

Cheers!

(3) Caribbean Beef Empanaditas

ground beef peppadew filling, spicy chipotle cream,
onion chestnut chutney
10 | +2.50 for each additional piece

(5) Portobello Cream Cheese Wontons

fried wonton purses filled with sautéed mushrooms &
cream cheese
10 | +1.50 for each additional piece

(4) Grilled Rack of Lamb Chops

organic quinoa tabbouleh, tzatziki, Kalamata, roasted
pepper, feta
24 | +5.00 for each additional piece...

*The Chef will prepare to your liking... however, if you
request it cooked more than medium it can not be sent
back for any reason.

(6) Philippine Chicken Egg Rolls

crisp lumpia, sweet dipping sauce
12 | +2.00 for two additional pieces

ENTREE

Grilled Ribeye Steak

mashed potatoes, fried Brussel sprouts,
pickled red onion 45
(ask to slice for sharing)...

*The Chef will prepare to your liking...
however, if you request it cooked more than
medium it can not be sent back for any reason.

Salmon Feature

nightly fresh Aukra salmon 35

Tuna Poké Bowl

tuna tartar, kimchi slaw, sesame,
edamame, avocado, mango salsa, peanut
sticky rice, scallion, tamari 34
Vegan tofu version offered 26

Chicken Spaghettini

chicken breast, asparagus, artichoke
heart, lemon sherry butter sauce, Italian
cheeses 34

Sea Scallop Entree

spinach parmesan risotto, sauteed
mushroom, roasted red pepper
gorgonzola sauce, sherry butter, balsamic
reduction 45

Shrimp Penne

sweet bite size shrimp, spicy chorizo
sausage, blush sauce, basil pesto, fresh
mozzarella (*contains pork*) 34

Seafood Puttanesca

mussels, calamari & scallops, olives,
capers & spicy Calabrian tomato sauce,
spaghettini 47

DESSERT OPTIONS AVAILABLE