

HOTSY-TOTSY

Tapas Style: Served as it is made to ensure freshness



SMALL PLATES

'HOTSY' DIPS \$12
everything seasoned hummus, babaghanoush & olive tapenade, served with naan bread and crudite

TUNA TATARE \$12
mango, avocado, wasabi with wonton chips

CALAMARI \$12
shishito peppers & creole tomato sauce

COCONUT SHRIMP \$14
island jumbo shrimp with chili lime sauce

BRAISED SPANISH OCTOPUS \$11
aji amarillo, patatas bravas, spanish olives & romesco sauce

BLISTERED SHISHITO PEPPERS \$8
lemongrass aioli & sweet soy sauce

GENERAL TSO'S CAULIFLOWER \$9
with a wasabi ranch dip

HEARTS OF PALM "DEVEILED EGGS" \$6.50
stuffed with curried tofu & smoked paprika

ROASTED BEET POKE \$9
garlic ginger puree, toasted sesame seeds & wakimi salad

HEIRLOOM CARROT TART \$8
goat cheese, hazelnuts & maple bourbon glaze

SWEET & SPICY KOHLRABI "NOODLES" \$6.50
crisp veggie noodle

HAND CUT TRUFFLE FRIES \$8
with a smoked gouda fondue dip

BRUSSEL SPROUTS \$8
with shaved Grana Padana, crispy bacon & balsamic

CHEESE & MEAT PLATES

ARTISAN CHEESE PLATE \$18
Humboldt Fog, Port Salut, & Drunken Goat cheeses

CURED MEAT PLATE \$18
Prosciutto, Soppressata & Pate de Campagne

SALADS

ARTISIAN CAESAR SALAD \$9
Locally sourced baby lettuce, white anchovy, polenta crouton & garlic parmesan dressing

FETA SALAD \$9
house greens, sweet peppers, onion, tomatoes, olives & white balsamic vinaigrette

ROASTED CORN AND ARUGULA SALAD \$9.50
ranch dusted popcorn, corn shoots, toasted cashews, sherry-shallot vinaigrette

FRIED GREEN TOMATOES & BURRATA \$12
fried green tomatoes & burrata cheese with roasted red pepper aioli

SLIGHTLY LARGER

WAGYU BURGER \$16
port wine mayo, shallot relish, gouda fondue & housemade chips

IMPOSSIBLE BURGER \$16
vegan burger, special sauce & sweet potato fries

ALBONDEGAS \$12
spicy lamb meatballs with a smoked paprika yougurt sauce & golden raisin pesto

SEARED DIVER SCALLOPS \$16
coconut sticky rice & crispy garlic chili oil

GRILLED FLAT IRON STEAK \$16
served with street corn salad & chimichurri

SHEPARDS PIE -
Traditional Lamb \$14
Vegan(Lentil) \$12

HOMEMADE GNOCCHI \$10
roasted garlic & tomato pomodoro sauce
add fish, shrimp or steak \$6

FLATBREADS

MAITAKI MUSHROOM \$11
roasted artichoke hearts, manchego cheese & white truffle oil

MARGHERITA \$10
buffalo mozzarella cheese, roma tomatoes & fresh basil

SHRIMP \$10
mozzarella cheese & fennel onion chutney



"Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness."