

# HOTSY-TOTSY

Tapas Style: Served as it is made to ensure freshness

## SMALL PLATES

'HOTSY' DIPS \$12

*everything seasoned hummus, matbucha & olive tapenade, served with naan bread and crudite*

SMOKED FISH DIP \$14

*served with carrots, celery & naan bread*

AVOCADO EGGROLLS \$12

*sundried tomatoes, Hass avocados & fresh herbs*

TUNA TATARE \$14

*mango, avocado, wasabi with wonton chips*

CRISPY CALAMARI \$12

*shishito peppers & creole tomato sauce*

COCONUT SHRIMP \$12

*island jumbo shrimp with chili lime sauce*

BRAISED SPANISH OCTOPUS \$12

*aji amarillo, patatas bravas, spanish olives & romesco sauce*

ALBONDEGAS \$12

*spicy lamb meatballs with a smoked paprika yogurt sauce & golden raisin pesto*

BLISTERED SHISHITO PEPPERS \$9

*lemongrass aioli & sweet soy sauce*

GENERAL TSO'S CAULIFLOWER \$9

*with a wasabi ranch dip*

HEARTS OF PALM "DEVILED EGGS" \$6.50

*stuffed with curried tofu & smoked paprika*

ROASTED BEET POKE \$9

*garlic ginger puree, toasted sesame seeds & wakimi salad*

CARROT TART \$8

*goat cheese, hazelnuts & maple bourbon glaze*

SWEET & SPICY KOHLRABI "NOODLES" \$6.50

*crisp veggie noodle*

HOMEMADE GNOCCHI \$10

*creamy alfredo truffle or marinara sauce  
add shrimp \$6 or steak \$10*

HAND CUT TRUFFLE FRIES \$8

*with a smoked gouda fondue dip*

SHAVED BRUSSEL SPROUTS \$8

*with shaved Grana Padana, crispy bacon & balsamic*

PARTIES 6 OR MORE WE RESERVE  
THE RIGHT TO ADD GRATUITY

## 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

*shallot relish, gouda fondue, arugula & housemade chips*

IMPOSSIBLE BURGER \$16

*plant based burger, special sauce & sweet potato fries*

SEARED DIVER SCALLOPS \$16

*coconut sticky rice & crispy garlic chili oil*

GRILLED FLAT IRON STEAK \$16

*served with street corn salad & chimichurri*

SHEPARD'S PIE - choice of

TRADITIONAL LAMB \$14

VEGAN(LENTIL) \$12

SHORT RIBS \$24

*Shiraz glazed & horseradish mashed potatoes*

WHOLE SNAPPER (for 2 people) \$26

*seasonal veggies & creole quinoa*

## FLATBREADS

MAITAKI MUSHROOM \$11

*roasted artichoke hearts, manchego cheese & white truffle oil*

MARGHERITA \$10

*buffalo mozzarella cheese, roma tomatoes & fresh basil*

BRIE & PROSCIUTTO \$12

*fig jam & arugula*

## CHEESE & MEAT PLATES

ARTISIAN CHEESE & CURED MEAT PLATE \$20

*An assorted selection of fresh cheeses & cured meats*

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