

## SHARING IS CARING

### **Spinach & Artichoke Dip 14 V**

Spinach and Artichoke Dip, Pita Bread

### **Roasted Garlic Hummus 15 PB**

Creamy Hummus, Carrots, Broccoli, Naan

### **Crispy Cauliflower 14 PB**

Tossed in Bang Tang Aioli, Scallions, Sesame Seeds

### **Everything But The "Crab" Cakes 15 PB**

Pan seared Chickpea and Artichoke Hearts, Bell Pepper, Florida Orange Mustard Sauce

### **Dippin' Fries 10 PB**

French Fries, Bang Tang, Ketchup, Garlic Aioli

### **HÄOS Flatbread 13**

Pork Belly, Apple, Gouda, Arugula, Caramelized Onions, Apple Cider Gastrique

## LEAVE ROOM FOR DESSERT

### **Mixed Berry Shortcake 12**

Pound Cake, Mixed Berry Compote, Whipped Cream, Mint



Key: **V** = Vegetarian Friendly **PB** = Plant Based / Vegan Friendly  
**GF** = Gluten Free

## THE GOODS

### **The Pork Chop 30**

12 oz Maple Brined Bone In, Mashed Potatoes, Bell Pepper, Kielbasa, Sunflower Seeds

### **Chicken Pesto Pasta 27**

Pesto Butter, Mushrooms, Spinach, Charred Heirloom Tomatoes, Chopped Blackened Chicken Breast

### **\* This Salmon Is Mahhhvelous 35**

Creamy Lemon Herb Couscous, Seasonal Veggie, Fennel Fronds, Florida Orange Mustard Sauce

\*There is an increased risk associated with consuming raw or undercooked meat, poultry, or seafood. If you have chronic illness of the liver, stomach, blood or have immune disorders, you are at greater risk of serious illness from raw items

## SALAD

### **HÄOS Salad 12 V GF**

Arcadian Lettuce, Parmesan Cheese, Tomato, Cucumber, HäOS Made White Balsamic Dressing

### **Caprese Salad 15 V**

Arugula, Fresh Basil, Mozzarella, Cherry Tomato, Olive Oil, Balsamic Glaze

### **Enhance your Salad:**

**Crispy Chicken 10 Bistro Steak 15**

**Shrimp 11 Salmon 14**

## IN & OUT MENU

### **HÄOS Burger 20**

Short Rib & Brisket Patty, American Cheese, HäOS Pork Belly, Bibb Lettuce, Tomato, Dill Pickle, Garlic Aioli, Fries

### **Pulled Pork Sandwich 15**

Three Chicken Tenders, French Fries  
Choice of HäOS made Sauce:  
Vegan Dill Ranch, BBQ Sauce, Honey Mustard

### **Chicken Tenders 16**

Three Chicken Tenders, French Fries  
Choice of HäOS made Sauce:  
Vegan Dill Ranch, BBQ Sauce, Honey Mustard



**-White & Rose Wines-**

- Rose "83" Cotes De Provence, France, 2019 9.5 / 36
- La Crema, Sauvignon Blanc, Sonoma County, 2021 12 / 43
- Willakenzie, Pinot Noir Rose, Oregon, 2019 38
- Crowded House, Marlborough New Zealand, 2021 10 / 34
- Ca' Bolani, Pinot Grigio, Friuli Italy, 2019 8.5 / 32
- Quantum Leap, Pinot Grigio, Veneto, Italy 2021 9 / 35
- Essay, Chenin Blanc, Coastal South Africa, 2020 8.5 / 32
- Seal Rock Chardonnay, California, 2021 9 / 35
- Copain "Tous Ensemble" Chardonnay, Sonoma Coast California, 2017 12 / 43

**-Cocktails-**

- FLORIDA MULE 11  
ABSOLUT VODKA, PINEAPPLE,  
LIME, GINGER BEER
- HÄÖS MARGARITA 12  
EL JIMADOR TEQUILA, FRESH  
SQUEEZED CITRUS, AGAVE
- CHURCH ST. FASHION 13  
BOURBON, MUDDLED ORANGE,  
SUGAR, BITTERS
- TWISTED GNT 10  
GIN, TONIC WITH LIME TWIST
- 5 O'CLOCK SOMEWHERE 10  
SPICED RUM, LIME, AGAVE

**-Red Wines-**

- Sangue di Giuda Chilled Blend Lombardy Italy 9 / 32
- French Blue Bordeaux Rouge, France, 2019 8 / 28
- Murphy Goode, Pinot Noir California 2018 10 / 40
- Carson Scott, Pino Noir California 2018 22 / 69
- Belle Glos "Las Alturas" Pinot Noir California, 2018 17 / 66
- Lote 44, Malbec, Mendoza Argentina, 2018 9 / 34
- Alma Negra, Malbec Blend Mendoza, Argentina 13 / 40
- Oberon, Merlot, Napa Valley California, 2018 12.5 / 40
- Carmel Road, Cabernet Sauvignon 2018 9.5 / 36
- Kaley's Rescue Red, Sierra Foothills California 2018 15 / 42
- Mt. Brave, Cabernet Sauvignon, "Mount Veeder" Napa Valley, California, 2016 170
- Taken, Cabernet Blend, Napa Valley California, 2018 60

**-Sparkling Wines-**

- Sandilliano "Gran Cuvee" Brut, Italy NV 7 / 30
- Rosa Regale Sparkling Red, Italy NV 10 Split
- Franzie & Cratzi Prosecco, Italy 45
- Pommery Brut Royal, France 16 / 64
- Veuve Clicquot Yellow Label Brut, France 180
- Moet & Chandon "Dom Perignon" Brut, Epernay France, 2006