



## 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

## Red Wines

Sangue di Giuda Chilled Blend Lombardy Italy 9 / 32  
Lote 44, Malbec, Mendoza Argentina, 2018 9 / 34  
Alma Negra, Malbec Blend Mendoza, Argentina 13 / 40  
Kaley's Rescue Red, Sierra Foothills California 2018 15 / 42  
Mt. Brave, Cabernet Sauvignon, Napa Valley, California, 2016 170

## Sparkling Wines

Sandilliano "Gran Cuvee" Brut, Italy NV 7 / 30  
Rosa Regale Sparkling Red, Italy NV 10 Split  
Moet & Chandon "Dom Perignon" Brut, Epernay France, 2006 290

## Beers

Bud Light 6  
Budweiser 6  
Corona 6  
Michelob Ultra 6  
Pedaler's Cider 7  
Kona Lite 6.5  
Up River Pale Ale 7  
Joy land IPA 7.5  
NA Mango 6.5  
NA Omission IPA 6.5

## Seltzers 7

Lime  
Mango  
Pineapple  
Black Cherry  
Watermelon

Haos\_on\_Church  
WIFI: HAOS-Guest  
Password: HAOS-Guest

## Appetizers

Chicken Wings  
10 for \$18  
15 for \$22  
20 for \$32

*Jumbo wings tossed with a choice of **one** sauce:  
Honey Mustard, Buffalo, Garlic Parmesan, BBQ  
Served with a side of Fries  
HÄOS made Ranch or Blue Cheese*

Black Garlic and Rosemary Hummus 13 V  
*Served with naan & seasonal vegetables*

Spinach and Kale Artichoke Dip 15 V  
*Served with Naan Bread*


Fried Fresh Mozzarella 15 V  
*Rustic zebra tomato sauce with wilted  
arrowhead spinach*

Chicken Sliders 14  
*Buttermilk fried chicken served  
on Hawaiian rolls, pickles, ranch*

Shrimp Scampi 17 GF  
*Jumbo shrimp sauteed in olive oil, garlic and  
white wine served with rustic garlic bread*

## Salads

Summer Salad 16 V / GF  
*An offering of seasonal strawberries, roasted  
sweet Zellwood corn, limestone lettuce, red  
onion, marcona almonds and sunshine blue  
cheese, white balsamic vinaigrette*

 \*Grilled Atlantic Salmon Salad 19  
*Chilled green tea noodles with baby Bok choy,  
tat soi, fresh coriander, bell pepper, sweet corn  
in a spicy ponzu vinaigrette*

Chicken Caesar Salad 19  
*Torn romaine hearts, garlic dried tomatoes,  
parmesan cheese, HÄOS Made croutons*

Citrus Cobb Salad 17 GF  
*Bibbs & romaine lettuce, tangerine, bacon,  
sunshine blue cheese, cucumber, roasted  
tomato, and avocado in a creamy sumo orange  
dressing*



KEY  
 - Spicy  
GF - Gluten Free  
V - Vegetarian  
PB - Vegan

## Entrées

Steak Frites 31  
*12oz NY Strip accompanied with pomme de  
frites with paprika butter*

\*Seared Atlantic Salmon 29 GF  
*Creamed Leek Potatoes and jumbo asparagus  
with Meyer lemon Beurre Blanc*

Chicken Parmesan 28  
*Fried breast topped with fresh mozzarella;  
rustic tomato sauce served with fresh linguini*

Cacio E Pepe Ravioli 29  
*Overstuffed handmade cacio e pepe ravioli,  
broccolini, blistered tomatoes, sauced with  
sage butter sauce*

Short Rib HÄOS Burger 18  
*Grilled short rib patty served with lettuce,  
tomato, pickle, and French fries*

## Sides

French Fries \$8  
Jumbo Asparagus \$6  
Sauteed Spinach \$6  
Creamed Leek Potatoes \$6  
Side Naan \$5

## Desserts

Cheesecake 7  
*Whipped cream, strawberry*  
Double Chocolate Cake 7  
*Whipped cream, strawberry*  
Key lime Pie 7  
*Whipped cream, strawberry*

\*20% gratuity will be added to all parties of 6 or more  
\*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  
*Prices Subject to change.*