

ta•pas ([täpəs] (n.) *origin—Spanish. A variety of small savory dishes typically shared communally amongst friends.*)

Mediterranean olives with citrus and fennel \$7

Marcona Almonds salted and roasted \$8

Whole roasted tomato bruschetta with balsamic, scallions and grilled bread \$8.5

Medjool dates with celery salad, parmesan and aged balsamic \$10

Roasted Local Beets with *Kunana Farms* goat cheese \$9

Bacalao Portuguese salt cod with garlic, cream, potato and crostini \$11

Baby Romaine Salad with croutons, shaved parmesan reggiano and caesar dressing \$12

Kailani Farms Mesclun Greens with toast points and *Kunana Farms* goat cheese \$10

Poached Fingerling Potatoes with warm truffle vinaigrette, herb salad and boquerones \$9

Local North Shore honeycomb with Humboldt Fog goat cheese and crisp apple \$12

House cured chorizo sausage with grilled apples \$10

Seared Hawaiian Ono with shaved fennel citrus salad and blood orange reduction \$16

Roasted Squid with cherry tomatoes, chili oil and fresh lemon \$11

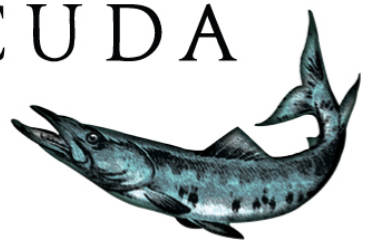
Banderillas grilled flank steak skewers with honey and chipotle chili oil \$12

Seared sea scallop with mashed potatoes and truffle reduction \$12

Slow Braised Pork Shoulder with roasted Yukon Gold potatoes and Fuji apples \$16

Pizzetta with sweet onion soffrito, roasted garlic, sweet corn and cherry tomatoes \$15

BARACUDA



Chocolate-pot de creme \$9

Pineapple Upside-down cake with vanilla ice cream \$9

Coconut ice cream with chocolate sauce and fresh cherries \$9

Lemon Blueberry ice cream with oatmeal crunch \$9

Pomegranate granita with palmier \$9

Affogato a shot of espresso with a dollop of vanilla ice cream \$8

House made Limoncello Meyer lemon infused vodka served with lemon-anise biscotti \$11

Dessert Wines

Yalumba Winery Muscat Australia \$16 / **Grappa de Montalcino** Piave Italy \$12

Most of our produce, meat, poultry and fish come from organic farms guided by principles of sustainability

Visa & Mastercard only