

July  
2018

## SMALL PLATES SOUPS & FRIES

<b>Red Coconut Curry Mussels</b>	12	<b>Crispy Kabocha Squash</b>	11
<b>Nachos el Curioso</b> small/large	14 / 21	chimichurri and salsa roja dipping sauce	
double pork chili, havarti, aged white cheddar, scallions, guacamole, pickled peppers & onions, pico de gallo, sour cream		<b>Spicy Broccolini</b>	12
<b>Spicy Roasted Garlic Hummus</b>	12	water chestnuts, candied kumquats, thai chili anchovy sauce	
olive oil, cucumber, tomato, feta, w/grilled pita bread		<b>Curry Roasted Cauliflower</b>	11
<b>Poke</b>	16	w/crispy shallots, chili flakes, monterey jack cheese and a cilantro yogurt sauce	
yellowtail, sweet soy sauce & chili oil, scallions, avocado, nori & black sesame crostini		<b>Mexican Corn on the Cob</b>	11
<b>Hamachi Crudo</b>	15	w/garlic aioli, grated monterey jack cheese and chili spice	
yellowtail, chilled soy dashi broth, crispy brussel sprouts, hawaiian lava salt, crispy shallots		<b>Mac 'n' Cheese</b>	9
<b>Spicy Thai Satay Skewers</b>	12	havarti, cheddar, goat & blue cheeses, breadcrumbs	
thai-marinated steak <u>OR</u> chicken thighs, spicy cucumber salad, spicy peanut sauce		<b>Fat Asparagus</b> farmers' market special	14
<b>Pomegranate Glazed Steak Skewers</b>	12	chili rubbed, served w/a wedge of lemon	
sumac, tomatoes, cilantro yogurt		<b>Spicy Chicken Tortilla Soup</b> small/large	9/14
<b>Hot Popcorn Shrimp</b>	14	garnished w/scallions and avocado	
served w/cajun seasoning, ranch dressing, fresh lemon		<b>Butternut Squash Soup</b> small/large	9/14
<b>Beer Poached Peel &amp; Eat Wild Shrimp</b>	15	garnished w/peanuts, dry cranberry and chili oil * made w/our house chicken broth	
Allagash Curieux Ale, harissa, garlic, lemon honey butter, bay leaf, toasted baguette		<b>Double Pork Chili</b> small/large	11/18
<b>Brussel Sprouts</b>	12	roasted pork shoulder and hickory-smoked bacon w/ale, pinquito beans, apricot, an assortment of dried chilies topped w/cheddar & scallions	
bacon, burrata, strawberry shrub reduction		<b>House Fries</b>	7
		hand cut fries, house ketchup	
		<b>Onion Rings</b>	7

## HANDMADE PASTAS

<b>Mushroom Ravioli</b>	20	<b>Prosciutto, Pea and Pesto Pasta</b>	22
oyster mushroom, peas, romesco sauce, sage		torchio pasta, cherry tomato, aged monterey jack cheese	
<b>Insalata Mediterranea</b>	19	<b>Spicy Miso Braised Short Rib Ragù Pasta</b>	22
pasta salad of cucumbers, garbanzo beans, olives, spinach, red bell peppers, carrots, grilled zucchini, pickled peppers and peas tossed in torchio pasta w/sherry vinaigrette and pesto add grilled chicken <u>or</u> salami 4 <u>or</u> shrimp 6		Niman ranch beef, harissa, mushroom, crispy shallots, cilantro	
<b>Spicy Drunken Noodles</b>	19	<b>Bucatini Bolognese</b>	20
mushroom, carrot, leek, water chestnut, onion, basil, thai chilies add satay chicken 4 steak 6 <u>or</u> shrimp 6		pork and beef ragù, w/basil & aged monterey jack cheese	
		<b>Seafood Red Coconut Curry</b>	24
		swordfish, shrimp, mussels, served over tagliatelle, tomatoes, pickled peppers, water chestnuts, leeks, carrots, peas	

## LARGE PLATES

<b>Fish 'n' Chips</b>	24	<b>Steak Frites</b>	27
tempura fried cod, house salad, hand cut fries, house tartar sauce, house ketchup		harissa rubbed hanger steak, roasted cauliflower, hand cut fries, scallions, aged monterey jack cheese, garlic aioli	
<b>Chili Rubbed Grilled Swordfish</b>	26	<b>"Kung Pao" Chinese Style Fried Chicken</b>	24
mango pickled pepper salsa, roasted cauliflower, broccolini		black bean marinated half chicken tossed w/chilies, peanuts, cilantro and scallions, served w/choice of side	

## BURGERS & HANDHELDS

burgers are 100% grass fed all natural beef, turkey, or veggie patty on a brioche bun served w/hand cut fries, house salad, miso slaw, spicy caesar salad, mexican style corn on the cob or watermelon salad

<b>The Curious Palate Grass-Fed Beef Burger</b>	18	<b>Soft Shell Crab Sandwich</b>	22
havarti cheese, lettuce, tomato, red onion, pickles, aioli, tomato jam		battered fried whole soft shell crab, butter lettuce, tomato, pickled red onion, remoulade on a brioche bun	now in season
<b>Bacon Bleu Grass-Fed Beef Burger</b>	18	<b>Fried Chicken Sandwich</b>	16
gorgonzola cheese, hickory-smoked bacon, lettuce, tomato, caramelized onions, guacamole, aioli		black bean marinated chicken thigh, lettuce, tomato, scallions, pickled radish, aioli, harissa on a brioche bun	
<b>California Grass-Fed Beef Burger</b>	18	<b>Miso Short Rib Wrap</b>	18
aged white cheddar, mixed greens, tomato, red onion, guacamole, mustard aioli		short ribs simmered in a soy miso broth w/miso slaw, harissa, red onion and pickles	
<b>"Tonkatsu" Grass-Fed Beef Burger</b>	17	<b>Grilled Swordfish Sandwich</b>	19
havarti cheese, miso slaw, tonkatsu sauce		chili rubbed w/remoulade, pickled radish, grilled onions, salsa roja, lettuce, spicy pickled peppers on a brioche bun	
<b>Veggie Burger</b>	16	<b>BBQ Pulled Pork Sandwich</b>	17
house veggie patty, havarti cheese, lettuce, tomato, red onion, pickles, ranch dressing		w/miso slaw and BBQ sauce on a brioche bun	

## LEAVES & ROOTS

<b>Summer Nectarine &amp; Burrata Salad</b>	11
basil and mixed greens tossed in olive oil, toasted almonds and drizzled w/a strawberry shrub reduction	
<b>Spicy Caesar Salad</b>	11
baby romaine, cherry tomatoes, croutons, monterey jack cheese, roasted jalapeño caesar dressing	
<b>Fat Asparagus Salad</b>	16
grilled farmers' market jumbo asparagus, market english peas, burrata, hickory smoked bacon crumble, pickled onion & radish, butter lettuce, sherry vinaigrette	
<b>Chopped Salad</b>	11
romaine & butter lettuce, tomatoes, red onion, cucumber, green olives, marinated chickpeas, croutons, feta, spicy pickled peppers, sherry wine vinaigrette	
<b>Small Curious Salad</b>	11
marinated chickpeas, feta, moroccan olives, red bell peppers, marinated beets, grilled zucchini, mixed greens, balsamic vinaigrette	

## TACOS

<b>Baja Style Fish Tacos</b>	14
batter-fried fresh cod, pickled red onion, shredded, cabbage, aged monterey jack cheese, cilantro yogurt	
<b>Spicy Satay Tacos</b>	12
thai-marinated steak <u>OR</u> chicken thighs, harissa, japanese pickles, cucumbers, pickled peppers, crispy leeks and carrots	
<b>Spicy Swordfish Tacos</b>	14
mango pickled pepper salsa, pickled radish, scallions, salsa roja	
<b>Squash Blossom Tacos</b>	13
goat cheese stuffed & fried blossoms w/roasted peppers, havarti and aged monterey jack cheese, caramelized onions, guacamole, sour cream	

\*\* Ingredients may be omitted, but not substituted \*\*