

SMALL PLATES SOUPS & FRIES

Spicy Red Coconut Curry Mussels	12	Spicy Broccolini	12
Nachos el Curioso small/large 14 / 21		water chestnuts, pickled carrots, thai chili anchovy sauce	
double pork chili, havarti, aged white cheddar, scallions, guacamole, pickled peppers & onions, pico de gallo, sour cream		Curry Roasted Cauliflower	11
Spicy Roasted Garlic Hummus	12	w/crispy shallots, chili flakes, monterey jack cheese and a cilantro yogurt sauce	
olive oil, cucumber, tomato, feta, w/grilled pita bread		Mac'n' Cheese	11
Yellowtail Crudo	15	havarti, cheddar, goat & blue cheeses, breadcrumbs	
olive oil, lime, harissa, crispy capers		Fat Asparagus farmers' market special	14
Yellowtail Coconut Ceviche	16	chili rubbed, served w/a wedge of lemon	
mango, pickled pepper, avocado, white corn tortilla chips		Spicy Chicken Tortilla Soup small/large 9/14	
Spicy Thai Satay Skewers	12	garnished w/scallions and avocado	
thai-marinated steak <u>OR</u> chicken thighs, spicy cucumber salad, spicy peanut sauce		Butternut Squash Soup small/large 9/14	
Pomegranate Glazed Steak Skewers	12	garnished w/peanuts, dry cranberry and chili oil * made w/our house chicken broth	
sumac, tomatoes, cilantro yogurt		Double Pork Chili small/large 11/18	
Hot Popcorn shrimp/chicken 14/11		roasted pork shoulder and hickory-smoked bacon w/ale, pinquito beans, apricot, an assortment of dried chilies topped w/cheddar & scallions	
served w/cajun seasoning, ranch dressing, fresh lemon		House Fries	7
Beer Poached Peel & Eat Wild Shrimp	15	hand cut fries, house ketchup	
Allagash Curieux Ale, harissa, garlic, lemon honey butter, bay leaf, toasted baguette		Onion Rings	7
Crispy Kabocha Squash	11	house made ranch and salsa roja dipping sauce	
house made chimichurri and salsa roja dipping sauce			

HANDMADE PASTAS

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

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

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

LARGE PLATES

Fish 'n' Chips	24	Steak Frites	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	
Chili Rubbed Grilled Swordfish	26	"Kung Pao" Chinese Style Fried Chicken	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	
Pan Roasted Salmon	26		
romesco sauce & vegetable medley			

BURGERS & HANDHELDS

burgers are 100% grass fed all natural beef, turkey, or veggie patty on a brioche bun
served w/choice of hand cut fries, side salad, kale salad or cole slaw

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

LEAVES & ROOTS

Spicy Kale Caesar Salad	11
cherry tomatoes, croutons, monterey jack cheese, roasted jalapeño caesar dressing	
Fat Asparagus Salad	16
grilled farmers' market jumbo asparagus, cherry tomato, burrata, hickory smoked bacon crumble, pickled onion & radish, butter lettuce, sherry vinaigrette	
Chopped Salad	11
butter lettuce, tomatoes, red onion, cucumber, green olives, marinated chickpeas, croutons, feta, spicy pickled peppers, sherry wine vinaigrette	
Small Curious Salad	11
marinated chickpeas, feta, moroccan olives, red bell peppers, marinated beets, grilled zucchini, mixed greens, balsamic vinaigrette	
Kale & Maple Candied Pecan Salad	12
avocado, butternut squash, farro, blue cheese, sherry wine vinaigrette	

TACOS

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

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