



Shareables

Hosin Glazed Tenderloin Skewers- Hosin Sesame Glaze Tenderloin, Ginger Slaw, Bang Tang **14**

Tuna Tartare – Ponzu, Micro Greens, Pickled Ginger Vinaigrette, Wontons **15**

Steak “Thumb Bit” Medallions – Seared Tenderloin, Garlic, Pickle on Padina Crisp **16**

Roasted Beet Tartare – Frisse, Red Onion, Dijon Mustard, Vegan Worcestershire, “Ricotta”, Flatbread **13 PB**

Mussels Pomodoro – Toasted Baguette, Mussel Brodo, White Wine, Tomato, Spicy Honey **14**

Vegan Flatbread - Creamy “Mozz”, Artichokes, Spinach, Caramelized Onion, Roasted Red Peppers, Arugula, Chive Oil **12 PB**

HÄOS Flatbread- Pancetta, Apple, Blue Cheese, Gruyere Cheese, Caramelized Onions, Balsamic Glaze, Arugula **12**

Just The Tips - Tenderloin Tips, Gruyere, Chimichurri, Crispy Onions, Garlic Aioli **14**

Artichoke and Chickpea “Crab” Dip - Artichoke, Chickpea, Pita **13 PB**

Hearts of Palm Ceviche - Avocado, Bell Pepper, Cucumber, Pita **13 PB**

Crispy Cauliflower- Bibb Lettuce, Tossed in Bang Tang Aioli **11 PB**

Sweet Potato Croquette - Dill Mousse **11 V**

Soup & Salads

“HÄOS Made” New England Clam Chowder **8**

HÄOS Salad- Mixed Greens, Cucumbers, Red Onions, Heirloom Cherry Tomatoes, Red Wine Vinaigrette **10**

Get Your WEDGE On- Iceberg Lettuce, Heirloom Cherry Tomatoes, Shaved Red Onion, Rice Paper “Bacon Bits”, Dill Ranch **12 PB**

Julia Caesar Salad – Crisp Romaine, Parmesan Cheese, HäOS Made Croutons, Caesar Dressing **11**

Handhelds

Shrimp Tacos- (2) Flour Tortilla, Crispy Shrimp, Avocado Corn Salsa, Bibb Lettuce, Dill Ranch **12**

Florida Burger- Grilled Pineapple, Pepper Jack Cheese, Bacon, Bibb Lettuce, Fries, Pepper Aioli **17**

Chicken Milanese Sandwich - Veggie Slaw, Fries, Spicy Aioli **16**

You Steakin’ Me Crazy– Tenderloin Tips Sandwich, Caramelized Onions, Gruyere Cheese, Fries, Garlic Aioli **17**

HÄOS Burger – Bibb Lettuce, Tomato, American Cheese, Pork Belly, Pickles, Fries, Garlic Herb Aioli **17**

A GOUDA Burger - Smoked Gouda, Crispy Onions, Wild Mushroom Red Wine Demi, Fries, Herb Aioli **17**

Sides

Mac N’ Cheese **5**

Sauteed Veggies **6**

Dip N’ Fries

Potato Mash **5**

Finale

Caramel Flan – Egg Soufflé, Whip Cream, Berries **8 V**

Lemon Cheese Cake – Sugar Cookie Crust, Strawberry Compote **9 V**

Flourless Chocolate Truffle Cake – Fig Jam, Pistachio, Blackberry Coulis, Whip Cream **8 V**

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

“This HÄOS is your home”

* 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.

* 18% Service Charge is Added to Parties of 6 or More



Signature Cocktails

*All Signature Cocktails can be prepared as Mocktails
-Add CBD \$3-*

- The Gin Wigmore** *gin, lemon, earl grey syrup, champagne* 12
- Beatle's Juice** *vodka, strawberries, basil, lime, ginger beer* 11
- New York State of Mind** *rye whiskey, lemon, malbec, aquafaba, cherry bitters* 12
- I Lava You** *tequila, hibiscus, agave, lime, chili pequin, black lava salt* 11
- Through the Grape Vine** *vodka, grapes, lime, agave* 10
- Rum Shaker** *spiced rum, HÄOS made crème de banana, orange, HÄOS made grenadine, ginger ale* 12
- Thyme after Thyme** *gin, lemon, thyme syrup, sparkling soda* 10

-Sparkling Wines-

- Sandilliano “Gran Cuvee”** Brut, Italy NV 6.5 / 28
- Laurent-Perrier “La Cuvee”** Brut, Tour-Sur-Marne France, NV 15 Glass / 74 Bottle
- Moet & Chandon “Dom Perignon”** Brut, Epernay France, 2006 290
- Rosa Regale Sparkling Red**, Italy NV 10 Split

-White & Rose Wines-

- Rose “83”** Cotes De Provence, France, 2019 9.5 Glass / 36 Bottle
- Willakenzie, Pinot Noir Rose**, Willamette Valley Oregon, 2019 38
- Crowded House, Sauvignon Blanc**, Marlborough New Zealand, 2019 8.5 / 32
- Ca’Bolani, Pinot Grigio**, Friuli Italy, 2019 8.5 / 32
- Essay, Chenin Blanc**, Coastal South Africa, 2020 8.5 / 32
- Talbott “Kali Hart” Chardonnay**, Monterey California, 2016 8.5 / 32
- Copain “Tous Ensemble” Chardonnay**, Sonoma Coast California, 2017 11 / 42

-Red Wines-

- Sangue di Giuda “Chilled Fruity Red Blend”**, Lombardy Italy, NV 8.50 Glass / 32 Bottle
- Murphy Goode, Pinot Noir, “North Coast”** California, 2018 9 / 34
- Belle Glos “Las Alturas”, Pinot Noir**, St. Lucia Highlands California, 2018 17 / 66
- ReNacer “Punta Final”, Malbec**, Mendoza Argentina, 2017 8.5 / 32
- Oberon, Merlot**, Napa Valley California, 2018 10.5 / 40
- Carmel Road, Cabernet Sauvignon**, California Coast 2018 9.5 / 36
- Priest Ranch, Cabernet Sauvignon**, Napa Valley California, 2018 16 / 62
- Mt. Brave, Cabernet Sauvignon**, “Mount Veeder” Napa Valley, California, 2016 170
- Taken, Cabernet Blend**, Napa Valley California, 2018 60