



# HAPPY 1 YEAR ANNIVERSARY

## Spooky Sunflower Sunday

Sunday, October 31, 2021

### SHARING is CARING

**Dip N' Chicken Biscuit Sliders**- Crispy Chicken in a Little Biscuit, Pickle, Garlic Aioli, Sausage Gravy 13

**Everything But The "Crab" Cakes** - Pan seared Chickpea and Artichoke Hearts, Florida Orange Mustard Sauce 14 PB

**Fried Pickles** – Panko Crusted, Pickled Peppers, Spicy Dill Ranch, Colby Jack Cheese Sauce 10

**Dip N' Biscuits** – Sausage Gravy, Whipped Butter, Strawberry Poblano Jam 10

**Crispy Cauliflower**- Tossed in Bang Tang Aioli, Scallions, Sesame Seeds 11

**Very GOUDA Flatbread**- HÄOS made Pork Belly, Apple, Smoked Gouda, Caramelized Onions, Apple Cider Gastrique, Arugula 12

### SUNDAY EDIBLES

**Waffles & Chicken** – Syrup, Berries, Crème Anglaise 18

**Steak & Eggs** – Bistro Steak, Scrambled Eggs, Chimichurri, Garlic Mayo, Breakfast Potatoes 19

**French Garden Omelet**– Herb Goat Cheese, Mushrooms, Peppers, Spinach, Caramelized Onions, Potatoes 14

**Bananarama French Toast**- Whipped Cream, Banana Crème Caramel, Bacon, Walnut Praline Berries 14

**Breakfast Scramble**- Eggs, Potatoes, Biscuit, Spicy Sausage, Bacon 15

### SUNDAY SANDWICHES

**Brunch Burger** – BIB Lettuce, Tomato, Cheddar, Fried Egg, Pork Belly, Garlic Herb Aioli, Fries 16

**Vegan "Egg Sausage" Sandwich** – Sprouted Tofu, Daiya American Cheese, English Muffin, Tots 13 PB

**Put It In A Biscuit** - Crispy Chicken Thigh, Sausage Gravy, Sunny Egg, Potatoes 16

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

### THIRSTY

~Don't Forget, We Have Mocktails~

#### -High Noon Hard Seltzer-

Lime – Peach – Pineapple 5.5

#### -Beer-

Budweiser 4.75

Bud Light 4.75

Stella 5.75

Estrella Jalisco 6

Stella Cider 6.5

Kona Big Wave 6.5

Shock Top 6

Goose Island IPA 7

Kona Longboard 6.5

Becks NA 5

**This HÄOS is Your Home!**

**\*18% Gratuity on Parties of 6 or more.**



## Bubbles, Libations & More

### Mimosas

Fresh Squeezed Orange Juice  
Mango, Guava, Peach & Pineapple

**Single \$3 Double \$5 Bottle \$28**

**HÄOS Bloody Mary \$5**

**James' Kimchi Bloody Mary \$8**

**I Lava You – tequila, hibiscus, agave, lime, chili penguin, black lava salt 11**

**Grandma Maple – Whiskey, maple Syrup, Orange Bitters, Bacon 11**

**Guava Mojito – Rum, Lemonade, Guava Nectar, Mint 9**

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### **-Sparkling Wines-**

**Sandilliano “Gran Cuvee” Brut, Italy NV 6.5 / 28**

**Laurent-Perrier “La Cuvee” Brut, Tour-Sur-Marne France, NV 13 Glass / 74 Bottle**

**Moet & Chandon “Dom Perignon” Brut, Epernay France, 2006 290**

**Rosa Regale Sparkling Red, Italy NV 10 Split**

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### **-White & Rose Wines-**

**Rose “83”, Cotes De Provence, France, 2019 9.5 Glass / 36 Bottle**

**Willakenzie, Pinot Noir Rose, Willamette Valley Oregon, 2019 38**

**Ca’Bolani, Pinot Grigio, Friuli Italy, 2019 8 / 30**

**Essay, Chenin Blanc, Coastal South Africa, 2020 8 / 30**

**Chamisal, “Stainless” Chardonnay, Central Coast 2019 10 / 38**

**Copain “Tous Ensemble” Chardonnay, Sonoma Coast California, 2017 11 / 42**

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### **-Red Wines-**

**Sangue di Giuda “Chilled Fruity Red Blend”, Lombardy Italy, NV 8.50 Glass / 32 Bottle**

**Murphy Goode, Pinot Noir, “North Cost” 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**