

HAVEN POINT

PROVISIONS & SPIRITS

STARTERS

FOCACCIA BASKET (V) 7

Chili Garlic Aioli

TOMATO BISQUE (V)

Chives, Crème Fraîche

Cup 8 / Bowl 10

ROASTED PARMESAN CAULIFLOWER (GF) (V) 14

Charred Jalapeño Pesto

TRUFFLE-FRIED GREEN BEANS (V) 13

Parmesan Cheese, Parsley, Ranch

SEARED AHI TUNA TATAKI* (GF) 21

Togarashi Spices, Rare Seared Ahi Tuna, Kaiware Sprouts, Salted Cucumber, Pickled Fennel, Ponzu, Wasabi Tobiko

CRISPY SQUID + SHISHITO PEPPER 15

Chili Garlic Aioli

SPICY GARLIC SHRIMP (GF) 16

Garlic, Butter, Gochujang Chili Sauce

GINGER-FRIED CHICKEN 16

Pickled Fresno Chile, Roasted Garlic Aioli

CHICKEN WINGS 18

Mango Habanero or Classic RedHot, Ranch, Carrot Sticks

SMOKED PORK BELLY 16

Bourbon Soy Caramel-Glazed Pork Belly,

Pickled Mustard Seed, Watercress

AMERICAN WAGYU SLIDERS* 18

Bacon Jam, Roasted Garlic Aioli, Crispy Onions, Cheddar Cheese, Pickles, Brioche

SALADS

OC AHI SALAD* (GF) (V) 25

Rare Seared Ahi Tuna, Mixed Greens, Cucumber, Tomato, Green Beans, Olives, Radish, Carrots, Avocado Honey Dressing

SOUTHWEST SALAD (V) 17

Romaine, Roasted Corn, Black Beans, Queso Fresco, Avocado, Tomato, Pepper Drops, Tortilla Strips, Cilantro Vinaigrette

CHOPPED KALE CAESAR (V) 16

Kale + Romaine, Parmesan Cheese, Black Pepper Crouton
+ 6oz Chicken Breast 7 | + 4oz Salmon* 11

FLATBREADS

MOZZARELLA + BASIL (V) 14**PEPPERONI + MOZZARELLA** 16**BBQ CHICKEN + RED ONION** 17**TRUFFLE + ARUGULA** 17

Mixed Mushrooms, Herb Boursin Cream

MAINS

HAVEN POINT FEATURE MKT

Ask Your Server About Tonight's Special

TUNA POKE BOWL* (GF) 25

Ahi Tuna, Furikake Rice, Seaweed Salad, Avocado, Kani Krab, Wasabi Tobiko, Pickled Ginger, Sesame Soy Dressing

STEAK BURGER* 22

½ Pound Beef Patty, Cheddar Cheese, Bacon, Caramelized Onions, Roasted Garlic Aioli, Lettuce, Tomato, Fries

Substitute Beyond Meat Patty 4 | + Fried Egg* 3

SKUNA BAY SALMON* (GF) 32

Garlic Confit Potatoes, Green Beans, Roasted Carrots, Honey Balsamic Glaze

PAN-ROASTED BLACKENED CHICKEN (GF) 29

Garlic Fork-Mashed Potatoes, Sautéed Broccoli, Chicken Jus

GRILLED PORK CHOP* (GF) 32

Coconut Sweet Potato, Garlic Green Beans, Apple Raisin Chutney

BRAISED GALBI SHORT RIBS (GF) 34

Steamed Rice, Grilled Bok Choy, Sesame, Pickled Fresno Pepper, Green Onion

GRILLED 12OZ PRIME NY STEAK* (GF) 45

Garlic Fork-Mashed Potatoes, Roasted Pepper Chimichurri, Roasted Carrots, Demi-Glace

SHORT RIB PAPPARDELLE 29

Short Rib, Garlic, Shallots, Red Wine, Demi-Glace, Arugula, Balsamic Reduction

CHIPOTLE CREAM FETTUCCINI (V) 20

Chipotle Cream Sauce, Artichoke, Tomato, Spinach, Parmesan

+ 6oz Chicken Breast 7 | + 4oz Salmon* 11

(GF) GLUTEN-FREE

(V) VEGETARIAN

(VG) VEGAN

(WB) WELL-BEING

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
18% gratuity will be added for parties of 6 or more and distributed in its entirety to the staff.

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant.