

START & SHARE

Haro's Tuscan Tear-Away Bread · \$8 ▼

Warm and freshly baked with garlic butter, asiago, parmesan & parsley, with house made marinara for dipping

Crispy Calamari · \$16

Fried jalapeño, caper remoulade, grilled lemon

Crab & Shrimp Cakes · \$16 GF

Lemon pepper aioli, microgreen & tomato salad

Vegetable Gyoza · \$12 ▼

Steamed, with scallions & ponzu

Baked Brie · \$15 ▼

Stone fruit compote, spicy almond crumble, flatbread

Edamame · \$9 GF

Avocado oil, sea salt

Haro's Chicken Wings · \$9 ½ lb · \$16 full lb

S&P, BBQ, maple black pepper, Sam's hot
• Add crudité \$3

Tacos (3) · \$16

Cilantro slaw, pico de gallo, jicama, jalapeño, lime crema
• Choose Pacific whitefish or Cajun shrimp

Braised Pork Belly & Scallops · \$16 GF

Green pea & chili salsa

Nosh Platter · \$29

Salumi, cheese, edamame, chicken satay, coconut prawns, onion rings, smoked kalamata olives, smoked almonds, assorted condiments & breads

**a great light meal for 2 or appies for 3+*

SOUPS & SALADS

Roasted Tomato Bisque · \$6 cup · \$11 bowl ▼

Basil oil, tomato onion jam

Clam Chowder · \$7 cup · \$12 bowl GF

Smoked fish & seafood, roasted corn, smoked bacon, crispy leeks, saffron turmeric oil

Haro's House Salad · \$12 GF ▼

Toasted pumpkin seeds, cherry tomatoes, roasted goat cheese, apple cider vinaigrette

Caesar Salad · \$13

Shaved Parmesan, garlic croutons, capers, classic dressing

Haro's Chicken Cobb · \$19 GF

Romaine, avocado, hard boiled egg, maple bacon, blue cheese, cherry tomatoes, honey lemon vinaigrette

Field & Garden Salad · \$15

Wheatberry, bulgur, grilled broccoli, roasted cauliflower, cherry tomatoes, crispy kale, smoked almonds, avocado green goddess dressing

Enhance Your Salad · \$9

- Steak
- Chicken breast
- Salmon
- Soy glazed tofu
- Prawns

SANDWICHES & BURGERS

Haro's Burger · \$16

Hand pressed chuck, crispy onion ring, garlic aioli, lettuce, tomato, pickle, brioche bun

Add to your burger:

- Cheese \$1.50
- Bacon \$2
- Avocado \$2

Beyond Meat Burger · \$16

Tomato onion jam, pickled cucumber, lettuce, vegan dijonaise, vegan ciabatta bun

Mediterranean Falafel Wrap · \$16 ▼

Lemon mint yogurt, cucumber, miscela tapenade, blistered tomato, lettuce, sundried tomato wrap

Halibut Burger · \$19

Pan seared halibut, creamy slaw, caper remoulade, arugula, crispy shallots, brioche bun

Chicken Club · \$18

Grilled chicken, double smoked bacon, aged cheddar, garlic aioli, lettuce, tomato, BBQ sauce, pretzel bun

Beef Dip · \$18

Thinly sliced top sirloin, caramelized onions, provolone, au jus, garlic Portuguese bun

Sandwiches & burger are served with your choice of side:

- Hand cut fries
- House salad
- Caesar salad
- Soup

Substitute cup of clam chowder, yam fries, truffle Parmesan fries, gluten-free bun or 1/2 & 1/2 for \$2 more

BOWLS & MAINS

Seafood Curry Bowl · \$24

Prawns, Pacific whitefish, mussels, clams, Thai red curry, cilantro, lime, black rice

Cauliflower 'Rice' Biryani Bowl · \$19

Green beans, peppers, carrots, spiced crisped chickpeas, cranberries, minted yogurt

~ a lighter & super flavourful vegetarian version of traditional Indian biryani

Green Curry Bowl · \$19

Mixed bell pepper, yam, kaffir lime, coconut jasmine rice
• Choose chicken, shrimp or tofu

Smoked Corn & Cheese Ravioli · \$24

Grilled chicken, rosé sauce, wilted arugula, shaved parmesan

Steak Frites · \$29

8oz New York striploin, hand cut fries, demi glace

Braised Lamb Shank · \$29

Moroccan squash & carrot stew, red quinoa, chickpeas, raisins, preserved lemon gremolata, minted yogurt

Pan Seared Wild Johnstone Strait

Sockeye Salmon · \$26

Black rice & red lentil cake, red curry, bok choy

CHEF'S FRESH SHEET

Thursday - Sunday

5pm - close

subject to availability

Ever changing, seasonal and creative!

Pair it with one of our featured BC VQA wines

Ask your server for pairing suggestions

We thank our local & artisan suppliers we work with

to bring you authentic tastes grown and produced close to home; the freshest seafood, produce, island raised meats & poultry, craft beer, wine & spirits.

18% gratuity applies to parties of 8 or more

COMFORT FAVOURITES

Salt Spring Island Mussels & Frites · \$23

(subject to availability)

Local chorizo, smoked paprika cream, tomato, toasted almond

-OR-

White wine, garlic, shallots, parsley

Halibut & Chips · \$19 (1pc) · \$28 (2pc)

Crispy gluten-friendly batter, slaw, caper remoulade

CRAFT Mac n' Cheese · \$16

Creamy four cheese blend, Parmesan crust

• Add pulled pork, double smoked bacon or crab \$4

Tataki & Sticky Rice · \$19

Crispy onions, avocado, cucumber, wasabi mayo, sesame seeds, citrus ginger sauce

• Choose tuna or tofu

NIGHTLY FEATURES

Available from 5pm - close

Monday

1pc Halibut & Chips · \$15

Crispy gluten-friendly batter, slaw, caper remoulade

** with purchase of a beverage

Tuesday

BYOW – you bring the wine, we cover the corkage

** minimum \$20 spend per person

** unopened bottles of wine only

Wednesday

Burger & Beer · \$19

Choose one of our local draught beers and one of our burgers. Feature burger changes weekly!

Thursday

Taco Thursday

Only \$5 each

PLUS live entertainment 6-9pm

Please inform your server of any allergies or food sensitivities

 Gluten Friendly  Spicy  Vegan  Vegetarian