



HARO'S
meet • eat • drink

LATE NIGHT

AVAILABLE UNTIL 10PM THURSDAY THROUGH SUNDAY

Lettuce Wraps • \$15

Butter lettuce, Asian slaw, 5 spice peanuts, Korean glazed chicken or tofu

Arctic Char Rilletes • \$11

Capers, pickles, mustard and duck fat, pickled red onion and crostini

Tart Flambé • \$12

Smoked salmon, puff pastry, pickled red onions, fried capers, hard-boiled egg, lemon ricotta

OR

Duck confit, puff pastry, black Mission figs, caramelized onions, Oka cheese

Hand Crafted Meatballs (5) • \$11

Tomato sauce, Grana Padano

Tuscan Tear-away Bread • \$9

Freshly baked with garlic butter, asiago, parmesan & parsley, with house made marinara for dipping

Charcuterie & Cheese Board • \$24

Local artisan cheeses and meats, nuts, pickles condiments and bread

Mixed Smoked Olives • \$9

Orange, lemon, garlic & thyme

DESSERT MENU

Mile High Chocolate Cake • \$11

Chocolate sauce, berry coulis, whipped cream

Lemon Posset • \$10

Minted berry salad, cardamom shortbread

Orange & Cherry Tiramisu • \$10

Espresso, mascarpone, Amaretto, ladyfingers, cocoa

Seasonal Crème Brûlée • \$10

Assorted sugared fruit

Sticky Toffee Pudding • \$9

Salted caramel, chocolate sauce, Chantilly cream

NY Style Cheesecake • \$10

Mixed berry compote, whipped cream

Seasonal Sorbet or Ice Cream • \$7

 Gluten Friendly