

START & SHARE

Haro's Tuscan Tear-Away Bread · \$9 ▼

Warm and freshly baked with garlic butter, Asiago, Parmesan & parsley, with house made marinara for dipping

Hand Crafted Meatballs (5) · \$13

Veal, beef & pork meatballs, fresh pomodoro, shaved Parmesan, grilled garlic bread

Humboldt Squid · \$16

Crispy tempura, caper remoulade, grilled lemon

Crab & Shrimp Cakes · \$16 GF

Lemon pepper aioli, arugula & tomato salad

Haro's Chicken Wings · \$16

One pound, choose from s&p, bbq, Sam's hot, sweet chili
• Add crudité \$3

Sizzling Prawns · \$16

Chipotle butter, grilled Tuscan bread

Lettuce Wraps · \$15 V

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

Charcuterie & Cheese Board · \$24

Local artisan meats and cheeses, nuts, pickles & breads
Ask your server for today's selection

Nosh Platter · \$32

Coconut prawns, edamame, chicken satay, onion rings, falafel, smoked olives, 5 spice peanuts, assorted condiments & breads

~ A great light meal for 2 or appies for 4+

SOUPS & SALADS

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

Basil oil, tomato onion jam

North Pacific Chowder · \$7 cup · \$12 bowl

Smoked local salmon & halibut, clams, double smoked bacon, crispy leeks

Haro's House Salad · \$12 GF ▼

Cherry tomatoes, carrot, cucumber, sprouts, crispy chick peas, honey shallot vinaigrette

Caesar Salad · \$13

Shaved Parmesan, double smoked bacon, 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

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:

- Aged Cheddar \$1.50
- Bacon \$2
- Avocado \$2

Beyond Meat Burger · \$16 V

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, brioche bun

Sandwiches & burgers are served with your choice of side:

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

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

Tacos (3) · \$16

Cilantro slaw, pico de gallo, jicama, jalapeño, green chili salsa

• Choose cumin lime seared cod or chipotle bbq pulled pork

Tuna Tataki & Sticky Rice · \$19

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

• Choose soy glazed tofu for vegetarian meal

Spaghetti & Meatballs · \$24

Veal, beef & pork meatballs, fresh pomodoro, shaved Parmesan

MAINS (Available from 5pm)

Seafood Curry Bowl · \$25

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

Pan Roasted Local Snapper & Scallops · \$29

Herb roasted fingerling potatoes, tomato caper ragout, winter vegetables

Beef Tenderloin · \$35

6 oz tenderloin, garlic whipped mashed potatoes, winter vegetables, blue cheese demi

• Upgrade your steak to a 10oz. Angus Reserve striploin \$39

Braised Lamb Shank · \$28

Garlic whipped mashed potatoes, red wine pan jus, winter vegetables

Pan Seared Wild Johnstone Strait Sockeye Salmon · \$26

Herb roasted fingerling potatoes, caper cream sauce, winter vegetables

Moroccan Vegetable Bowl · \$23

Tomato, chickpeas, lentils, bell pepper, sweet potato, toasted walnuts, Moroccan spiced broth, raita, cilantro

NIGHTLY FEATURES

Available from 5pm - close

Monday

Burger & Beer · \$19

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

Tuesday

BYOW – you bring the wine, we cover the corkage

** minimum \$20 spend per person

** unopened bottles of wine only

Wednesday

Girls Night Out

Pitcher of Sangria or Bottle of House Wine & Nosh Platter \$44. Upgrade to a bottle of Prosecco for \$10 more!

Thursday

Taco Thursday · Only \$5 each

Sparkling Cocktails \$9

PLUS live entertainment 6-9pm

Saturday

Double Stoli Caesars · \$8

Sunday

Steak Night

2 Course Angus Striploin Dinner \$36

Double Stoli Caesars \$8

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.

Please inform your server of any allergies or food sensitivities

 Gluten Friendly  Spicy  Vegan  Vegetarian

18% gratuity applicable for parties of 8 or more