

## LEAVES &amp; ROOTS

## TACOS

<b>Spicy Caesar Salad</b>	11	<b>Baja Style Fish Tacos</b>	14
baby romaine, cherry tomatoes, croutons, monterey jack cheese, roasted jalapeño caesar dressing		batter-fried fresh cod, pickled red onion, shredded, cabbage, aged monterey jack cheese, cilantro yogurt	
<b>Kale &amp; Maple Candied Pecan Salad</b>	12	<b>Spicy Satay Tacos</b>	12
avocado, butternut squash, farro, blue cheese, sherry wine vinaigrette		thai-marinated steak <u>OR</u> chicken thighs, harissa, japanese pickles, cucumbers, pickled peppers, crispy leeks and carrots	
<b>Chopped Salad</b>	11	<b>Spicy Swordfish Tacos</b>	14
romaine & butter lettuce, tomatoes, red onion, cucumber, green olives, marinated chickpeas, croutons, feta, spicy pickled peppers, sherry wine vinaigrette		mango pickled pepper salsa, pickled radish, scallions, salsa roja	
<b>Small Curious Salad</b>	11	<b>Crispy Cauliflower Tacos</b>	13
marinated chickpeas, feta, moroccan olives, red bell peppers, marinated beets, grilled zucchini, mixed greens, balsamic vinaigrette		guacamole, salsa roja, cabbage, cilantro, scallions, aged monterey jack cheese	

## SMALL PLATES SOUPS &amp; FRIES

<b>Nachos el Curioso small/large</b>	14 / 21	<b>Seared Blue Lake Green Beans</b>	11
double pork chili, havarti, aged white cheddar, scallions, guacamole, pickled peppers & onions, pico de gallo, sour cream		marcona almonds, caesar dipping sauce	
<b>Spicy Roasted Garlic Hummus</b>	12	<b>Spicy Broccolini</b>	12
olive oil, cucumber, tomato, feta, w/pita chips		water chestnuts, candied kumquats, thai chili anchovy sauce	
<b>Poke</b>	16	<b>Curry Roasted Cauliflower</b>	11
yellowtail, sweet soy sauce & chili oil, scallions, avocado, nori & black sesame crostini		w/crispy shallots, chili flakes, monterey jack cheese and a cilantro yogurt sauce	
<b>Hamachi Crudo</b>	15	<b>Mac 'n' Cheese</b>	9
yellowtail, chilled soy dashi broth, crispy brussel sprouts, hawaiian lava salt, crispy shallots		havarti, cheddar, goat & blue cheeses, breadcrumbs	
<b>Spicy Thai Satay Skewers</b>	12	<b>Butternut Squash Soup small/large</b>	9/14
thai-marinated steak <u>OR</u> chicken thighs, spicy cucumber salad, spicy peanut sauce		garnished w/peanuts, dry cranberry and chili oil * made w/our house chicken broth	
<b>Pomegranate Glazed Steak Skewers</b>	12	<b>Spicy Chicken Tortilla Soup small/large</b>	9/14
sumac, tomatoes, cilantro yogurt		garnished w/scallions and avocado	
<b>Octopus Carpaccio</b>	14	<b>Double Pork Chili small/large</b>	11/18
chimichurri aioli, lemon vinaigrette, moroccan olives, pickled fresno chiles, fried capers		roasted pork shoulder and hickory-smoked bacon w/ale, pinto beans, apricot, an assortment of dried chilies topped w/cheddar & scallions	
<b>Hot Popcorn Shrimp</b>	14	<b>House Fries</b>	7
served w/cajun seasoning, ranch dressing, fresh lemon		hand cut fries, house ketchup	
<b>Brussel Sprouts</b>	12	<b>Chili Cheese Fries</b>	12
bacon, burrata, strawberry shrub reduction		double pork chili, havarti, aged white cheddar, scallions	
		<b>Onion Rings</b>	7

## LARGE PLATES

<b>Beer Poached Peel &amp; Eat Wild Shrimp</b>	29	<b>Steak Frites</b>	27
Allagash Curieux Ale, harissa, garlic, lemon honey butter, bay leaf, toasted baguette		harissa rubbed hanger steak, roasted cauliflower, hand cut fries, scallions, aged monterey jack cheese, garlic aioli	
<b>Fish 'n' Chips</b>	24	<b>"Kung Pao" Chinese Style Fried Chicken</b>	24
tempura fried cod, house salad, hand cut fries, house tartar sauce, house ketchup		black bean marinated half chicken tossed w/chilies, peanuts, cilantro and scallions, served w/choice of side	
<b>Chili Rubbed Grilled Swordfish</b>	26		
mango pickled pepper salsa, roasted cauliflower, broccolini			

## BURGERS & HANDHELDS

burgers are 100% grass fed all natural beef, turkey, or veggie patty on a brioche bun served w/hand cut fries, house salad, miso slaw, caesar salad or kale salad

<b>The Curious Palate Grass-Fed Beef Burger</b>	18	<b>Veggie Burger</b>	16
havarti cheese, lettuce, tomato, red onion, pickles, aioli, tomato jam		house veggie patty, havarti cheese, lettuce, tomato, red onion, pickles, ranch dressing	
<b>Bacon Bleu Grass-Fed Beef Burger</b>	18	<b>Fried Chicken Sandwich</b>	16
gorgonzola cheese, hickory-smoked bacon, lettuce, tomato, caramelized onions, guacamole, aioli		black bean marinated chicken thigh, lettuce, tomato, scallions, pickled radish, aioli, harissa on a brioche bun	
<b>California Grass-Fed Beef Burger</b>	18	<b>Miso Short Rib Wrap</b>	18
aged white cheddar, mixed greens, tomato, red onion, guacamole, mustard aioli		short ribs simmered in a soy miso broth w/miso slaw, harissa, red onion and pickles	
<b>"Tonkatsu" Grass-Fed Beef Burger</b>	17	<b>Grilled Swordfish Sandwich</b>	19
havarti cheese, miso slaw, tonkatsu sauce		chili rubbed w/remoulade, pickled radish, grilled onions, salsa roja, lettuce, spicy pickled peppers on a brioche bun	
<b>The Acropolis Grass-Fed Beef Burger</b>	18	<b>BBQ Pulled Pork Sandwich</b>	17
feta cheese, hickory-smoked bacon, lettuce, tomato, pickled peppers & onion, chimichurri aioli, cilantro yogurt		w/miso slaw and BBQ sauce on a brioche bun	

## HANDMADE PASTAS

<b>Spicy Miso Braised Short Rib Ragu Pasta</b>	22	<b>Smoked Salmon</b>	22
Niman ranch beef, harissa, mushroom, crispy shallots, cilantro		torchio pasta, spinach, broccolini, capers, lemon, shallots, goat cheese, dill, aged monterey jack cheese	
<b>Cherry Tomato Pasta</b>	19	<b>Mushroom Tagliatelle</b>	19
cherry tomatoes sauteed w/olive oil, garlic and basil, topped w/ aged monterey jack cheese		mushroom, farro, kale, butternut squash, aged monterey jack cheese	
add grilled chicken breast	4	<b>Spicy Drunken Noodles</b>	19
<b>Bucatini Bolognese</b>	20	mushroom, carrot, leek, water chestnut, onion, basil, thai chilies	
pork and beef ragu, garnished w/basil and aged monterey jack cheese		add satay chicken 4 steak 6 <u>or</u> shrimp 6	

\*\* Ingredients may be omitted, but not substituted \*\*