

THE CURIOUS PALATE

* indicates vegetarian

HANDHELDS

served w/choice of side salad, hand cut fries, spicy kale caesar, mexican style corn on the cob, watermelon salad or miso slaw sandwiches - choice of multi-grain or country white

Veggie Wrap 18 *

seasonal fruit, cranberries, roasted almonds, red bell peppers, golden beets, mixed greens, aged white cheddar, tossed in cilantro yogurt in a flour tortilla

Veggie Panini 18 *

havarti cheese, grilled zucchini, tomatoes, spinach, moroccan olives, balsamic vinaigrette

The Florentine 18 *

goat cheese, grilled zucchini, spinach, tomato, avocado, moroccan olives, balsamic vinaigrette

Farmer Market Tomato BLT 18

hickory-smoked bacon, pickled red onion, butter lettuce, feta cheese, pickles, cilantro yogurt, chimichurri aioli

Chipotle Chicken Wrap 18

havarti cheese, roasted red peppers, cilantro, scallions, mixed greens, chipotle aioli in a flour tortilla

Chicken Club Sandwich 18

grilled breast w/butter lettuce, tomato, pickled red onion, hickory smoked bacon & mustard aioli

Fried Chicken Sandwich 18

black bean marinated chicken thigh, butter lettuce, tomato, scallions, pickled radish, aioli, harissa on a brioche bun

Spicy Thai Satay Sandwich 18

thai-marinated steak or chicken thighs, spicy house-roasted peanut sauce, curry pickles, avocado, scallions

Cheese Steak Sandwich 18

harissa rubbed hanger steak, onion, mushroom, red bell pepper, havarti cheese on a hoagie roll

 **Bánh Mi 18**
vietnamese street sandwich, choice of braised pork belly, chicken breast, thai-marinated steak, thai-marinated chicken thighs, or shrimp (+2), pickled veggies, cilantro w/chipotle aioli on a baguette

Tonkatsu Wrap 18
panko fried pork belly or chicken breast w/miso slaw and japanese pickles in a flour tortilla

Miso Short Rib Wrap 19
short ribs simmered in a soy miso broth w/miso slaw, harissa and pickles in a flour tortilla

Angler Wrap 19
panko-fried cod, remoulade, lettuce, tomato, pickled red onions & avocado in a flour tortilla

 **Grilled Swordfish Sandwich 20**
pickled radish, grilled onions, salsa roja, lettuce spicy pickled peppers, remoulade on a brioche bun

Fried Shrimp Po'Boy 20
lettuce, tomato, pickles, pickled red onion, w/remoulade on a hoagie roll

Wasabi Shrimp Wrap 20
wild mexican blue shrimp, lettuce, pickled radish, nori, avocado, wasabi aioli, miso dressing, flour tortilla

PB&J 14 *
choice of house made strawberry, raspberry, blueberry, or blackberry jam, house peanut butter

310-395-2901
thecurlouspalate.com

BURGERS

grass fed beef on a brioche bun served w/choice of hand cut fries, side salad, spicy kale caesar, mexican style corn on the cob, watermelon salad or miso slaw

The Curious Palate Grass-Fed Beef Burger 19

havarti cheese, lettuce, tomato, red onion, pickles, aioli, house ketchup

Bacon Bleu Grass-Fed Beef Burger 19

hickory-smoked bacon, lettuce, tomato, guacamole, gorgonzola cheese, caramelized onions, aioli

California Grass-Fed Beef Burger 19

guacamole, aged white cheddar, tomato, mixed greens, red onion, mustard aioli

The Acropolis Grass-Fed Beef Burger 19

hickory-smoked bacon, feta, pickled peppers, pickled red onion, tomato, lettuce, chimichurri aioli, cilantro yogurt sauce

"Tonkatsu" Grass-Fed Beef Burger 18

w/miso slaw and havarti cheese slathered in tonkatsu sauce

FRIES

House Fries 7 *
hand-cut potatoes, house ketchup

Onion Rings 9 *
w/house made ranch and salsa roja dipping sauce

TACOS

3 of each

 **Spicy Swordfish Tacos 16 (additional 5.33/ea)**
pickled peppers, radish, and mango salsa, scallions, salsa roja

Baja Style Fish Tacos 16 (additional 5.33/ea)
batter-fried fresh cod, pickled red onion, shredded cabbage, aged monterey jack cheese, cilantro yogurt

 **Spicy Satay Tacos 15 (additional 5/ea)**
thai-marinated steak or chicken thighs, japanese pickles, cucumbers, pickled peppers, crispy onion/pickled peppers, harissa

farmers' market special

Squash Blossom 15 (additional 5/ea) *
goat cheese stuffed & fried blossoms havarti and monterey jack cheese, caramelized onion, w/red bell peppers, guacamole, sour cream

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LEAVES & ROOTS

add grilled chicken 5, steak skewers 7
grilled shrimp, spicy grilled swordfish or roasted salmon 8

Grilled Nectarine & Burrata Salad 17 * *farmers' market special*
Fresh basil and mixed greens tossed in olive oil, toasted almonds and drizzled w/a raspberry shrub reduction

Kale & Maple Candied Pecan Salad 15 *
w/avocado, golden beets, farro, blue cheese and a sherry wine vinaigrette

Misto Garden Salad 14 *
cucumbers, seasonal fruit, red onion, cherry tomatoes, avocado, sherry wine vinaigrette, mixed greens

 **Spicy Kale Caesar Salad 14 w/chicken 19 w/shrimp 22**
cherry tomatoes, torn croutons, monterey jack cheese, roasted jalapeño caesar dressing

Big Curious Salad 14 *
marinated chickpeas, feta cheese, moroccan olives, red bell peppers, golden beets, grilled zucchini, mixed greens, balsamic vinaigrette

 **Spicy Thai Satay Salad 18**
thai-marinated steak or chicken thighs, spicy house-roasted peanut sauce, avocado, red bell peppers, curry pickles, pickled carrots, scallions, mixed greens, miso dressing

Chopped Salad 14 * w/chicken 19
marinated chickpeas, tomatoes, red onion, green olives, torn croutons, cucumber, feta, spicy pickled peppers, butter lettuce, sherry wine vinaigrette

Chinese Chicken Salad 18
black bean marinated chicken thigh, spinach, cabbage, carrots, water chestnuts, scallions, cilantro, pickled peppers, tortilla strips, cucumber, chili oil, miso-ginger dressing

ENTREES

 **Steak Frites 28**
harissa rubbed hanger steak, roasted cauliflower, hand cut fries, scallions, aged monterey jack cheese, garlic aioli

 **Chili Rubbed Grilled Swordfish 27**
mango pickled pepper salsa, roasted cauliflower, broccolini

 **"Kung Pao" Chinese Style Fried Chicken 25**
black bean marinated half chicken tossed w/chilies, peanuts, cilantro and scallions, served w/choice of side

Fish 'n' Chips 25
cod, handcut fries, cole slaw, house tartar sauce

Pan Roasted Salmon 27
romesco sauce, veggie medley

KIDS

for 12 years and under

House Made PB&J 9
Grilled Cheese 9
Chicken Fingers 9 *choice of kids crudites or hand cut fries*
Cheeseburger 9 *(sub w/fruit salad +2)*
Fish and Chips 10
Cheese Quesadillas 9
add chicken to quesadillas 3

Handmade Pasta with Butter & Cheese 7
Mac 'n' Cheese 9
Farmers' Market Fruit Salad 5
House made ice cream, 5/scoop

STARTERS & SOUP

farmers' market special  **Gazpacho 11 ***
garnished w/croutons, feta cheese, pickled peppers

 **Spicy Chicken Tortilla Soup small/large 11/16**
topped w/scallions, avocado and aged monterey jack cheese

 **Double Pork Chili small/large 13/21**
roasted pork shoulder and hickory-smoked bacon w/ale, pinto beans, apricot, an assortment of dried chilies topped w/cheddar cheese & scallions

Nachos El Curioso small/large 17/25
double pork chili, havarti, aged white cheddar cheese, scallions, guacamole, pickled peppers & onions, pico de gallo, sour cream

Mac 'n' Cheese 13 *
havarti, cheddar, goat, and blue cheeses topped w/breadcrumbs

 **Hot Popcorn Shrimp \$16 Chicken 13**
w/cajun seasoning, ranch dressing and lemon wedge

Beer Poached Peel & Eat Wild Shrimp 17
Allagash Curieux Ale, harissa, lemon honey butter, bay leaf

 **Spicy Broccolini 13**
water chestnuts, candied kumquats, thai chili anchovy sauce

Mexican Style Corn on the Cob \$7 *
w/garlic aioli, grated monterey jack cheese and chili spice

Curry Roasted Cauliflower 12 *
topped w/crispy onion/pickled peppers, chili flakes, monterey jack cheese and a cilantro yogurt sauce

Balsamic Glazed Brussel Sprouts 15 *
golden beet purée, burrata cheese, balsamic reduction

Roasted Garlic Hummus 14 *
olive oil, cucumber, tomato, feta cheese, w/grilled pita bread

 **Spicy Thai Satay Skewers 13**
thai-marinated steak OR chicken thighs, spicy cucumber salad, spicy peanut sauce

HANDMADE PASTAS

 **Spicy Drunken Noodles 20**
stir fried mushrooms, carrots, water chestnuts, onion, basil and thai chili add satay chicken 5, steak 7 or shrimp 8

Pea Pesto Pasta Chicken 23 Shrimp 26
torchio pasta, cherry tomato, spinach, topped w/aged monterey jack cheese

Insalata Mediterranea 20 *
chilled torchio pasta, cucumbers, garbanzo beans, olives, spinach, carrots, grilled zucchini, pickled peppers, feta cheese, peas, tossed w/sherry vinaigrette and pesto add grilled chicken 5 or grilled shrimp 8

Spicy Miso Braised Short Rib Ragu Tagliatelle 23
Niman Ranch beef, harissa, mushroom, crispy onion/pickled peppers and cilantro

 **Spicy Seafood Red Coconut Curry 26**
swordfish, salmon and shrimp served over tagliatelle, tomatoes, pickled peppers, water chestnuts, onion, carrots, basil, peas