

# Costa

## BAR MENU

ZUCCHINI FLATBREAD | baby zucchini, squash blossom, mozzarella, chili flake 19 *(v)*

DUCK CONFIT FLATBREAD | caramelized onions, goat cheese, rosemary, red grapes, saba 23

PEPPERONI & FENNEL FLATBREAD | tomato basil sauce, castelvetrano olives, mozzarella, hot honey 19

WARM MARINATED OLIVES | lemon zest, pickled onions, extra virgin olive oil 8 *(vg, gf)*

STUFFED MADJOOL DATES | whipped n'duja, prosciutto de parma, aged balsamic 14 *(gf, df)*

CRISPY BRUSSEL SPOUTS | pancetta, piquillo pepper, reduced sherry vinegar, parmesan reggiano 14 *(gv, v)*

OYSTERS ON THE ½ SHELL | seasonal fresh oysters, aji amarillo cocktail sauce, aged red wine mignonette 5 each *(gf, df)*

COSTA CAESAR SALAD | little gem lettuce, parmesan reggiano, roasted garlic anchovy dressing, focaccia croutons 14

FARMERS MARKET MIXED GREENS | shaved carrots, sugar snap peas, cucumber, radish, honey sherry vinaigrette 14 *(v, gf)*

GRILLED SPANISH OCTOPUS | green olive tapenade potatoes, romesco aioli, baby celery & parsley salad 18 *(gf, df)*

LOCAL HALIBUT CRUDO | tangerine aqua chile, avocado, pickled fresno chiles, red onion, watermelon radish cilantro, toasted blue corn chips 19 *(gf, df)*

COSTA BURGER | ½ # special blend burger, bacon, arugula, tomato, aged cheddar, smoked jalapeno ketchup, toasted brioche bun, french fries 19

Executive Chef: Sean Conway Executive Sous Chef: Alex Gallegos

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*