

Coستا

GOLDEN HAPPY HOUR

5pm – 7pm DAILY

BEVERAGES

SELECT BOTTLED BEERS 4

SELECT DRAUGHT BEERS 6

SELECT WINE BY THE GLASS 6

FEATURED COCKTAILS 10

PLATES

DUCK CONFIT FLATBREAD | caramelized onions, goat cheese, rosemary, red grapes, saba 13

PEPPERONI & FENNEL FLATBREAD | tomato basil sauce, castelvetro olives, mozzarella, hot honey 11

WARM MARINATED OLIVES | lemon zest, pickled onions, extra virgin olive oil 4 *(vg, gf)*

STUFFED MADJOOL DATES | whipped n'duja, prosciutto de parma, aged balsamic 7 *(gf, df)*

CRISPY BRUSSEL SPOUTS | pancetta, piquillo pepper, reduced sherry vinegar, parmesan reggiano 8 *(gv, v)*

OYSTERS ON THE ½ SHELL | seasonal fresh oysters, aji amarillo cocktail sauce, aged red wine mignonette 4 each *(gf, df)*

GRILLED SPANISH OCTOPUS | green olive tapenade potatoes, romesco aioli, baby celery & parsley salad 9 *(gf, df)*

LOCAL HALIBUT CRUDO | tangerine aqua chile, avocado, pickled fresno chiles, red onion, watermelon radish, cilantro, toasted blue corn chips 8 *(gf, df)*

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*