

Meet. Greet. Eat.
Three Degrees

SMALL PLATES

SOUP CROCK 7.00

ask your server about today's soup

TUNA TARTAR 13.00

macadamia nuts, cilantro, yuzu, taro chips

P.E.I. ROASTED MUSSELS 10.00

apples, bacon, brandy, cream

BUFFALO CHICKEN FRITTERS 12.00

blue cheese fondue, celery leaf salad

ROASTED NUTS & MARINATED OLIVES 6.00

citrus-infused olive oil, cayenne, fresh herbs

BRAISED PORK NACHOS 12.00

blue corn tortilla chips, salsa verde, jack cheese, cilantro

FRIED DUCK CONFIT RAVIOLI 14.00

quince compote, fig-balsamic reduction

FIRECRACKER GRILLED SHRIMP 11.00

pineapple, radish-daikon slaw, lime-coconut sauce

TRUFFLED MAC 'N CHEESE 7.00

sharp cheddar, black truffle

FRENCH FRIES 6.00

finest herbs and parmesan reggiano

SAUTEED BROCCOLINI 5.00

puglia lemon and chili flakes

SWEET POTATO FRIES 5.00

whole-grain mustard aioli

CHEESE BOARD 4.00 EACH OR 15.00 ALL

pt. reyes blue (*cow*),
pavé de affinois (*cow*),
petit basque (*sheep*),
bermuda triangle (*goat*)

SALADS

BUTTER LETTUCE SALAD 9.00

pt. reyes blue cheese, pears, candied walnuts, pear-hazelnut vinaigrette

ASIAN CHICKEN SALAD 14.00

mandarin oranges, water chestnuts, maitake mushrooms, soy-tamarind vinaigrette

ROASTED BEET SALAD 11.00

fried laurel chénel goat cheese, rocket, frisée, meyer lemon emulsion

CAESAR SALAD 9.00

ADD CHICKEN 14.00 or GRILLED PRAWNS 15.00

petit romaine hearts, house dressing, anchovies, toasted crostini

SANDWICHES

TAVERN BURGER 13.00

butter lettuce, tomato and grilled red onions, herbed french fries

OHANA SPAM BURGER 15.00

Grilled thin-cut spam, fried egg, sweet 'n sour glaze, butter lettuce, tomato and grilled red onions, taro chips

COD FISH TACOS 12.00

spanish rice, pico de gallo, black beans, mango salsa

ROASTED CHICKEN SANDWICH 13.00

pancetta, portobello mushroom, arugula, herbed french fries

GARDEN BURGER 12.00

avocado, roasted peppers, lettuce, tomato, grilled red onions, sweet potato fries

TAVERN CLASSICS

ROASTED BUTTERNUT SQUASH RAVIOLI 17.00

sautéed broccolini, sage garlic brown butter

BEEF 'N GUINNESS POT PIE 19.00

braised chuck roast, guinness veal stock, puff pastry crust, roasted root vegetables

FLAT IRON STEAK 20.00

fries, watercress salad, red wine jus