

Costa

DINNER

MEZZE

HOUSE MADE HERB FOCACCIA | rosemary, thyme, za'atar, olive oil, balsamic vinegar, \$6 [vg]

WARM MARINATED OLIVES | herbs, roasted garlic, extra virgin olive oil, \$8 [vg,gf]

SANTA BARBARA ROCKFISH CEVICHE | passion fruit aguachile, avocado, pickled fresno chiles, red onions watermelon radish, cilantro, toasted blue corn chips, \$16 [df,gf]

BLISTERED SHISHITO PEPPERS | fresh lime juice, feta cheese, harissa tahini labneh, \$14 [v,gf]

LOCAL HOPE RANCH MUSSELS | garlic, shallots, morcilla, saffron broth, grilled sourdough, \$19

GRILLED SPANISH OCTOPUS | green olive tapenade potatoes, romesco aioli, baby celery & parsley salad, \$18 [gf,df]

CHICKEN LIVER PATE | spanish sherry gelée, grilled bread, seasonal farmer's market pickles, \$15

STUFFED MEDJOOOL DATES | whipped 'nduja, prosciutto di parma, aged balsamic, \$14 [gf]

SALADS

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

HEIRLOOM TOMATO & BURRATA | sumac dressing, pickled red onions, fresh basil, saba, \$15 [v,gf]

WARM BABY SPINACH SALAD | bacon lardons, grapes, frisée, shallots, garlic, red wine vinaigrette, whipped goat cheese, \$14 [v,gf]

FISH & MEAT

ROAST CHICKEN BREAST | fresh sage, prosciutto, roasted heirloom squash, baby carrots, thyme jus, \$28 [gf]

FAROE ISLAND SALMON | roasted cauliflower, cauliflower purée, sautéed spinach, sea beans, \$35 [gf]

COLEMAN FARMS 12oz PORK CHOP | four cheese polenta, braised tuscan kale, pepperonata agrodolce, \$36 [gf]

HEIRLOOM TOMATO BASIL PENNE | heirloom tomatoes, veggie stock, burrata cheese, fresh basil, \$24 [gf]

LOCAL PACIFIC SWORDFISH | roasted fennel fregola, oven dried heirloom tomatoes, castelvetro olives, lemon, \$34

BEEF CHEEK PAPPARDELLE | braised red wine beef cheek ragu, fresh pappardelle, english peas, thyme, parmesan, \$34

16oz CREEKSTONE BONE-IN RIBEYE | bearnaise sauce, wild arugula, purple ninja radish, pickled red onions, sumac dressing, \$61 [gf]

DESSERT

SALTED CARAMEL CHOCOLATE TART | macallan 18 year scotch-infused chocolate ganache, vanilla chantilly, \$14

COCONUT BROWN SUGAR BREAD PUDDING | currants, vanilla custard, cinnamon, vanilla ice cream, caramel sauce, \$14

RICOTTA CHEESECAKE | cinnamon graham cracker, strawberry compote, \$14

FLATBREADS

WILD MUSHROOM | smoked mozzarella, pecorino romano, exotic mushrooms, truffle, chili flakes, \$19 [v]

PROSCIUTTO & ARUGULA | mozzarella, burrata, parmesan reggiano, prosciutto di parma, arugula, \$23

SAUSAGE & GREEN OLIVES | heirloom tomato sauce, italian sausage, castelvetro olives, basil, \$19

COSTA COCKTAIL SPECIAL

ELDER EMPOWERMINT | dewars 12 yr, st-germain elderflower liqueur, lemon, club soda, mint, \$16
\$1 of every cocktail sold is donated to WEV (Women's Economic Ventures)

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