

Costa

BAR MENU

MARGHARITA FLATBREAD | heirloom tomato, mozzarella, basil 21 (v)

DUCK CONFIT FLATBREAD | mozzarella, pecorino, grilled peaches, rosemary, saba 25

PEPPERONI & FENNEL SAUSAGE FLATBREAD | tomato basil sauce, castelvetrano olives, mozzarella, hot honey 22

WARM MARINATED OLIVES | lemon zest, pickled onions, extra virgin olive oil 9 (vg,gf)

STUFFED MADJOOL DATES | whipped n'duja, prosciutto de parma, aged balsamic 16 (gf,df)

CRISPY BRUSSEL SPOUTS | pancetta, piquillo pepper, reduced sherry vinegar, parmesan reggiano 16 (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 15

FARMERS MARKET MIXED GREENS | shaved carrots, cherry tomatoes, sugar snap peas, cucumber, radish, honey sherry vinaigrette 16 (v,gf)

GRILLED SPANISH OCTOPUS | green olive tapenade potatoes, romesco aioli, baby celery & parsley salad 22 (gf,df)

LOCAL SEA BASS CEVICHE | cucumber gazpacho, heirloom tomato, avocado, radish, pickled red onion 22 (gf,df)

COSTA BURGER | ½ # special blend burger, poblano chile, cheddar cheese, grilled onions, special sauce, toasted brioche bun, french fries 20

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*