

HANGAR

KITCHEN + BAR

FARMERS MARKET

ROASTED BEET — 12

Strawberries, honey greek yogurt, arugula, pickled red onion, toasted quinoa, balsamic reduction

GREEK — 11

Mixed greens, tzatziki, grape tomatoes, kalamata olives, red onion, feta, cucumber, toasted farro, herb vinaigrette

SPINACH — 12

Candied walnuts, goat cheese, granny smith apples, dried cranberries, red onion, cider vinaigrette

DIRTY CEASAR — 10

Romaine, shaved brussel sprouts, croutons, shaved parmesan, olive tapenade crostini

SUSHI

SURF N' TURF — 21

Butter poached lobster tail, tempura asparagus, beef carpaccio, volcano sauce drizzle

HEAVENLY VEGGIE ROLL — 12

Asparagus, cucumber, carrots, avocado, eel sauce, sesame seeds, micro greens

SPICY AHI ROLL — 15

Sashimi tuna, dynamite sauce, cucumber, avocado, jalapeno, toasted sesame seeds

FLAMIN' SALMON ROLL — 17

Tempura shrimp, crab, carrots, avocado, topped with salmon torched with sriracha mayo, micro greens

CRAB RANGOON ROLL — 13

Tempura fried, lump crab & cream cheese, sweet chili sauce

TACOS

SHORT RIB — 14

Adobo sauce, avocado lime crema, cotija cheese, citrus cream slaw, pickled jalapeno, fried avocado, flour tortilla

TEMPURA COD — 15

Creamy malt vinegar slaw, lemon aioli, flour tortilla

PORK BELLY — 14

Crispy pork belly, tomato jam, fried onions, volcano sauce, arugula, flour tortilla

FOR THE TABLE

DA GOAT — 15

Baked goat cheese, spicy tomato sauce, crostini

CARNE ASADA FRIES — 12

Jalapeno cheese sauce, braised short rib, crema, guacamole, pico de gallo

DEVIL'S BROTHER — 19

Tiger shrimp, spicy arrabiata, kalamata olives, crostini

COD CAKES — 14

Flaked cod potato cake, crispy pork belly, tartar sauce, micro greens

TEMPURA LOBSTER — 29

Fried lobster tail, malt vinegar, rosemary parmesan fries, bang bang sauce

LOBSTER MAC N' CHEESE — 23

Orecchiette, roasted lobster tail, four cheese mornay, roasted jalapeno, Ritz Cracker gratin, fried onions

STEAK FRITES — 18

Seared and sliced top sirloin steak, chimichurri, rosemary parmesan fries

THAT'S MY JAM — 13

Two 2.5 oz tri-blend burgers, tomato jam, aged white cheddar, garlic mayo, pickle, crispy onions

CAULIFLOWER FILLET — 14

Seasoned and seared cauliflower, avocado mash, citronette

BRAISED SHORT RIB — 22

Goat cheese mash, natural jus, gremolata

HEAT IS ON — 13

Two 2.5 oz tri-blend burgers, jalapeno cheese sauce, fried onions, arugula, Hawaiian Bun

SEARED SCALLOPS — 24

Wasabi cream, unagi, grilled asparagus, shiitake mushrooms, green onions

CHICKEN AMANDINE — 20

Toasted almond and panko crusted, goat cheese mash, soy cream sauce

CHEF MEX EGG ROLL — 12

Blackened chicken, black beans, corn, tomato, avocado, chihuahua and cotija cheese, adobo sauce served with avocado crema