

SALADS & HEALTHY BOWLS

HAO ROLLS \$210

VEGGIES, MINT, SCALLIONS, CILANTRO, SPICY PEANUT SAUCE

ORGANIC SALAD \$260

LOCAL HARVEST FROM JULUCHA FARM, SUNFLOWER DRESSING

COBB SALAD OUR WAY \$260

SPINACH, SWEET CORN, BACON, TOMATOES, HARDBOILED EGG, MUSTARD DRESSING

ROASTED BEET SALAD \$260

CITRUS, SPICY GREENS, CREAMY RICOTTA, PISTACHIO GREMOLATA



LENTILS, GARBANZO AND ROASTED CHICKEN BOWL \$295

MINTED DRESSING, ARUGULA, SHAVED ZUCCHINI

WILD RICE, PEPITA AND SEARED TUNA BOWL \$295

LIME-YOGURT DRESSING, CUCUMBER, DRIED CRANBERRIES, CILANTRO

QUINOA, KALE AND CRISPY TOFU VEGAN BOWL \$295

CITRUS-SOY DRESSING, GRILLED VEGGIES, PEANUTS, SCALLIONS



GRILLED CHICKEN \$90
GRILLED SHRIMP \$120

HAO

GOOD EATS

DINNER

WE'RE PLEASED TO SERVE YOU

IN HAO OUR NUMBER 01. PRIORITY IS QUALITY OVER ALL ELSE



ESTD.

2018

ALWAYS FRESH



PRICES SHOWN IN MEXICAN PESOS, TAXES INCLUDED.
*GLUTEN-FREE BREAD AVAILABLE UPON REQUEST

SIDES

RUSTIC POTATO PUREE

SAUTÉED ASPARAGUS

TRUFFLED FRIES

GRILLED ORGANIC VEGETABLES

CREAMY KALE & CHARD

BAKED POTATO WITH BACON
AND CRÈME FRAICHE

115

**SEAFOOD
FETTUCINE**
MUSSELS, SCALLOPS,
CALAMARI, SHRIMP, WHITE
WINE CREAMY SAUCE,
FENNEL, SUNDRIED
TOMATOES
\$410

GARLIC MOJO SHRIMP \$440 \$440
SAFFRONED PILAF RICE, SAUTEED
ASPARAGUS, PAPRIKA AIOLI

**MUSHROOM & ASPARAGUS
RISOTTO** \$390
SHAVED PARMESAN, BASIL-EPAZOTE,
ARUGULA, TRUFFLE OIL

MAHI MAHI AL PASTOR \$460
AXIOTE-GUAJILLO ADOBO, ROASTED
ESQUITE, PICKLED ONION, GRILLED
PINEAPPLE SALSA

**SIGNATURE
MAINS**

COMFORT CLASSICS

TRADITIONAL GUACAMOLE \$255 \$255
PICO DE GALLO, TORTILLA CHIPS

TORTILLA SOUP \$225
CRISPY PASILLA CHILI, AVOCADO, SOUR CREAM, QUESO FRESCO

MEXICAN CORN ON THE COB \$195
SMOKED CHILIES AIOLI, COTIJA CHEESE, SCALLIONS, SALSA MACHA

BUCKET OF SPICY WINGS (X12) \$320
CHIPOTLE DRESSING, CRUDITÉS, HOMEMADE RANCH

THE ULTIMATE CHEESEBURGER \$380
BRIOCHE BUN, CRISPY BACON, SHARP CHEDDAR- MANCHEGO,
CARAMELIZED ONION, HOUSE PICKLES, RUSTIC KETCHUP

CRISPY CHIPOTLE CHICKEN SANDWICH \$360
MILK-BUTTER BUN, BUFFALO MAYO, BLUE CHEESE,
CARROT-CELERY SLAW, PICKLES

SOURDOUGH MARGHERITA PIZZA \$310
ARTISAN FRESH MOZZARELLA, HEIRLOOM TOMATOES,
LOCAL BASIL, OREGANO SLAT

GRILLED CHEESE RIB EYE TACOS \$325
SPRING ONION, AVOCADO, CILANTRO, FRESHMADE CORN TORTILLA

HAO GRILL*

SEAFOOD HIBACHI GRILL \$1200
SHRIMP, OCTOPUS, TUNA, MAHI MAHI, LOCAL OYSTERS



BLUE SHRIMP (6 CT) \$470

MAHI MAHI \$450

AHI TUNA \$470

FREE RANGE CHICKEN BREAST \$320

ANGUS RIB EYE \$625

BEEF TENDERLOIN \$590

LOCAL SPINY LOBSTER
(PRICE PER SIZE)

WHOLE FISH OF THE DAY
(PRICE PER SIZE)

**ALL SERVED WITH CRUSHED ROSEMARY POTATOES,
GRILLED SEASONAL VEGETABLES AND ASSORTED SALSAS.