



bar menu \$15

CAROLINA WINGS add \$4

HAVEN's tangy mustard bbq sauce, blue cheese aioli

AHI TUNA TACOS

seaweed salad, pickled ginger, spicy mayo

ATLANTIC COD FISH TACOS

spicy surimi crab slaw, japanese spicy aioli

BBQ SPARE RIBS

kimchee slaw, bonne maman barbacoa glaze

"HAVEN" BURGER SLIDERS

white vermont cheddar, fried onion ringlettes, spicy aioli

SHORT RIB SLIDERS

caramelized shallots, bacon jam, notre dame brie

TRUFFLE MAC N' CHEESE add \$2

cheddar, bacon, mushrooms, pecorino

TRUFFLE PARMESAN HOMEMADE FRIES

white truffled pecorino

All sandwiches served with French Fries

SPICY GRILLED CHICKEN SANDWICH \$22

applewood bacon, pepper jack, avocado, red onion, lettuce, tomatoes, aji panca aioli

HAVEN BURGER \$22

aged white vermont cheddar, crispy bacon, fried onion ringlettes, heirloom tomato, sweet onion, bacon jam, "katsup aioli"

IMPOSSIBLE BURGER \$26

cheddar cheese, crispy pickles, lettuce, beefsteak tomato, shaved red onions, mustard-scallion remoulade, sourdough bun

Brunch

Sat & Sun 11am-3pm

\$39 prix fixe includes one entree and choice of two mimosas, bellinis or bloody marys

3% credit card fee added to all checks

HAPPY HOUR

4pm to 7pm Mon. - Fri.

Bar & Lounge Only

cocktails \$7

MOSCOW MULE

tito's vodka, ginger beer, fresh lime juice

SPICY MARGARITA

espolon silver, fleur elderflower liqueur, agave, fresh lemon juice, fresh lime juice, muddled serrano chile, sour mix

JACK DANIELS & COKE

lime wedge

VODKA & LEMONADE

tito's vodka, pink lemonade

BLOOD ORANGE MARTINI

skyy blood orange vodka, blood orange liqueur, fresh orange juice

CLASSIC GIN & TONIC

aviation gin, tonic, lime

wine \$8

CAVIT PROSECCO LUNETTA

Trentino-Alto Adige, Italy

R COLLECTION BY RAYMOND, CHARDONNAY

Monterey, California

PASQUA, PINOT GRIGIO

Dale Venezie IGT, Italy

BAROSSA VALLEY, CABERNET SAUVIGNON

Barossa, Australia

DELOACH, PINOT NOIR

Russian River Valley, California

beer \$6

MILLER LIGHT

light lager

CORONA

pale lager

STELLA ARTOIS

euro pale lager

FLYING FISH HOPFISH IPA

india pale ale

food \$12

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cheddar, bacon, mushrooms, pecorino

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