

EAT  
DRINK  
LISTEN



@HIHATSOCIAL

## SMALL PLATES

- Okonomiyaki**.....\$12  
Savory cabbage pancake, yuzu aioli, all spice bbq, bonito flake, pickled ginger
- Hericot Verts** .....\$8  
Beer battered green beans, horseradish aioli
- Korean Mac**.....\$13  
Cavatappi pasta, havarti, cheddar, kimchi, mozzarella
- Szechuan Potatoes**.....\$9  
Roasted russets, numbing peppercorn oil, yogurt, pistachio, shallot, cilantro
- \*Salmon Carpaccio** .....\$15  
Faroe Island salmon, avocado, heirloom tomatoes, kaiware, sweet onionvinaigrette
- \*Spicy Tuna Temaki**.....\$7  
Yellowfin tuna, roasted nori, sticky rice, cucumber, avocado, black tobiko, kaiware

## ENTREES

- Lamb Meatballs**.....\$22  
Spiced lamb, heirloom tomatoes, cucumber, red onion, feta, cilantro, tzatziki, jameed, chef Lisa Freeman's toasted focaccia
- Green Tomato Katsu**.....\$14  
Fried green tomato, cabbage, heirloom tomato, cucumber, hot mustard aioli, Japanese curry, green tea brined egg. Substitute crispy fried pork tenderloin +\$5
- Butter Eggplant**.....\$19  
San marzano tomato curry, ginger marinated eggplant, kasoori methi, basmati rice, chef Lisa Freeman's toasted focaccia. Substitute ginger chicken +\$5
- Hamachi Kama**.....\$25  
Grilled yellowtail tuna collar, eel sauce, arcadian lettuce, heirloom tomato, cucumber, sweet onion, chili/yuzu dressing

## SANDWICHES

- The Hi-Hat Smash** .....\$16  
Two 4.5oz "Honey Creek Farms" beef patties, government cheese, kimchi, kewpie mayo, brioche bun
- Rainbow Trout Banh Mi** .....\$18  
Togarashi spiced trout, cabbage, mung bean sprout, carrot, cucumber, cilantro, kimchi, garlic sauce, kewpie mayo, french roll

## SALADS

- Avocado Salad**.....\$13  
Arcadian lettuce, heirloom tomato, cucumber, sweet onion, avocado, chili/yuzu dressing. Add ginger chicken +\$5
- Vietnamese Salad** .....\$12  
Cabbage, mung bean sprouts, cucumber, carrot, jalapeno, cilantro, cashews, garlic/lime dressing. Add ginger chicken +\$5

## SIDES

- Seaweed Salad**.....\$6

## DESSERT

- Chef Amy's Chocolate Chip Cookies and Milk**.....\$8  
Fresh out of the oven and served with a glass of organic whole milk

The following major food allergens are used as ingredients in this facility: milk, eggs, fish, Crustacean shellfish, tree nuts, peanuts, wheat, sesame and soybeans.

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