

EAT
DRINK
LISTEN



@HIHATSOCIAL

SHARABLES

Okonomiyaki.....\$14

Savory cabbage pancake, bacon, yuzu aioli, all spice bbq, bonito flake, pickled ginger. +add egg \$2

Hericot Verts.....\$10

Beer battered green beans, black sesame aioli

Korean Mac.....\$12

Cavatappi pasta, havarti, Wisconsin white and yellow cheddar, kimchi, mozzarella

Szechuan Potatoes.....\$10

Roasted russets, numbing peppercorn oil, yogurt, pistachio, shallot, cilantro

ENTREES

Tzaziki Platter.....\$17

Heirloom tomatoes, cucumber, red onion, feta and lamb meatballs on a bed of chilled tzaziki sauce served with 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 Chicken.....\$18

San marzano tomato curry, ginger marinated chicken, basmati rice, chef Lisa Freeman's toasted focaccia.

Hamachi Kama.....\$23

Grilled yellowtail tuna collar, eel sauce, arcadian lettuce, heirloom tomato, cucumber, sweet onion, chili/yuzu dressing

SANDWICHES

The Hi-Hat Smash.....\$16

Two 4oz "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.....\$12

Arcadian lettuce, heirloom tomato, cucumber, sweet onion, avocado, kombu/yuzu vinegarette + ginger chicken \$5

Vietnamese Chicken Salad.....\$15

Chicken cutlet, lemon aioli over a bed of cabbage, mung bean sprouts, cucumber, carrot, jalapeno, cilantro, cashews, garlic/lime dressing.

DESSERT

Chef Amy's Chocolate Chip Cookies and Milk.....\$10

Fresh out of the oven and served with a glass of organic whole milk

SIDES

Seaweed Salad.....\$6

French Fries.....\$5

Toasted Focaccia.....\$3

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