

HARLEY GRAY KITCHEN & BAR

RESTAURANT WEEK MENU 2019

PLEASE NOTE: TACO TUESDAY, NEIGHBORHOOD NIGHT & DATE NIGHT WILL BE UNAVAILABLE DURING RESTAURANT WEEK.

LUNCH

Mon-Fri 11:30am-3pm

\$10 - two courses

EXCLUDES TAX & GRATUITY

main course

Fish Tacos or Carnitas Tacos

grilled chili-lime fish or pulled pork with BBQ sauce, corn tortillas, shredded cabbage, fresh diced tomatoes & cilantro, jalapeno ranch, served with a side of black beans
add avocado +\$2

Pulled Pork Sandwich

fresh pork carnitas, Asian slaw, molasses BBQ sauce, brioche bun, served with black beans and mixed greens, balsamic vinaigrette

Asian Chicken Salad

mixed greens, edamame, shaved carrots, cucumber spears, wontons, orange wedges, teriyaki marinated chicken breast, Asian ginger vinaigrette

finishing

Chocolate Espresso Cake

single layer chocolate cake made with Cafe Moto espresso and rich chocolate icing

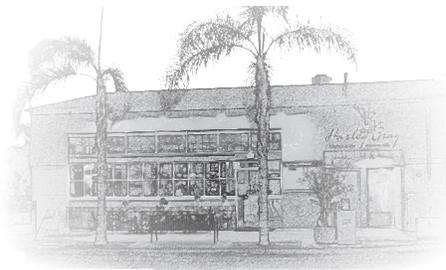
Ice Cream

scoop of ice cream
pralines & cream OR rocky road

Restaurant Week Notes:

(Applies to both lunch and dinner)

- All items are subject to availability
- No substitutions or modifications
- No more than 3 separate checks
- No sharing or split plates



DINNER

Sun-Sun After 5pm

\$20 - three courses

EXCLUDES TAX & GRATUITY

first course

New England Clam Chowder

Santa Cruz Chowder Cook-Off People's Choice 1st Place

GF Shrimp & White Fish Ceviche

with red peppers, english cucumbers, cilantro, lime juice, house seasoning, tortilla chips

GF Organic Mixed Greens with Watermelon

mixed greens, candied walnuts, watermelon, gorgonzola, raspberry balsamic vinaigrette

Calamari (\$5 upcharge)

tender strips deep fried & served with house sauces

main course

Corn Curry Mahi Mahi

grilled mahi mahi over island rice with a corn curry broth, jicama salad

wine pairing: 2016 Mohua Sauvignon Blanc \$9/g

Porter Braised Short Ribs

Maui Brewing Coconut Porter braised short ribs with garlic mashed potatoes & grilled asparagus

wine pairing: 2016 Rabble Red Wine Blend \$11/g

Grilled Atlantic Salmon

fresh atlantic salmon with a honey glaze & red onion cucumber salad, island rice, seasonal vegetables

wine pairing: 2015 La Crema Chardonnay \$12/g

Garlic Prawns & Linguini (\$5 upcharge)

six prawns, garlic, white wine, cream, capers and fresh tomato over linguini served with garlic bread

wine pairing: 2017 Kim Crawford Sauvignon Blanc \$11/g

Slow Roasted Prime Rib (\$10 upcharge)

slow roasted prime rib, served medium rare or medium, garlic mashed potatoes, mixed vegetables

wine pairing: 2016 Justin Cabernet Sauvignon \$14/g

finishing

Organic Acai Sorbet w/ berries

acai sorbet, blueberries, strawberries & shredded coconut

Chocolate Espresso Cake

single layer chocolate cake made with Cafe Moto espresso and rich chocolate icing

Apple Betty

roasted granny smith apples with a cinnamon crumble