



Gastropub [gástrō pùb] n. Brit. A British term for a public house that specializes in serving high-quality food.
ORIGIN 1990's: blend of gastronomy and pub



42 S. De Lacey Ave
Old Pasadena
Open Daily 11am - 2am

Pasadena Restaurant Week

Lunch \$15

Lunch includes a choice of a starter and an entrée, or an entrée and a sweet.

STARTERS

◇ **Housemade Potato Chips**
soaked in beer, fresh herbs, garlic aioli

◇ **Salt & Vinegar** **+\$2**

◇ **Pommes Frites**
house-cut french fries, fresh herbs, housemade ketchup

◇ **Truffle Fries** **+\$2**

◇ **Porchetta di Testa**
roulade of hog's head, arugula, lemon-shallot vinaigrette, shaved pecorino

◇ **Pork Rillettes**
"confiture de cochon" served in a mason jar, house mustard, artisan bread

◇ **Haven Olives**
house marinated, selection of three

◇ **French Onion**
crostini, gruyere

◇ **Spring Mix Salad**
cucumber, cherry tomatoes, french breakfast radish, orange-sherry vinaigrette

◇ **Brussels Sprouts**
zoe's prosciutto, lemon juice

ENTRÉES

◇ **Beef Cheek Poutine**
red wine braised beef cheek, port salut, pommes frites

◇ **Mac n' Cheese**
black truffles, gruyere, fontina, parmesan

◇ **Shepherd's Pie**
lamb, beef, root vegetables, cream, rosemary mashed potatoes, cheese

◇ **Radicchio and Frisée**
chèvre, cherry tomatoes, truffle vinaigrette, twice-smoked bacon lardons, poached cage-free egg

◇ **Vegetable Mélange**
roasted seasonal vegetables, pumpkin gnocchi, toasted pumpkin oil, fried sage, smoked sea salt

◇ **Margherita**
roma tomatoes, basil, mozzarella

◇ **Seasonal** **+\$1**
butternut squash purée, zoe's pancetta, goat cheese, mustard greens, walnut oil

◇ **Duck Prosciutto** **+\$2**
leek jam, point Reyes bleu cheese, arugula

◇ **The Haven Burger** **+\$2**
served with pommes frites
pickled red onions, roasted red bell peppers, wild arugula, st agur cheese

◇ **Lamb Burger** **+\$4**
served with pommes frites
onion jam, tzatziki, onion sprouts

◇ **Jumbo Prawns** **+\$3**
wrapped in applewood-smoked bacon, cheddar cheese grits, rustic tomato salsa, cilantro oil

◇ **Ceviche**
baby scallops, seasonal fish, shrimp, avocado, cabbage

◇ **Crisp Braised Pork Belly** **+\$8**
saison ale reduction, celery root puree, fennel, mâche, dijon mustard micro greens, apple vinaigrette

SWEETS

◇ **Peanut Butter and Jelly**
blackberry sorbet, peanut brittle, crisp sourdough

◇ **Foie Gras Cheesecake**
hibiscus gel, vanilla crumble

◇ **Chocolate Cake**
malt ice cream, milk chocolate ganache



The Haven Kitchen takes every reasonable step to ensure that our produce selections are either local or organic, and that the meat and seafood we purchase is sustainable and humanely raised.

Don't be afraid to ask for changes or modifications, but don't be surprised if we say "no"



Executive Chef - Greg Daniels
Sous Chef - Marc Johnson Pastry Chef - Santanna Salas



SEAFOOD
FOR THE FUTURE



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Dinner \$26

Dinner includes a starter, an entrée, a sweet, and a choice of select draught beer, draught wine, or a special Restaurant Week cocktail.

You may also choose a 22 oz beer to share, or (+\$6) for an individual.

STARTERS

◇ **Housemade Potato Chips**
soaked in beer, fresh herbs, garlic aioli

◇ **Salt & Vinegar** **+\$2**

◇ **Pommes Frites**
house-cut french fries, fresh herbs, housemade ketchup

◇ **Truffle Fries** **+\$2**

◇ **Porchetta di Testa**
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◇ **French Onion**
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◇ **Brussels Sprouts**
zoe's prosciutto, lemon juice

ENTRÉES

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hibiscus gel, vanilla crumble

◇ **Chocolate Cake**
malt ice cream, milk chocolate ganache

DRINKS

(22oz bombers)
for individuals +\$6

◇ **Wipeout IPA by Port Brewing**
IPA 7.0%

◇ **Rustic Rye by Bootlegger's**
rye IPA 6.2%

◇ **Arrogant Bastard by Stone**
american strong ale 7.2%

◇ **Big Bear Black Stout**
by Bear Republic 7.0%



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