DESSERTS AND BEVERAGES

CHOCOLATE SUNDAE
Dreyer's Grand Vanilla Ice-cream and Horatio's homemade Guittard chocolate sauce made with fresh cream and Triple Sec. Topped with crushed Macadamia nuts.
2.25

BLUMS COFFEE TOFFEE PIE
Guittard semi-sweet chocolate, rich cream and coffee are blended together and molded in a walnut and chocolate crust. Grated chocolate and whipped cream top each slice. The recipe was made famous by Blum's of San Francisco.
2.25

FAMOUS BURNT CREAM
Our trademark dessert. Topped and served with a cracking sugar crust. Recipes available.
1.75

DREYER'S GRAND ICE CREAM
By special arrangement we offer Dreyer's premium 16% batter fat selections. These double-rich specialty ice creants are even richer and more flavorful than Dreyer's excellent selections available in retail stores.
1.75

FRESH LEMON MOUSSE
A dessert especially for a refined menu. Light and tart. Slightly beaten egg whites and whipped cream are folded into lemon sauce.
1.95

FRESH-GROUND COFFEE
Horatio's Blend by Starbucks' The Starbucks' Coffee Company blends and roasts the beans for us each week. Every pot is fresh ground to order.
.85

TWININGS TEAS
For over 270 years, Twinings of London has supplied people of taste and discrimination throughout the world with teas of supreme quality. Darjeeling, English Breakfast, Mint.
.85

STARBUCK'S DECAFFEINATED
Always freshly brewed.
.85

CELESTIAL SEASONINGS HERBAL TEAS
ICED TEA
Country Apple
Hot Black
.85

WINES BY THE GLASS

FINE WINES BY THE GLASS FROM THE CRUVINET WINE MACHINE
The French have invented a marvelous machine called the Cruvinet, and in 1961 Louis Restaurant in New York brought the Cruvinet to America. The Cruvinet permits Horatio's to sell fine wines by the glass. The special process prevents air from coming into contact with the wine, and the wine remains "corked" fresh in the bottle down to the last drop. Fine wines may be purchased by the glass without the expense of a full bottle. Wines are held at 45°F. Reds are held at 60°F. The fresh sheet lists today's wines.

BERINGER VINEYARDS
LOIS HERMANOS WINES
St. Helena, Napa Valley
Beringer Vineyards produces high-quality table wines made from premium varietal grapes. The white wine is a blend of Semillon and French Colombard. The red is made from 30% Zinfandel grapes.

HORATIO'S BEER SELECTIONS
Temperature Controlled

Beer flavor is dependent upon the serving temperature, and special refrigeration and dispensing equipment has been installed at Horatio's. The beer will be served at chill (45°F) or cellar (55°F) depending upon the beer style.

HORATIO'S DRAFT BEER
Draft beer is fresher and more flavorful because it is never pasteurized. Horatio's has selected six draft choices.

Serving	Temperature	Pint	Pint
MILLER LITE	Milwaukee, Wisconsin	45°F	1.25	2.00
BUDWEISER	Fairfield, California	45°F	1.25	2.00
HENRY WEINHARD'S PRIVATE RESERVE,	Portland, Oregon	45°F	1.50	2.25
HEINEKEN LAGER, Amsterdam, Holland	45°F	1.75	2.75
LOVENBRUCK DRAFT, Milwaukee, Wisconsin	55°F	1.50	2.25
JOHN COURAGE, Burton, England	55°F	1.75	2.75

HORATIO'S BOTTLED BEER SELECTIONS
The following beers are among the best of the classic beer styles.

ALE, STEAM BEER
Served at 55°F. Copper-red. dry, full palate, perfect with steaks and ribs.

BASS ALE	Bass, England	2.75
ANCHOR STEAM	San Francisco, California	2.50

PORTER, STOUT
Served at 55°F. Extremely dark, roasty tasting and tangy. Excellent with steak or shrimp.

ANCHOR PORTER	San Francisco, California	2.75
GUINNESS STOUT	Dublin, Ireland	2.75

Horatio's also features other premium bottled beers. Ask your server.

LUNCH MENU

Horatio's is committed to value and quality and offers an unconditional guarantee for all food and beverage.

RESTAURANT HOURS

LUNCH	Daily	11:00 a.m. to 2:30 p.m.
DINNER	Daily	5:00 p.m. to 10:00 p.m.
(BAR Daily	Until 2:00 a.m.)
(11:00 p.m. on Friday and Saturday)
STARTERS AND SIDE DISHES WITH ENTREE

KAL BI
Braised short ribs cut in long strips, marinated in a sauce similar to a sweet teriyaki. Kiawe-brushed.
Three Slices 3.95 Two Slices 2.95

SASHIMI
Raw seafood served with wasabi and pickled red ginger. Served over a bed of finely shredded daikon. Selection and price vary depending upon availability. The Fresh Sheet lists today’s Sashimi.

SMALL SALADS AND FRESH SOUPS WITH ENTREE

SUNSET MAGAZINE® AWARD-WINNING HOUSE SALAD DRESSING
Horatio’s house salad dressing was created by Don Lavry of Honolulu and has received Sunset Magazine’s Chef’s Award. The dressing is made with olive oil, red wine vinegar, fresh garlic, cheese, and anchovies.

ORZO PASTA SALAD
With bay shrimp and artichokes and a Dijon-garlic dressing.
1.65

FRESH SPINACH SALAD
Fresh spinach, Dijon dressing, bacon, chopped egg, and shaved Romano cheese.
1.75

CHILLED SHRIMP GAZPACHO
Chilled spicy gazpacho with green onions, cucumber, green pepper and bay shrimp.
1.95

ENTREE SALADS

FRESH SPINACH GREENS WITH DIJON DRESSING
Hand-torn spinach leaves tossed in a Dijon mustard dressing and topped with bacon, chopped egg, sliced mushrooms, toasted almonds, and shaved Romano cheese.
1.95

SHRIMP SALAD WITH BLUE CHEESE
Fresh romaine with homemade Blue cheese dressing tossed with bay shrimp and topped with almonds, egg, and grated Blue cheese.
6.75

SESAME CHICKEN SALAD
Fried chicken with sesame dressing tossed with deep-fried won ton strips, sliced green onions, chopped celery, shredded almonds, and toasted sesame seeds.
6.50

SHRIMP LOUIE
Bay shrimp over shredded lettuce with Horatio’s homemade Louie dressing. Served with tomato, avocados, black olives, and chow chow.
6.95

SOUP AND SALAD COMBINATIONS

NEW ENGLAND CLAM CHOWDER
4.50

CHILLED SHRIMP GAZPACHO
4.95

CRISP ROMAINE SALAD ORZO PASTA SALAD FRESH SPINACH SALAD SERVED WITH YOUR CHOICE

FRESH FISH

We guarantee our fish to be fresh. Our fish is packed on ice to ensure quality. The Fresh Sheet shows what is available and how it is prepared.

FREQUENTLY AVAILABLE, FRESH HAWAIIAN FISH

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>ULI (Jack Fish)</td>
<td>1.95</td>
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<tr>
<td>HEBI (Short-Billed Spear Fish)</td>
<td>1.95</td>
</tr>
<tr>
<td>OPAKAPAKA (Pink Snapper)</td>
<td>2.95</td>
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<tr>
<td>SHELL (Rockfish)</td>
<td>2.75</td>
</tr>
<tr>
<td>RACK-GROWN SANTA CRUZ OYSTERS</td>
<td>2.75</td>
</tr>
<tr>
<td>RACK-GROWN SHOALWATER BAY OYSTERS ON THE HALF SHELL</td>
<td>2.95</td>
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</tbody>
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HORATIO’S MAINLAND AND ALASKA FISH
In addition to our fresh Hawaiian fish, Horatio’s has made special purchasing and airline arrangements for Mainland and Alaska fish. Twice-weekly air shipments ensure freshness and permit a variety of unusual fish selections with exceptional value, not normally available in Honolulu.

THE KIAWE-WOOD BROILER
Horatio’s brings in native Kiawe charcoal from Nihau. Kiawe is superior to oak or mesquite because it burns clean and more intensely, searing the fish and imparting a rich, smoky flavor.

KIAWE-BROILED FRESH PACIFIC ROCKFISH
With spicy West African-style peanut sauce.
5.75

STEAMED FRESH PACIFIC COD
With soy-ginger sauce.
5.95

RED SNAPPER VERA CRUZ
Kiawe-brushed fresh pacific redfish with spicy Mexican relish.
5.95

STEAMED FRESH MUSSELS WITH CURRY AND SAFFRON
The mussels are steamed in a broth with butter, white wine, saffron and curry seasonings.
5.95

CALAMARI PROVENÇAL
Small, tender squid is drenched in seasoned flour and quickly fried. Then tossed with thickened Provençal sauce. Recipe is from Scott’s in San Francisco.
5.95

FRESH PACIFIC NORTHWEST SALMON
Kiawe Broiled
We use fresh King and Silver salmon only. These are the best. The Fresh Sheet lists today’s offerings. Prices Vary Seasonally

HOMEMADE DEEP-DISH QUICHE

With Soup or Salad.
5.50

The quiche is baked fresh daily. Crusts are handmade with whole wheat flour, brushed lightly with Dijon mustard. The Fresh Sheet will show today’s variety with your choice of:

SOUP AND SALAD CHOICES

CRISP ROMAINE SALAD
New England Clam Chowder
ORZO PASTA SALAD
Chilled Shrimp Gazpacho

LUNCH SPECIALTIES

FETTUCCINE WITH GARLIC-CREAM SAUCE
Fettuccine noodles prepared with seasoned cream, fresh garlic, and grated Parmesan cheese.
5.50

KIawe-BROILED GINGER CHICKEN WITH PINEAPPLE CHUTNEY
Boneless chicken is marinated with fresh ginger, garlic, and pineapple juice and broiled over Kiawe coals.
5.75

BAKED CHICKEN DIJON
Chicken breast is dipped in butter with Dijon mustard and fresh garlic, then coated with bread crumbs and baked. Serve with a mixed green salad.
5.95

KAL BI
Braised short ribs cut in long strips, marinated in a sauce similar to a sweet teriyaki. Kiawe-brushed.
6.50

FETTUCCINE WITH GARLIC-CREAM SAUCE
Fettuccine noodles prepared with seasoned cream, fresh garlic, and grated Parmesan cheese.