Quesos y Embutidos

Pan con Tomate y Serrano — 14
Imported Serrano ham, crushed red tomatoes, garlic, Spanish organic EVOO, Himalayan pink salt flakes. Baquette.. DIY style

Mini La Tabla — 17
Selection of imported cured meats and cheeses from Spain served with fruit, table crackers, and blistered Padron peppers.

- Embutidos: Jamon Serrano de Valencia aged 20 months, Fermin Iberico Cebo (pork loin), and Chorizo Soria
- Quesos: Tetilla de Vaca (soft & creamy, cow milk), Mahon (sharp & nutty, cow milk), Cabra al Vino (red wine infused, semi-firm goat cheese)

Tapas

Spam Chips — 7
Fried carne mysterio, Mike's hot honey

Blistered Padron Peppers — 8
Black lava salt, crispy Prosciutto (GF)

Croquettes con Chorizo — 8
Sobrasada chorizo bechamel, panko, roast garlic aioli

Patatas Bravas — 9
Fried golden potatoes, spicy Parmesan sauce, creme fraiche, shaved Parm

Roasted Brussel Sprouts — 9
Goat cheese creme, balsamic redux, shaved Parm (GF)

Roasted Corn Dip — 12
Roasted corn, Fresno chili, onion, cilantro, Goat cream cheese mix, Mike's hot honey. House made Sweety Drop focaccia bread

Fried Calamari — 12
Rings, tentacles, lemon slices, curry salt, preserved lemon aioli

Empanadas de Elote — 12
Roasted corn, Oaxaca cheese, jalapeno, red onion, paprika, cilantro lime creme

Grilled Asparagus — 12
Manchego bechamel, balsamic redux, garlic, crushed harissa almond

Chicken Wings — 12
Harissa butter sauce. Garlic yogurt mint dip

Moroccan Street Tacos — 12
Choice of steak OR shrimp. Roasted black bean corn salsa, slaw, pickled red onion, cilantro lime chimichurri (GF).

Chorizo Albondigas — 12
Ground pork, Sobrasada Chorizo, crispy hominy, verde sauce

Spicy Pork Belly Skewers — 13
Harissa glaze, grilled pineapple (GF)

Lamb Sliders — 13
Seasoned lamb, Manchego cheese, Padron pepper aioli, roasted red pepper, potato bun. Peppadew garnish.

Mushroom Toast — 14
Sauteed seasonal mushrooms from Fungi Temple in Oakhurst, goat cheese creme, House made Sweety Drop focaccia bread, truffle oil

Roasted Beet Ensalada — 14
Red beets, tender greens, blackberry, strawberry, Panko poppyseed crusted fried Goat cheese, champagne vin, honey drizzle

Lamb Meatballs — 14
Spicy Sherry tomato herb sauce. Olive bread

Bacon Wrapped Dates — 15
Toasted almonds, goat cheese stuffing (GF)

Gambas Al Ajillo — 15
Jumbo prawns, herbs, garlic chili oil. Baguette

Crab Cakes — 16
Lump crab, Panko, Spanish remoulade sauce

Bacalao A La Riojana — 16
7 oz Pacific Red Snapper, spicy red pepper sauce, roasted Padron peppers (GF)

Grilled Flat Iron Steak — 20
8 oz sliced Flat Iron, smoked paprika, cumin, cilantro lime chimichurri (GF)

Ribeye Frites — 24
8 oz. sliced Ribeye, Ras el Hanout crust, crunchy potato stix, blue cheese cream, chive (GF)

PAELLA

Serves 2-4. Please allow extra time for preparation.

Vegetable Paella — 24
Carrot, butternut squash, peas, asparagus, zucchini, yellow squash onion, garlic, saffron veggie stock, Valencia rice (GF)

Chicken Tinga Paella — 30
Chicken breast, bell pepper, onion, carrot, garlic, spicy Tinga sauce, saffron stock, Valencia rice (GF)

Seafood Paella — 40
Scallop, shrimp, mussels, clams, Spanish chorizo, onion, pepper, saffron stock, Valencia rice (GF)

POSTRES

Burnt Basque Cheesecake — 9
Chocolate cheesecake, Salted caramel drizzle, Fresh strawberry

House Churros — 9
Spanish chocolate sauce. Mixed berry compote

Salted Caramel Bread Pudding — 9
Vanilla bean ice cream. Salted caramel drizzle

Maximum 2 checks per table
23% service charge for parties of 6+
Thank you for dining with us!

COCKTAIL CLASICO

Anti Social Coffee Club — 16
1800 Silver Tequila, Mr. Black Cold Brew Coffee Liquer, Passionfruit, Orgeat Almond Syrup, Lemon, Pineapple

Blackberry Bourbon Smash — 15
Woodford Bourbon, Triple Berry Compote, Lemon, Agave, Aqua Faba, Fresh Black & Raspberry

Caipirinha de Mandarin — 15
Leblon Cachaca Rum, Mandarin Oleo Saccharum, Lime

Castaway Cay — 16
Bacardi Rum, Malibu Rum, Banana Liquer, Falernum Liquer, Lemon, Guava, Pixie Dust

Champagne Room — 18
Aperol Apertivo, Italicus Bergamot Liqueur, Elderflower Liqueur, Orange Slice, Torched Rosemary. Served With A Mini Champagne Bottle Upside Down Because We Extra

Chili Cream Margarita — 16
Fresno Chili Infused Herradura Silver Tequila, Cointreau, Creme De Coconut, Muddled Mandarins, Lime, Agave

Chocolate Old Fashioned — 15
Woodford Bourbon, Creme De Cacao, Aztec Chocolate Bitters, Chocolate Dipped Dehydrated Orange, Luxardo Cherry

Gin & Cab Sour — 14
Tanqueray Gin, Cointreau, Agave, Lemon, Red Wine Float, Luxardo Cherry

Hibiscus Margarita — 15
1800 Silver Tequila, Cointreau, Mango Juice, Lemon Lime, Agave, Hibiscus Syrup, Hibiscus Flower & Hibiscus Salt Rim

House G&T — 14
Gin Mare, Giffard Pamplemousse, Grapefruit Bitters, Fevertree Elderflower Tonic, Thyme, Dehydrated Grapefruit

I'll Have What She's Having — 15
Strawberry Infused Tin City Vodka, Orgeat Almond Syrup, Muddled Berries, Lemon Soda, Mixed Berry Smoke Bubbles

It's My F*cking Birthday! — 16
Tito's Vodka, Elderflower Liqueur, Marionberry Reduction, Lemon, Macaroon Garnish, Served On A Platter With A Crystal Crown Because Why The F*ck Not?

La Ultima Palabra — 15
Del Maguey Vida Mezcal, Genepy Le Chamois Liqueur, Luxardo Maraschino Liqueur, Pineapple Juice, Dehydrated Pineapple

Lemon Poppyseed Drop — 14
Lemon Infused Tin City Vodka, Cointreau, Lemon, Agave, Toasted Poppyseed Sugar Rim, Dehydrated Lemon

Love Potion No. 9 — 15
Pear Vodka, Italicus Bergamot Apertivo, Raspberry Puree, Lemon, Sugar Rim, Dried Ice, Candied Ginger

Mochuelo No. 5 — 20
Remy VSOP Cognac, Diplomatico Reserva Aged Rum, Coconut Rum, Elderflower Liqueur, Pineapple, Pear, Lemon, Peach Bitters. Served In A Large 250mL Perfume Bottle And Dusted With Edible Glitter Tableside

Mochuelo Old Fashioned — 14
Bulliet Rye, Angostura & Orange Bitters, Demerara Cube, Luxardo Cherry

Red, White, and Berry Sangria — 14
Animus Vinho Verde White, Cointreau, Torres 10 Brandy, Agave, Strawberries, Blueberries

Smoke and Embers — 15
Del Maguey Vida Mezcal, Agave, Ghost Pepper Syrup, Blood Orange Italian Soda, Lime, Overproof Rum Sugar Flamed Lime

Sun Kissed Strawberry Collins — 15
Gin Mare, Elderflower Liqueur, Yuzu, Strawberry, Honey, Fevertree Mediterranean Tonic

The Mathematician — 16
Woodford Rye, Diplomatico Reserva Aged Rum, Amaro Nonino, Genepy Le Chamois Liqueur, Aztec Chocolate Bitters

The Smoking Fig — 15
Elijah Craig Small Batch Bourbon, Peach Bitters, Dried Fig, Maple Glazed Donut Tobacco

NIGHTCAP

Espresso Martini — 15
Titos Vodka, Espresso, Kahlua, Agave Smoke Bubble (Available In Decaf)

Spanish Carjillo — 15
Cantera Negra Cafe, Liquor 43, Espresso, Cinnamon, Cojita Cheese Foam (Available In Decaf)

MOCKTAILS

Bombay By Boat — 11
Hibiscus Reduction, Cardamom, Lemon, Sparkling Water, Hibiscus Salt Rim, Hibiscus Flower Garnish

Lemonade Stand — 11
Sparkling Lemonade, Orgeat Almond Syrup, Blackberry, Raspberry, Lemon, Smoke Bubble Topping

True Love's Kiss — 11
Apple Juice, Strawberry Rhubarb Puree, Lemon, Fevertree Ginger Beer, Fresh Mint & Raspberry

DRAFT CERVEZA

6

Fieldwork Hellbound & Down Smoked Helles Lager	4.8% ABV
Estrella Galica Spanish Lager	5.5% ABV
Faction Brewing Bergs of a Feather Hoppy Black Lager	5.8% ABV

7

Pizza Port Journey Ahead IPA	7.0% ABV
New Glory Trippy Dippy Hazy IPA	7.0% ABV