



Quesos y Embutidos

La Tabla 22

Selection of imported cured meats and cheeses from Spain served with fruit, table crackers, and harissa almonds.

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

Tapas

Blistered Peppers y Jamon 12

Padron and Shishito peppers, citrus EVOO, black lava salt, fresh sliced Serrano ham. In theory, 1 in 10 are fire! (GF)

Chorizo Fundido 12

Chorizo, caramelized onion, jalapeno, tomato, Asadero cheese. Served with heirloom blue corn chips

Croquettes con Chorizo 13

Sobrasada chorizo, bechamel, Panko, roast garlic aioli

Croquettes con Papas 13

Creamy whipped potatoes, Panko, thyme, parsley, chipotle aioli

Gazpacho Duo 13

Grilled peach gazpacho and roasted beet gazpacho served chilled. Pickled vegetables, microgreens, honey parsley oil (GF)

Empanadas de Elote 14

Roasted corn, Asadero cheese, jalapeno, red onion, paprika, red pepper aioli

Empanadas de Papas 14

Creamy whipped potato, thyme, parsley, chipotle aioli

Chicken Wings 14

Served naked with tomato marmalade harissa dipping sauce

Huevos Rotos 15

Fried red potato, savory Brava sauce, crispy Serrano ham, fried egg, Padron pepper, chive (GF)

Moroccan Street Tacos 16

Choice of flat iron steak OR Gambas Al Ajillo (garlic shrimp). Roasted corn salsa, pickled red onion, cilantro lime creme, chimichurri sauce, heirloom blue corn tortilla (GF)

Jamon Flatbread 16

Serrano ham, sweet dried fig, fresh Burrata, arugula, house made Balsamic redux

Jamon y Grilled Peach Ensalada 16

Grilled peach, Serrano ham, arugula, pickled red onion, goat cheese, orange citrus vinaigrette (GF)

Fried Calamari 18

Rings, tentacle, Himalayan pink salt, house made cocktail sauce, spicy chipotle aioli, grilled lemon

Brussel Sprouts 18

Applewood smoked bacon, sweet dried fig, blue cheese, honey butter, house made Balsamic redux (GF)

Lamb Meatballs 18

Ground lamb and Wagyu beef, Panko, herb mix, garlic, tomato white wine sauce. Baguette

Bacon Wrapped Dates 18

Applewood smoked bacon, roasted almond, goat cream cheese stuffing (GF)

Gambas Al Ajillo 19

Jumbo tiger prawn, white wine, garlic chili oil. Baguette

Wagyu Sliders 20

Wagyu beef, chorizo jam, harissa aioli, Manchego cheese, arugula, potato bun, olive garnish

Steak Parfait 20

Slow cooked skirt steak, roasted corn salsa, Spanish olive, dressed arugula, shaved Manchego cheese. Baguette crostini.

Grilled Sirloin 24

8 oz sliced sirloin, chimichurri sauce, Romesco sauce, microgreens, black lava salt, roasted shishito garnish (GF) (Contains nuts)

Ribeye Steak Sandwich 24

Toasted buttered Ciabatta bun, roasted garlic aioli, arugula, tomato, chimichurri sauce. Served with steak fries.

PAELLA

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

Vegetable Paella 24

Sweet peas, carrots, asparagus, zucchini, yellow squash caramelized bell peppers & onion, garlic, saffron veggie stock, Valencia rice (GF)

Chicken Paella 28

Marinated chicken, caramelized bell peppers & onions, sweet peas, garlic, chicken saffron stock, Valencia rice (GF)

Seafood Paella 44

Scallop, shrimp, clams, Spanish chorizo, caramelized bell peppers & onion, sweet peas, garlic, saffron clam stock, Valencia rice (GF)

POSTRES

House Churros 12

Spanish chocolate sauce. Dulce de leche sauce

Salted Caramel Bread Pudding 12

Orange zest, vanilla bean ice cream, mint garnish

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



COCKTAIL CLASICO

- A Toast To Love & Honor** 16
Woodford Bourbon, Atost Aperitif, Elderflower Liqueur, Pineapple, Lemon, Honey, Dehydrated Pineapple Slice
- An Affair To Remember** 16
Del Maguey Vida Mezcal, Atost Aperitif, Elderflower Liqueur, Muddled Cucumber, Lime, Cucumber Ribbon Garnish
- Anti Social Coffee Club** 16
1800 Silver Tequila, Mr. Black Cold Brew Coffee Liqueur, 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 Liqueur, Falernum Liqueur, Lemon, Guava, Pixie Dust
- Champagne Room** 18
Aperol Aperitivo, 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** 16
Woodford Bourbon, Creme De Cacao, Aztec Chocolate Bitters, Chocolate Dipped Dehydrated Orange, Luxardo Cherry
- Hibiscus Margarita** 15
1800 Silver Tequila, Cointreau, Mango Juice, Lemon
Lime, Agave, Hibiscus Syrup, Hibiscus Flower & Hibiscus Salt Rim

House G&T 15
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?

Lemon Poppyseed Drop 15
Lemon Infused Tin City Vodka, Cointreau, Lemon, Agave, Toasted Poppyseed Sugar Rim, Dehydrated Lemon

Love Potion No. 9 15
Pear Vodka, Italicus Bergamot Aperitivo, 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 15
Bulliet Rye, Angostura & Orange Bitters, Demerara Cube, Luxardo Cherry

Red, White, and Berry Sangria 15
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 16
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, Liqueur 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

Sunset By The Sun 11
Guava Juice, Lime, Agave, Fevertree Ginger Beer, Fresh Mint & Lime

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

DRAFT CERVEZA

6

Estrella Galica Spanish Lager 5.5% ABV
Faction Face the Strange Pale Ale 5.8% ABV
Morgan Territory Bees Better Have My Honey 6.0% ABV
American Wheat

7

Morgan Territory Fresh Fruit Hazy IPA 6.8% ABV
Tieton Cider Works Hazy Strawberry Cider 6.9% ABV