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 (GF)

Blistered Padron Peppers — 8
Black lava salt, crispy Prosciutto. In theory, 1 in 10 are fire! (GF)

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

Sobrasada Crostini — 9
Chilled soft chorizo spread, Serrano ham, grilled pineapple, Sweety pepper, crostini, balsamic redux

Croquettes con Birria — 9
Slow cooked beef birria, bechamel, Panko. Served with cinnamon consomme

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

Huevos Rotos — 12
Fried potatoes, spicy Parmesan Brava sauce, crisp Serrano ham, fried egg, Padron pepper and chive garnish

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

Roasted Asparagus — 12
Manchego bechamel, balsamic redux, garlic, harissa almond (GF)

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

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

Chicken Pinchitos — 13
Adobo marinated grilled chicken breast skewers, hummus dip (GF)

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

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

Crab Stuffed Mushrooms — 14
Blue crab, cremini mushroom, garlic cream cheese, crispy Panko

Grilled Peach Flatbread — 14
Grilled peach, crisp Serrano ham, red onion, sun dried tomato, ricotta mozzarella mix, Spanish olive oil drizzle

Summer Ensalada — 14
Arugula, grilled peach, fresh strawberry, marinated red onion, cherry tomato, Panko fried Goat cheese, house poppyseed dressing

Lamb Meatballs — 14
Ground lamb and Wagyu beef, spicy Sherry tomato herb sauce.

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

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

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

Bistec Bites — 16
Hand cut tender steak, Ras el Hanout seasoning, garlic butter Fungi Temple mushrooms, house blue cheese sauce (GF)

Spanish Costillas — 16
Roasted and grilled baby back ribs, Calabrian chili glaze (GF)

Pan Seared Scallops — 18
5 sea scallops, Meyer lemon relish, roasted garlic polenta, fried basil leaves (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

Banana Flan — 9
House made flan, spiced banana jam, brulee top (GF)

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

A Toast To Love & Honor 15
Woodford Bourbon, Atost Aperitif, Elderflower Liquer, Pineapple, Lemon, Honey, Dehydrated Pineapple Slice

An Affair To Remember 15
Del Maguey Vida Mezcal, Atost Aperitif, Elderflower Liquer, Muddled Cucumber, Lime, Cucumber Ribbon Garnish

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

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?

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

Sunset By The Sur 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

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New Glory Golden Bell Lager	4.8% ABV
Estrella Galica Spanish Lager	5.5% ABV
Faction Brewing Bergs of a Feather Hoppy Black Lager	5.8% ABV
Smog City Rainbow Brite Hazy IPA	6.3% ABV

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Belching Beaver Phantom Bride IPA	7.1% ABV