



Quesos y Embutidos

La Tabla 18
 Selection of cured meats and cheeses served with fruit, table crackers, and harissa almonds. Embutidos: Chorizo Soria, Prosciutto Quesos: Manchego, Smoked Gouda, Sharp Cheddar

Tapas

Pan con Tomate 13
 Crostini with ripe tomato, garlic, Prosciutto, garlic infused Spanish EVOO, microgreen, black lava salt

Broccolini al Romesco 13
 Charred broccolini, Manchego bechamel, Romesco (almond), crisp Prosciutto ham, shaved Manchego

Mint Pea Crostini 14
 Crostini with pea & mint puree, garlic infused Spanish EVOO drizzle, Feta, pickled red onion, crisp Prosciutto ham, microgreen

Romesco Hummus 14
 Chickpea, Tahini (sesame), Romesco (almond), garlic, smoked paprika, Spanish EVOO. Served with house pita chips

Empanadas de Elote 14
 Roasted corn, Asadero cheese, jalapeno, onion, red pepper aioli

Chicken Wings 14
 Served naked with tomato marmalade harissa dipping sauce

Patatas Bravas 14
 Double fried potato wedges, savory Brava sauce, crisp Prosciutto ham, shaved Parm, creme fraiche

Pork Belly Pintxos 15
 Braised then fried pork belly skewers, caramelized pineapple sherry redux, cilantro lime creme, pickled red onion (GF)

Feta Berry Salad 15
 Spinach, baby greens, Feta, candied walnuts, fresh seasonal berries, avocado, poppyseed dressing

Chicken Pintxos 16
 Grilled chicken thigh skewers, seasonal vegetable, vino tinto glaze, beetroot hibiscus sauce, mojo verde sauce, lemon aioli (GF)

Monocan 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, corn tortilla (GF)

Manchego Mac & Cheese 16
 Manchego, Gouda & Parmesan bechamel, Cavatappi pasta, Panko topping, sweet red pepper relish

Wild Mushroom Flatbread 16
 Sauteed wild mushroom medley, smoked Gouda creme sauce, herbs, microgreens

Citrus Ceviche 17
 Shrimp, cod fish, lime juice marinade, avocado, pico de gallo, pickled red onion, shaved jalapeno, black lava salt, cilantro microgreen, spicy cocktail sauce, mojo verde sauce. Served with house tortilla chips (GF)

Costillas Al Ajillo 18
 Fried rib tips, garlic infused EVOO, crisp garlic chips (GF)

Pork Belly Tacos 18
 Braised then fried pork belly, pickled daikon and carrot slaw, pickled red onion, rainbow radish, fresh greens, chipotle sauce, cilantro lime creme, corn tortilla (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 dates, blue cheese, honey butter, house made Balsamic redux (GF)

Bacon Wrapped Dates 18
 Applewood smoked bacon, roasted almond, 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

Grilled Sirloin 24
 8 oz sliced sirloin, chimichurri sauce, Romesco (almond), cilantro microgreen, black lava salt, roasted spring onion garnish (GF)

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
 Scallops, shrimps, 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

Burnt Basque Cheesecake 13
 Chocolate ganache, mixed berry coulis, fresh berries

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



COCKTAIL CLASICO

An Affair To Remember	16
Del Maguey Vida Mezcal, Atost Aperitif, Elderflower Liqueur, Muddled Cucumber, Lime, Cucumber Ribbon	
Blackberry Bourbon Smash	17
Woodford Bourbon, Triple Berry Compote, Lemon, Agave, Aqua Faba Foam, Blackberry, Raspberry	
Blueberry Lavender Mojito	16
Bacardi Rum, Blueberry, Lavender, Mint, Lime, Agave, Club Soda Float	
Cactus Blossom Margarita	17
Fresno Chili Infused Herradura Silver Tequila, Cointreau, Prickly Pear, Lemon, Lime, Agave, Dehydrated Pear	
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	
Chocolate Old Fashioned	16
Woodford Bourbon, Creme De Cacao, Aztec Chocolate Bitters, Chocolate Dipped Dehydrated Orange, Luxardo Cherry	
Dragon's Reserve	17
Tito's Vodka, Italicus Bergamot Aperitivo, Orgeat Almond Syrup, Dragonberry Syrup, Lemon, Aqua Faba Foam, Flower	
Espresso Martini	16
Titos Vodka, Kahlua, Agava, Smoke Bubble (Available In Decaf Upon Request)	
Garden City	16
Empress Indigo Gin, Grapefruit, Lemon, Lychee, Dehydrated Grapefruit	
Hibiscus Margarita	17
1800 Silver Tequila, Cointreau, Mango Juice, Lemon Lime, Agave, Hibiscus, Hibiscus Flower & Salt Rim	

House G&T	16
Gin Mare, Giffard Pamplemousse, Grapefruit Bitters, Fevertree Elderflower Tonic, Thyme, Dehydrated Grapefruit	
I'll Have What She's Having	17
Strawberry Infused Tin City Vodka, Orgeat Almond Syrup, Muddled Berries, Lemon Soda, Mixed Berry Smoke Bubbles	
It's My F*cking Birthday!	18
Tito's Vodka, Elderflower Liqueur, Marionberry Reduction, Lemon, Macaroon Garnish, Served On A Platter With A Crystal Crown Because Why The F*ck Not?	
Kiss & Tequila	17
1800 Silver Tequila, Cointreau, Strawberry Puree, Cream of Coconut, Lemon, Lime, Agave, Pink Salt Rim, Strawberry	
Lavender Rain	16
Tito's Vodka, Lavender, Pear, Lemonade, Agave, Fresh Lavender	
Lemon Poppyseed Drop	16
Lemon Infused Tin City Vodka, Cointreau, Lemon, Agave, Toasted Poppyseed Sugar Rim, Dehydrated Lemon	
Lounging By The Pool	16
Bacardi Rum, Atost Aperitif, Lychee, Cream of Coconut, Grapefruit Bitters, Lychee & Flower	
Love Potion No. 9	16
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	16
Bulliet Rye, Angostura & Orange Bitters, Demerara Cube, Luxardo Cherry	
Petals & Prosecco	17
Elderflower Liqueur, Dragonberry Syrup, Prosecco Float, Lemon, Dried Rose, Edible Glitter	

Summer Sangria	16
Animus Vinho Verde White, Cointreau, Cardenal Mendoza Angelus Brandy, Agave, Peach, Blueberry	
Smoke and Embers	16
Del Maguey Vida Mezcal, Agave, Ghost Pepper Syrup, Blood Orange Italian Soda, Lime, Overproof Rum Sugar Flamed Lime	
The Mathematician	17
Woodford Rye, Diplomatico Reserva Aged Rum, Amaro Nonino, Genepy Le Chamois Liqueur, Aztec Chocolate Bitters	
The Smoking Fig	16
Elijah Craig Small Batch Bourbon, Peach Bitters, Dried Fig, Maple Glazed Donut Tobacco	
Wicked Behavior	16
Woodford Bourbon, Atost Aperitif, Elderflower Liqueur, Pineapple, Lemon, Honey, Dehydrated Pineapple	

MOCKTAILS

Blueberry Lavender Fauxjito	12
Blueberry, Lavender, Mint, Lime, Agave, Club Soda	
Bombay By Boat	12
Hibiscus Cardamon Reduction, Lemon, Sparkling Water, Hibiscus Flower & Salt Rim	
Lemonade Stand	12
Sparkling Lemonade, Orgeat Almond Syrup, Blackberry, Raspberry, Lemon, Smoke Bubble Topping	
Perfectly Peared	12
Sparkling Lemonade, Lavender, Pear Juice, Agave, Fresh Lavender	

DRAFT CERVEZA

7	
Tioga Sequoia Ampersand Blueberry Honey Hard Seltzer	5.0% ABV
Firestone Sunlider Golden Lager	5.0% ABV
Estrella Galica Spanish Lager	5.5% ABV
8	
Belching Beaver Milk of Madonna	6.5% ABV
Horchata Blonde Ale	
New Glory Neon Armor IPA	7.0% ABV