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

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)

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, 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)

Blue Cheese Steak Bites 17
Seared petit filet, blue cheese creme sauce, fig bacon jam (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 Liquer, 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 Apertivo, 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 Apertivo, 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 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 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 Liquer, 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

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Firestone Walker 805 Blonde Lager	4.7% ABV
Tioga Sequoia Ampersand Blueberry Honey Hard Seltzer	5.0% ABV
Maui Brewing Pineapple Mana Wheat	5.5% ABV
Estrella Galica Spanish Lager	5.5% ABV

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Tioga Sequoia General Sherman IPA	7.5% ABV