



## Quesos y Embutidos

### Pan con Tomate y Serrano 14

Imported Serrano ham, crushed red tomatoes, garlic, Spanish organic EVOO, Himalayan pink salt flakes. Baguette. DIY style

### La Tabla 24

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 misterio, 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

### Roasted Corn Dip 10

Roasted corn, Fresno chili, onion, cilantro, Goat cream cheese mix, Mike's hot honey. House made Sweetly Drop focaccia bread

### Fried Calamari 11

Rings, tentacles, lemon slices, curry salt, preserved lemon aioli

### Mushroom Toast 12

Sauteed seasonal mushrooms from Fungi Temple in Oakhurst, goat cheese creme, House made Sweetly Drop focaccia bread, truffle oil

### Roasted Beet Ensalada 12

Red beets, tender greens, blackberry, strawberry, Panko poppyseed crusted fried Goat cheese, champagne vin, honey drizzle

### 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.

### Bacon Wrapped Dates 14

Toasted almonds, goat cheese stuffing (GF)

### Lamb Meatballs 14

Spicy Sherry tomato herb sauce. Olive bread

### 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)

### Pulpo A La Gallega 19

8 oz grilled octopus tentacle, crispy fingerling potato, spicy white wine redux, micro greens (GF)

### Grilled Flat Iron Steak 19

8 oz sliced Flat Iron, smoked paprika, cumin, cilantro lime chimichurri (GF)

### Ribeye Frites 22

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

### New York Strip 26

10 oz sliced New York, creamy sun dried tomato polenta, spicy red pepper sauce, rainbow micro greens (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 28

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

### Seafood Paella 38

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

## POSTRES

### Ube Creme Brulee 8

Ube purple yam, egg yolks, cream, caramelized sugar crust (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

Autumn Mornings 15  
Bulliet Rye, St. George Spiced Pear Liqueur, Earl Grey Tea, Agave, Rosemary Blackberry Garnish

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

Forbidden Apple 15  
Tito's Vodka Infused With Apples & Cinnamon, St. George Spiced Pear Liqueur, Cinnamon bitters, Agave, Ginger Beer, Dehydrated Apple

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  
El Silencio 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

Maleficent Margarita 15  
1800 Silver Tequila, Muddled Blackberry, Sage Rose Bitters, Lemon, Lime, Maple Syrup, Dry Ice Puck, Blackberry Sage Garnish

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

Namaslay 14  
Woodford Bourbon, House Made Apricot Cardamom Jam, Lemon, Apricot Bitters, Ginger Beer, Cardamom Sugar Rim, Dried Apricot & Ginger

I Drink Because You Cry 14  
Malahat Rum, Rumchata Liqueur, Vanilla Almond Milk, Pumpkin Pie Spice

Sangria de Grenada 14  
Animus Vinho Verde White, Cointreau, Torres 10 Brandy, Agave, Pomegranate, Kiwi

Smoke and Embers 15  
El Silencio Mezcal, Agave, Ghost Pepper Syrup, Blood Orange Italian Soda, Lime, Overproof Rum Sugar Flamed Lime

Some Like It Hot 14  
Fresno Chili Infused Herradura Silver Tequila, Cointreau, Lapsang Souchong Infused Agave, Lime, Jalapeno Salt Rim

Sunset In Seville 15  
Gin Mare, Bonanto Aperitivo, Sage Syrup, Fevertree Mediterranean Tonic, Sage Leaf & Flower Garnish

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

Yuzu Negroni 15  
Sake, Tanqueray Gin, Punt E Mes Vermouth, Campari, Yuzu Syrup, Lemon Peel

## 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

How Bout Them Apples 11  
Apple Cider, Orange, Lemon, Ginger Syrup, Cinnamon Sugar Rim, Dehydrated Apple Garnish

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

## DRAFT CERVEZA

6

Estrella Galica Spanish Lager 5.5% ABV  
Morgan Territory Oktoberfest Marzen 5.6% ABV  
New Glory Gummy Worms Hazy IPA 5.8% ABV

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Morgan Territory HOP Ascension IPA 6.5% ABV  
Smog City Brewing 8 Trilla Gorilla DIPA 8.0% ABV