



## Quesos y Embutidos

### La Tabla 22

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

- Embutidos: Fermin Iberico Cebo (pork loin), Chorizo Soria, Prosciutto
- Quesos: Manchego, Smoked Gouda, and Sharp Cheddar

## Tapas

### Spam Chips 10

Fried carne misterio, Mike's hot honey (GF)

### Blistered Peppers y Jamon 12

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

### Caldo Gallego 13

Hearty Galician soup, cannellini bean, carrot, potato, turnip, collard green, jamon bone stock (GF)

### Crostini de Higos 13

Fig jam, savory cottage cheese spread, fried Prosciutto chip, butter toasted crostini

### Croquettes con Papas 13

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

### Empanadas de Elote 14

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

### Empanadas de Chorizo 14

Chorizo, Asadero cheese, chipotle aioli

### Chicken Wings 14

Served naked with tomato marmalade harissa dipping sauce

### Patatas Bravas 14

Double fried Yukon Gold potato, savory Brava sauce, crisp Prosciutto ham, shaved Parm, creme fraiche

### Apple Fennel Salad 16

Thinly sliced Granny Smith apple and fennel root, pomegranate, rainbow radish, Dijon vin, shaved Manchego (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)

### 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, fresh greens

### Costillas Al Ajillo 18

Fall off the bone 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 creme, heirloom blue 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)

### 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, 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 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

### Pumpkin Bread Pudding 13

Pumpkin puree, pumpkin spice, vanilla bean ice cream, mint garnish

### Dona Maria's Choco Flan 13

House made chocolate cake topped with flan smothered in caramel, Spanish chocolate sauce, topped with crunchy candied walnuts, light Chantilly creme

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



## COCKTAIL CLASICO

Across The Horizon	16
Tito's Vodka, Grappa Brandy, Italicus Bergamot Liqueur, Elderflower Liqueur, Chamomile Tea, Calpico, Honey, Lemon	
An Affair To Remember	16
Del Maguey Vida Mezcal, Atost Aperitif, Elderflower Liqueur, Muddled Cucumber, Lime, Cucumber Ribbon Garnish	
Bears, Beets, Battlestar Galactica	15
1800 Silver Tequila, Cointreau, Amaro Nonino, Beet Juice, Maple Syrup, Lime	
Blackberry Bourbon Smash	15
Woodford Bourbon, Triple Berry Compote, Lemon, Agave, Aqua Faba, Fresh Black & Raspberry	
Cactus Blossom Margarita	16
Fresno Chili Infused Herradura Silver Tequila, Cointreau, Prickly Pear, Lemon, Lime, Agave, Dehydrated Pear 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	16
Woodford Bourbon, Creme De Cacao, Aztec Chocolate Bitters, Chocolate Dipped Dehydrated Orange, Luxardo Cherry	
Fig Jam Bee's Knees	15
Gin Mare, Fig Jam, Honey, Lemon, Soda Water	
Harvest Margarita	15
1800 Silver Tequila, Cointreau, Spiced Cider, Pear, Lemon, Lime, Agave, Honey Syrup, Dehydrated Apple, Cinnamon Sugar 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?	
Jungle Juice	15
Malahat Ginger Rum, Licor 43, Falernum Liqueur, Pineapple, Dehydrated Pineapple Garnish	
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	
Matcha Made In Heaven	16
Tito's Vodka, Creme De Cacao, Orgeat Almond Syrup, Matcha Simple, Lemon, Aqua Faba	
Midnight Fog	16
Sexton Irish Whiskey, Chambord Liqueur, Espresso, Agave, Heavy Cream Float, Shaved Dark Chocolate (Available In Decaf)	
Misty Mornings	16
Bulliet Bourbon, St. George Spiced Pear Liqueur, Cinnamon Simple, Lemon, Cinnamon Maple Foam, Toasted Cinnamon Stick 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	15
Bulliet Rye, Angostura & Orange Bitters, Demerara Cube, Luxardo Cherry	
Sangria de Otono	15
Animus Vinho Verde White, Cointreau, Torres 10 Brandy, Agave, Pomegranate, Pear	

Smoke and Embers	15
Del Maguey Vida Mezcal, Agave, Ghost Pepper Syrup, Blood Orange Italian Soda, Lime, Overproof Rum Sugar Flamed Lime	
Toasted S'mores	16
Woodford Bourbon, Licor 43, Creme De Cacao, Graham Cracker Infused Almond Milk, Aztec Chocolate Bitters, Toasted Marshmallow Garnish	
The Mathematician	16
Woodford Rye, Diplomatico Reserva Aged Rum, Amaro Nonino, Genepey Le Chamois Liqueur, Aztec Chocolate Bitters	
The Smoking Fig	15
Elijah Craig Small Batch Bourbon, Peach Bitters, Dried Fig, Maple Glazed Donut Tobacco	

## MOCKTAILS

Bombay By Boat	11
Hibiscus Reduction, Cardamom, Lemon, Sparkling Water, Hibiscus Salt Rim, Hibiscus Flower Garnish	
Grape Expectations	11
Grape, Almond Milk, Vanilla Cardamom Simple, Lemon	
Lemonade Stand	11
Sparkling Lemonade, Orgeat Almond Syrup, Blackberry, Raspberry, Lemon, Smoke Bubble Topping	

## DRAFT CERVEZA

	6	
Dry Dock Brewing Apricot Blonde	5.1%	ABV
Estrella Galica Spanish Lager	5.5%	ABV
New Glory Gummy Worms Hazy IPA	5.8%	ABV
	7	
Smog City Cloud Drops Hazy IPA	6.2%	ABV
Pizza Port Mongo	DIPA	8.0% ABV