

## TAPAS FRIAS cold small plates

raw pacific oysters |  
chili-lime granita 2.50 each (gf/df)

wild fish ceviche | sour citrus, onion, cilantro  
cucumber, jalapeño, corn chips 14 (gf/df)

avocado tuna ceviche | citrus soy sauce, cilantro  
sambal oelek, scallion, sesame, togarashi 15 (gfo/df/n)

sweet pea hummus | grilled flatbread 6 (v/gfo/df/n)  
additional flatbread 2

citrus marinated olives | 6 (gf/v)

honey-chile-rosemary walnuts | 5 (gf/n)

## SOPA y ENSALADA soup and salad

suquet | catalan soup with manila clams  
shrimp, wild fish, saffron-tomato-romesco broth  
grilled bread 14 (gf/n)

farm greens | pepita pistou, celery root  
fennel, red onion, citrus vinaigrette 8 (gf/df/v/n)

spinach | chicories, crispy onions, slow cooked egg  
bacon vinaigrette, red wine reduction 9 (gf/n)

## TAPAS CALIENTES hot small plates

crispy chili chickpeas | 4 (gf/df)

goat cheese stuffed piquillo peppers | 8 (gfo)

corn flour arepas | citrus criolla 5 (gf)

patatas bravas | sambal rouille, marinated olives 7 (gf/df)

black bean fritters | lime crema 6 (gf/v)

blue crab hushpuppies | avocado remoulade 9 (gf)

gambas al ajillo | white shrimp, paprika, olive oil  
garlic confit, chili flake, lemon, grilled bread 14 (gfo/df)

bacon wrapped dates stuffed with chorizo | 6 (gf/df)

lamb meatballs | walnut romesco 10 (gf/df/n)

recado rojo beef skewers | potato, scallion 6 (gf/df)

arrachera skirt steak tacos |  
chimichurri, citrus criolla, queso fresco 9 (gf)

**warning:** consuming raw or undercooked meats, poultry,  
seafood, shellfish or eggs may increase your risk of food borne illness  
especially if you have a medical condition.

# LA CENA DINNER

## DE LA PARILLA from the grill

each item served with chimichurri, salsa criolla  
and dried ancho chili sauce (gf/df)

california squid | 12

oysters | 13

whole skin-on striped sea bass | 30

10oz prime flatiron steak | 20

12oz prime skirt steak | 25

local vintage organic's lamb | cut changes daily 34

pimenton split natural chicken | 17

sweet & sticky berkshire pork short ribs | 18

## FIDEOS y PAELLAS

pastas and baked rice

braised pork shoulder ravioli | queso fresco, bacon  
fennel, spring pea, potato-leek cream, breadcrumbs 22

pappardelle | blue crab, spinach, basil  
lemon, black pepper, olive oil, manchego 21 (vo)

mac-n-cheese | sweet onion  
breadcrumbs, fonduta 13

*please expect at least a 20 minute cook time / serves 3-4*

paella de la luna | saffron bomba rice  
piquillo peppers, pimenton chicken  
house made chorizo, spring peas, salsa criolla 29 (gf/df)

paella del mar | saffron bomba rice, manila clams  
local rock fish, white shrimp, squid  
spring peas, piquillo peppers, salsa criolla 38 (gf/df)

pan de oro bread | 3 (serves up to 4)

balsamic reduction, marinated olive oil

(v)-vegan (vo)-vegan option available (df)-dairy free (gf)-gluten free  
(gfo)-gluten free option available (n)-contains nuts and/or seeds

## VERDURAS vegetables

flash fried brussels sprouts |  
garlic, chili flake, bacon vinaigrette, manchego 8 (gf)

red quinoa | spring peas, citrus, scallion, cumin oil  
house made queso fresco, piquillo peppers 10 (gf)

kale | lemon, onion, togarashi, breadcrumbs 7 (gf/df)

spice roasted beets | herbed goat cheese mousse  
citrus coulis, walnut honeycomb, arugula 10 (gf)

roasted cauliflower | pepita pistou, cilantro  
jalapeno, chili spiked pepitas 7 (gf/df)

## COCAS flatbreads

lamb sausage | chimichurri, queso fresco  
roasted onion, red wine reduction 14

caramelized onion | sweet pea hummus  
cauliflower, arugula 12 (v/df/n)

baked clam | manila clams, smoked bacon  
white cheddar cheese, fonduta, herbs 13

jamón serrano | big rock blue, manchego  
queso fresco, shaved fennel 14

## QUESO cheese

mt. tam | 9 (pc)  
cowgirl creamery | mostarda

manchego el trival | 7 (rs)  
spain | candied citrus honey

big rock blue | 8 (pc)  
central coast creamery |  
chorizo date chutney

merriment | 9 (pg)  
alcea rosea | horseradish jam

humboldt fog | 8 (pg)  
cypress grove | beet caramel

hand-made queso fresco  
7 (pc) | citrus-chili olive oil

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mix it up | 16  
choose a selection of any  
three cheeses or meats

## CHARCUTERÍA

cured meat

18 month

jamón serrano | 9  
pork leg | redondo iglesia

coppa | 7

pork jowl | fabrique

duck prosciutto | 9  
duck breast | fabrique

lardo | 6

pork fatback | olli

wild boar salami | 8  
wild boar | fabrique

bresaola | 8  
air dried beef | bernini

pate campagne | 6  
country pate | fabrique

**VINO BLANCO** whites by the glass  
half glass/glass

laetitia | brut cuvee n.v.  
arroyo grande valley / 11

taltarni | "taché" sparkling rosé  
2010 south australia/tasmania / 10

keola | rosé (*petite sirah-syrah-grenache*)  
2013 paso robles 4.50 / 8

reichsrat von buhl | "jazz" riesling  
2011 pfalz, germany 5 / 9

chasing venus | sauvignon blanc  
2013 marlborough, new zealand 4.50 / 8

giuseppe campagnola | pinot grigio  
2013 veneto, italy 4.50 / 8

burgans | albariño  
2013 rias baixas, spain 5 / 9

pomar junction | viognier  
2013 paso robles 5 / 9

treana | (*marsanne-viognier*)  
2013 central coast 4.50 / 8

raeburn | chardonnay  
2013 russian river valley 6 / 11

**CERVEZA** beer  
craft on draft

*ask your server about our rotating handles*

BOTELLAS | 12oz bottles

firestone 805 4.7% abv 5

firestone DBA 5.0% abv 5

lagunitas IPA 6.2% abv 5

negra modelo 5.4% abv 5

pranqster belgain ale 7.6% abv 6

FMB davy brown ale 6.0% abv 5

omission pale ale (gluten free) 5.8% abv 5

**BEBIDAS**  
DRINKS

**CÓCTELES** cocktails

killin' thyme |  
st. george botanivore gin  
thyme infused honey, lillet blanc, lemon 12

rouge & rye |  
bulleit rye, carpano antica, chartreuse  
cardamom, applejack brandy, lillet rouge 12

anchored up vesper |  
anchor distillery junipero gin and hophead vodka  
canton ginger liqueur, cracked black pepper 12

tequila verde |  
blanco tequila, muddled jalapeño, cilantro  
lime juice, agave nectar, salt and pepper rim 12

hibiscus mistress |  
square 1 botanical vodka, hibiscus  
cranberry, lillet rose, honey, moscato 12

strawberry-basil gimlet |  
st. george vodka, strawberry  
basil, lemon juice, st. germaine 12

blue bourbon smash |  
four roses bourbon, blueberry shrub  
mint, lemon juice, splash of soda 12

sangria roja | market berries, chopped citrus  
malbec, ginger glass 7 pitcher 25

**NO ALCOHÓLICO** non-alcoholic

strawberry basil | strawberry puree  
basil, simple syrup, soda 5

berry lemonade | raspberry, blackberries  
blueberries, agave lemonade 5

cucumber mint | cucumber  
mint, simple syrup, soda 5

honey thyme | thyme infused honey  
lemon juice, soda 5

cilantro sour | cilantro, grapefruit, lime, soda 5

**VINO ROJA**  
red wines by the glass  
half glass/glass

morgan | "12 clone"  
2013 santa lucia highlands 7 / 13

opolo | "mountain" zinfandel  
2013 paso robles 6 / 11

kenneth volk | tempranillo  
2010 john smith vineyard san benito county 5.50 / 10

atteca | "honoro vera" grenache  
2013 spain 4.50 / 8

barrel 27 | "right hand man" syrah  
2012 central coast 5 / 9

michael david | (*petite sirah-petit verdot*)  
2012 lodi 5 / 9

delas | (*grenache-syrah*)  
2013 ventoux. rhone valley, france 4.50 / 8

ancient peaks | "renegade"  
(*syrah-malbec-petit verdot*)  
2012 paso robles 6 / 11

renacer | "punto final" malbec  
2013 mendoza valley, argentina 4.50 / 8

lexington | cabernet sauvignon  
2011 gist ranch santa cruz mountains 7 / 13

**CERVEZA GRANDE**

big bottled beer

arrogant bastard 7.2% abv 22oz 9

firestone wookey jack IPA 8.3% abv 22oz 11

reef points apple cider 8.5% abv 22oz 14

bruery mischief belgian 8.5% abv 750ml 15

dogfish head bitches brew 9% abv 750ml 22

barrelhouse oatmeal cream stout 6.0% abv 22oz 11

green flash seasonal *ask your server for details* 22oz 11