

TAPAS small plates

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

wild fish ceviche | sour citrus juice, 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)

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

goat cheese stuffed piquillo peppers | 8 (gfo)

patatas bravas | sambal rouille, olives 6 (gf/df)

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

blue crab hushpuppies | avocado remoulade 9 (gf)

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

citrus-garlic dipping oil | pan de oro bread 3

ENSALADAS salads

add paprika shrimp or arrachera skirt steak 6
add soft cooked eggs 2

farm greens | market vegetables
red onion, citrus-pepper vinaigrette 8 (gf/v)

charred romaine | crispy onions
blue cheese crema, red wine reduction 10 (gf)

spring garden | snap peas, arugula, mizuna
radish, grilled asparagus, roasted carrots
cucumber-mint yogurt dressing 10 (gf)

NINOS kids

eggs and bacon | fruit, potato hash 8

quinoa waffle | strawberries, whipped cream, syrup 8

chicken-cheddar quesadillas | 8

buttered macaroni | manchego cheese 8

cheesy flatbread | roasted tomato sauce 8

DESAYUNO BRUNCH

HUEVOS eggs

two egg breakfast | your choice of smoked bacon
house made chorizo or sliced tomatoes
local potato hash, grilled toast, fruit mostarda 13 (gf/df)

sweet onion pupusas | savory, el salvadorian
griddled masa quesadillas filled with queso fresco
manchego and sweet onions, cumin black beans
spicy cabbage slaw, sunny-up eggs 12 (gf)

chilaquiles | corn tortilla chips soaked in
tomato-chili sauce, sunny-up eggs, queso fresco
red onion, radish, cilantro 14 (gf)

lamb sausage flatbread | chimichurri, roasted onions
red wine reduction queso fresco, sunny-up eggs 14

skirt steak & eggs | grilled 6oz skirt steak
deep fried eggs, chimichurri, hot sauce, avocado
soft white corn tortillas 18 (gf)

chorizo & egg tacos | soft white corn tortillas
jalapeno, red onion, tomato, cilantro, avocado
cumin black beans, queso fresco 13 (gf)

egg sando | tomato, avocado, corned beef
sambal rouille, lettuce, crispy onions
cracked pepper brioche bun, local potato hash 13 (gfo)

pork short rib & kimchi bowl | steamed brown rice
slow cooked egg, avocado, scallion 13 (gf)

“shrimp & grits” | creamy polenta, spinach
sunny-up egg, gambas al ajillo, grilled bread 16

2015 california water mandate
water will be served by request only
please help us conserve our precious resource

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.

BENEDICTOS arepa benedicts
fried venezuelan corn cakes, poached eggs and paprika hollandaise
served with local potato hash or farm green salad

house made chorizo & manchego | 15 (gf)

spinach, tomato & avocado | 13 (gf)

blue crab & asparagus | 17 (gf)

TORTILLAS DE PATATA
spanish style potato & onion “omelet”
served with local potato hash or farm green salad

traditional | salsa criolla 10 (gf/df)

poached tuna escabeche | garlic chips 12 (gf)

spring squash pisto | manchego 13 (gf)

OTROS other than eggs

quinoa waffles | choose any of two toppings 14
avocado, strawberries, market berries, whipped cream
fried chicken, deep fried eggs, smoked bacon
goat cheese, cheddar cheese, rosemary-chili walnuts
additional items \$2 each

brioche souffle | strawberries, blackberries
vanilla custard sauce 12

A LADOS sides

smoked bacon | 5

house made chorizo | 5

farmer’s market fruit bowl | 6

two eggs, any style | 4

local potato hash | 4

avocado | 2

grilled toast | 2

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

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