

## TAPAS FRIO 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 4 (gf)

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

black bean fritters | lime crema 7 (gf/vo)

blue crab hushpuppies | avocado remoulade 8 (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 | 7 (gf/df)

lamb meatballs | walnut romesco 9 (gf/df/n)

recado rojo beef skewers | potato, scallion 8 (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.

# EL ALMUERZO LUNCH

## TORTAS sandwiches

served with choice of small farm green salad  
soup of the day or crispy local potatoes

luna burger | 8oz natural beef chuck  
tomato, lettuce, roasted onion, pickles  
cracked pepper brioche bun  
white cheddar or blue cheese 16 (gfo)

black bean-quinoa burger |  
tomato, lettuce, roasted onion, pickles  
cracked pepper brioche bun  
white cheddar or blue cheese 14 (gfo/vo)

kimchi reuben | corned beef, white cheddar  
cilantro, house made kimchi  
sambal aioli, griddled bread 14

grilled pimenton chicken blt |  
crispy bacon, lettuce, vine-ripe tomato  
avocado, shaved red onion, aioli, toasted bread 15

lamb meatball | lettuce, cilantro, mint  
cabbage slaw, vine-ripe tomato  
shaved red onion, sambal rouille  
hot pepper, french roll 14

crispy crab fritter | avocado remoulade, lettuce  
vine-ripe tomato, shaved red onion, hot sauce  
pickles, grilled lemon, french roll 15

cuban press | aioli, dijon, jamon serrano  
braised pork, hot pepper, pickles, manchego  
pressed french roll 14

## MAS more

b.y.o. nachos | corn tortilla rounds, salsa criolla  
cumin black beans, queso fresco, cabbage slaw  
your choice of any two additions 13 (gf)

raw red onion, avocado, piquillo peppers, hot pepper  
spanish olives, kimchi, quinoa taco "meat", braised pork  
smoked bacon, skirt steak arrachera, chorizo, blue cheese  
herbed goat cheese, cheddar cheese, chimichurri, lime crema  
additional items \$1 each

(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 7 (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 6 (gf/df)

## COCAS flatbreads

lamb sausage | chimichurri, queso fresco  
roasted onion, red wine reduction 13

sweet pea hummus | caramelized onion  
cauliflower, arugula 11 (v/df/n)

baked clam | manila clams, smoked bacon  
white cheddar cheese, fonduta, herbs 12

jamon serrano | big rock blue, manchego  
queso fresco, shaved fennel 12

## QUESO cheese

devil's gulch | 9 (pc)  
cowgirl creamery | mostarda

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

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

merriment | 9 (pc)  
alcea rosea | horseradish jam

humboldt fog | 8 (pc)  
cypress grove | beet caramel  
hand-made queso fresco  
9 (pc) | citrus-chili olive oil

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

## CHARCUTERÍA

cured meat  
18 month

jamon serrano | 9  
pork leg | redondo iglesia

coppa | 7  
pork jowl | fabrique

duck prosciutto | 7  
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