

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 (gf/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)

DE LA TARDE AFTERNOON

VENIR AQUI come here

@5pm

SUNDAYS - bourbon, beer and build your own burger

MONDAYS - flatbreads and beer flights

all day

TUESDAYS - tequilas and tacos

WEDNESDAYS - \$1 oysters

\$5 happy hour

SUNDAYS - WEDNESDAYS 3pm-6pm

THURSDAYS all day

live music

THURSDAY/FRIDAY/SATURDAY
from 10pm-midnight

SUNDAYS ON THE PATIO
3-5pm

weekend brunch

bottomless mimosas and sangria
starting at 9am

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

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.

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

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

QUESO cheese

mt. tam | 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 (pg)
alcea rosea | horseradish jam

humboldt fog | 8 (pg)
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
jamón 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