

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)

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

citrus marinated olives | 6 (gf/df/v)

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

citrus-garlic dipping oil | pan de oro bread 3

SOPA y ENSALADA soup and salad

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

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

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

TAPAS CALIENTES hot small plates

crispy chili chickpeas | 4 (gf/df/v)

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/vo)

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 11 (gf/df/n)

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

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

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

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 (gl)

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

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.

VERDURAS vegetables

flash fried green beans |
garlic, chili flake, bacon vinaigrette, manchego 8 (gf/vo)

grilled artichoke | aioli, togarashi, lemon 10 (gf)

charred romaine | crispy onions
blue cheese crema, red wine reduction 7 (gf)

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

COCAS flatbreads

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

spring squash pisto | walnut romesco arugula 12 (v/n)

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

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

QUESO cheese

mt tam | 9 (pc)
cowgirl creamery | mostarda

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

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

marinated chevre | 9 (pc)
alcea rosea | horseradish jam

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

hand-made queso fresco
7 (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 | 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 pork pate | fabrique

(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

hibiscus mistress |

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

citrus spiked rum |

caña brava rum, chopped citrus
farmers' market honey, ginger beer, tea 12

blue bourbon smash |

four roses bourbon, blueberries, mint
lemon juice, slash of soda 12

killin' thyme |

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

red caipirinha |

leblon cachaça, strawberry, lime, mint, demerara 12

sloe gin fizz |

tanqueray gin, plymouth sloe gin
lemon juice, egg white, simple syrup, soda 11

tequila verde |

blanco tequila, muddled jalapeño cilantro
lime juice, agave nectar, salt and pepper rim 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 | "honor 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