

## 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/v)

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 DESAYUNO BRUNCH

## HUEVOS eggs

### two egg breakfast |

your choice of smoked bacon or house made chorizo  
market fruit and crispy local potatoes 13 (gf)

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

pan-fried chilaquiles | crispy corn tortillas, cilantro  
red onion, hot chili-tomato sauce, queso fresco  
sunny-up eggs 13 (gf)

gallo pinto | cumin black beans, brown rice  
hot pepper, piquillo pepper, red onion, cilantro  
avocado, soft corn tortillas, sunny-up eggs 15 (gf)

flatiron steak & eggs | grilled 5oz flatiron steak  
two deep fried eggs, chimichurri, hot sauce, avocado  
soft white corn tortillas 17 (gf)

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

egg sando | vine-ripe tomato, avocado, corned beef  
sambal aioli, lettuce, crispy onions, cracked pepper  
brioche bun, crispy herbed potatoes 12 (gfo)

potato quiche | artisan cheese, spinach  
oven dried tomato, bacon hollandaise  
farm green salad 13 (gf)

## BENEDICTOS arepa benedicts

fried venezuelan corn cakes, paprika hollandaise  
and crispy local potatoes

house cured chorizo | manchego cheese 14 (gf)

grilled greens | avocado, pepita pistou 12 (gf/df/n)

crispy blue crab cakes | tomato, cabbage slaw 15 (gf)

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

## OTROS other than eggs

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

crossaint french toast | dipped in vanilla custard  
and griddled, caramalized strawberry syrup  
whipped cream 13

## 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)

## QUESO cheese

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

manchego el trigal | 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

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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