

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 (gfn)

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 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 10 (gf/df/n)

recado rojo beef skewers | potato, scallion 6 (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 8 (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 7 (gf/df)

COCAS flatbreads

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

caramelized onion | sweet pea hummus
cauliflower, arugula 12 (v/df/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 trival | 7 (rs)
spain | candied citrus 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
7 (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 | 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 pate | fabrique

## 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