

TAPAS FRIAS 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 5 (gf)

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

black bean fritters | lime crema 6 (gf/v/o)

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 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 14 (gf)

skirt steak & eggs | grilled 6oz skirt 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 rouille, 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 15 (gf)

grilled greens | avocado, pepita pistou 13 (gf/df/n)

crispy blue crab cakes | tomato, cabbage slaw 16 (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

croissant 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 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)

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

### 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

## TE | CAFÉ | ETCETERA tea, coffee, et cetera

#### the secret garden |

*organic and hand blended hot teas 4*

#### coastal peaks coffee |

*locally roasted organic fair trade coffee 3*

**espresso** | 3 **cappuccino or latte** | 4 **mocha** | 5

**iced tea** | 3 **market orange juice** | 4 **sodas** | 3

**arnold palmer** | 4

**grapefruit, tomato or cranberry juice** | 3

**llanlyr organic sparkling water** | 6