



## Quesos y Embutidos

**La Tabla** 18  
 Selection of cured meats and cheeses served with fruit, table crackers, and harissa almonds. Embutidos: Chorizo Soria, Prosciutto Quesos: Manchego, Smoked Gouda, Sharp Cheddar

## Tapas

**Spam Chips** 10  
 Fried carne misterio, Mike's hot honey (GF)

**Blistered Peppers y Jamon** 12  
 Shishito peppers, citrus EVOO, black lava salt, fresh sliced Prosciutto ham. In theory, 1 in 10 are fire! (GF)

**Pan con Tomate** 13  
 Crostini with ripe tomato, garlic, Prosciutto, garlic infused Spanish EVOO, microgreen, black lava salt

**Broccoli al Romesco** 13  
 Charred broccoli, Manchego bechamel, Romesco (almond), crisp Prosciutto ham, shaved Manchego

**Mint Pea Crostini** 14  
 Crostini with pea & mint puree, garlic infused Spanish EVOO drizzle, Feta, pickled red onion, crisp Prosciutto ham, microgreen

**Romesco Hummus** 14  
 Chickpea, Tahini (sesame), Romesco (almond), garlic, smoked paprika, Spanish EVOO. Served with house pita chips

**Empanadas de Chorizo** 14  
 Chorizo, Asadero cheese, chipotle aioli

**Empanadas de Elote** 14  
 Roasted corn, Asadero cheese, jalapeno, onion, red pepper aioli

**Chicken Wings** 14  
 Served naked with tomato marmalade harissa dipping sauce

**Patatas Bravas** 14  
 Double fried Yukon Gold potato, savory Brava sauce, crisp Prosciutto ham, shaved Parm, creme fraiche

**Pork Belly Pintxos** 15  
 Braised then fried pork belly skewers, caramelized pineapple sherry redux, cilantro lime creme, pickled red onion (GF)

**Feta Berry Salad** 15  
 Spinach, baby greens, Feta, candied walnuts, fresh seasonal berries, avocado, poppyseed dressing

**Chicken Pintxos** 16  
 Grilled chicken thigh skewers, seasonal vegetable, vino tinto glaze, beetroot hibiscus sauce, mojo verde sauce, lemon aioli (GF)

**Moroccan Street Tacos** 16  
 Choice of flat iron steak OR Gambas Al Ajillo (garlic shrimp). Roasted corn salsa, pickled red onion, cilantro lime creme, chimichurri sauce, corn tortilla (GF)

**Manchego Mac & Cheese** 16  
 Manchego, Gouda & Parmesan bechamel, Cavatappi pasta, Panko topping, sweet red pepper relish  
 + Add on 2 oz. cold water Lobster for additional \$6

**Wild Mushroom Flatbread** 16  
 Sautéed wild mushroom medley, smoked Gouda creme sauce, herbs, microgreens

**Citrus Ceviche** 17  
 Shrimp, cod fish, lime juice marinade, avocado, pico de gallo, pickled red onion, shaved jalapeno, black lava salt, cilantro microgreen, spicy cocktail sauce, mojo verde sauce. Served with house tortilla chips (GF)

**Costillas Al Ajillo** 18  
 Fried rib tips, garlic infused EVOO, crisp garlic chips (GF)

**Pork Belly Tacos** 18  
 Braised then fried pork belly, pickled daikon and carrot slaw, pickled red onion, rainbow radish, fresh greens, chipotle sauce, cilantro lime creme, corn tortilla (GF)

**Fried Calamari** 18  
 Rings, tentacle, Himalayan pink salt, house made cocktail sauce, spicy chipotle aioli, grilled lemon

**Brussel Sprouts** 18  
 Applewood smoked bacon, sweet dried dates, blue cheese, honey butter, house made Balsamic redux (GF)

**Bacon Wrapped Dates** 18  
 Applewood smoked bacon, roasted almond, cream cheese stuffing (GF)

**Gambas Al Ajillo** 19  
 Jumbo tiger prawn, white wine, garlic chili oil. Baguette

**Wagyu Sliders** 20  
 Wagyu beef, chorizo jam, harissa aioli, Manchego cheese, arugula, potato bun, olive garnish

**Grilled Sirloin** 24  
 8 oz sliced sirloin, chimichurri sauce, Romesco (almond), cilantro microgreen, black lava salt, roasted shishito garnish (GF)

**Ribeye Steak Sandwich** 24  
 Toasted buttered Ciabatta bun, roasted garlic aioli, arugula, tomato, chimichurri sauce. Served with steak fries.

## PAELLA

Serves 2-4. Please allow extra time for preparation.

**Vegetable Paella** 24  
 Sweet peas, carrots, asparagus, zucchini, yellow squash, caramelized bell peppers & onion, garlic, saffron veggie stock, Valencia rice (GF)

**Chicken Paella** 28  
 Marinated chicken, caramelized bell peppers & onions, sweet peas, garlic, chicken saffron stock, Valencia rice (GF)

**Seafood Paella** 44  
 Scallops, shrimps, clams, Spanish chorizo, caramelized bell peppers & onion, sweet peas, garlic, saffron clam stock, Valencia rice (GF)

## POSTRES

**House Churros** 12  
 Spanish chocolate sauce. Dulce de leche sauce

**Salted Caramel Bread Pudding** 12  
 Orange zest, vanilla bean ice cream, mint garnish

**Burnt Basque Cheesecake** 13  
 Chocolate ganache, mixed berry coulis, fresh berries

Maximum 2 checks per table.  
 23% service charge for parties of 6+  
 Thank you for dining with us!



## COCKTAIL CLASICO

An Affair To Remember	16
Del Maguey Vida Mezcal, Atost Aperitif, Elderflower Liqueur, Muddled Cucumber, Lime, Cucumber Ribbon	
Blackberry Bourbon Smash	17
Woodford Bourbon, Triple Berry Compote, Lemon, Agave, Aqua Faba Foam, Blackberry, Raspberry	
Blueberry Lavender Mojito	16
Bacardi Rum, Blueberry, Lavender, Mint, Lime, Agave, Club Soda Float	
Cactus Blossom Margarita	17
Fresno Chili Infused Herradura Silver Tequila, Cointreau, Prickly Pear, Lemon, Lime, Agave, Dehydrated Pear	
Champagne Room	18
Aperol Apertivo, Italicus Bergamot Liqueur, Elderflower Liqueur, Orange Slice, Torched Rosemary. Served With A Mini Champagne Bottle Upside Down Because We Extra	
Chocolate Old Fashioned	16
Woodford Bourbon, Creme De Cacao, Aztec Chocolate Bitters, Chocolate Dipped Dehydrated Orange, Luxardo Cherry	
Dragon's Reserve	17
Tito's Vodka, Italicus Bergamot Apertivo, Orgeat Almond Syrup, Dragonberry Syrup, Lemon, Aqua Faba Foam, Flower	
Espresso Martini	16
Titos Vodka, Kahlua, Agava, Smoke Bubble (Available In Decaf Upon Request)	
Garden City	16
Empress Indigo Gin, Grapefruit, Lemon, Lychee, Dehydrated Grapefruit	
Hibiscus Margarita	17
1800 Silver Tequila, Cointreau, Mango Juice, Lemon Lime, Agave, Hibiscus, Hibiscus Flower & Salt Rim	

House G&T	16
Gin Mare, Giffard Pamplemousse, Grapefruit Bitters, Fevertree Elderflower Tonic, Thyme, Dehydrated Grapefruit	
I'll Have What She's Having	17
Strawberry Infused Tin City Vodka, Orgeat Almond Syrup, Muddled Berries, Lemon Soda, Mixed Berry Smoke Bubbles	
It's My F*cking Birthday!	18
Tito's Vodka, Elderflower Liqueur, Marionberry Reduction, Lemon, Macaroon Garnish, Served On A Platter With A Crystal Crown Because Why The F*ck Not?	
Kiss & Tequila	17
1800 Silver Tequila, Cointreau, Strawberry Puree, Cream of Coconut, Lemon, Lime, Agave, Pink Salt Rim, Strawberry	
Lavender Rain	16
Tito's Vodka, Lavender, Pear, Lemonade, Agave, Fresh Lavender	
Lemon Poppyseed Drop	16
Lemon Infused Tin City Vodka, Cointreau, Lemon, Agave, Toasted Poppyseed Sugar Rim, Dehydrated Lemon	
Lounging By The Pool	16
Bacardi Rum, Atost Aperitif, Lychee, Cream of Coconut, Grapefruit Bitters, Lychee & Flower	
Love Potion No. 9	16
Pear Vodka, Italicus Bergamot Apertivo, Raspberry Puree, Lemon, Sugar Rim, Dried Ice, Candied Ginger	
Mochuelo No. 5	20
Remy VSOP Cognac, Diplomatico Reserva Aged Rum, Coconut Rum, Elderflower Liqueur, Pineapple, Pear, Lemon, Peach Bitters. Served In A Large 250mL Perfume Bottle And Dusted With Edible Glitter Tableside	
Mochuelo Old Fashioned	16
Bulliet Rye, Angostura & Orange Bitters, Demerara Cube, Luxardo Cherry	
Petals & Prosecco	17
Elderflower Liqueur, Dragonberry Syrup, Prosecco Float, Lemon, Dried Rose, Edible Glitter	

Summer Sangria	16
Animus Vinho Verde White, Cointreau, Cardenal Mendoza Angelus Brandy, Agave, Peach, Blueberry	
Smoke and Embers	16
Del Maguey Vida Mezcal, Agave, Ghost Pepper Syrup, Blood Orange Italian Soda, Lime, Overproof Rum Sugar Flamed Lime	
The Mathematician	17
Woodford Rye, Diplomatico Reserva Aged Rum, Amaro Nonino, Genepey Le Chamois Liqueur, Aztec Chocolate Bitters	
The Smoking Fig	16
Elijah Craig Small Batch Bourbon, Peach Bitters, Dried Fig, Maple Glazed Donut Tobacco	
Wicked Behavior	16
Woodford Bourbon, Atost Aperitif, Elderflower Liqueur, Pineapple, Lemon, Honey, Dehydrated Pineapple	

## MOCKTAILS

Blueberry Lavender Fauxjito	12
Blueberry, Lavender, Mint, Lime, Agave, Club Soda	
Bombay By Boat	12
Hibiscus Cardamon Reduction, Lemon, Sparkling Water, Hibiscus Flower & Salt Rim	
Lemonade Stand	12
Sparkling Lemonade, Orgeat Almond Syrup, Blackberry, Raspberry, Lemon, Smoke Bubble Topping	
Perfectly Peared	12
Sparkling Lemonade, Lavender, Pear Juice, Agave, Fresh Lavender	

## DRAFT CERVEZA

7	
Firestone Walker 805 Blonde Ale	4.7% ABV
Estrella Galica Spanish Lager	5.5% ABV
8	
Morgan Territory Silo Rider Red	6.4% ABV
Belching Beaver Milk of Madonna	6.5% ABV
Fieldwork Heady Money DIPA	8.0% ABV