



EVERYDAY 3PM - 6PM AND 9PM - 11PM

\$3 BANDERILLAS

\$5

- MARCONA ALMONDS
- OLIVES & PICKLED VEGETABLES
- CHICKEN PATE W. MANZANILLA GELEE
- MANCHEGO & MEMBRILLO

\$6

- GAZPACHO. RAW VEGETABLE SOUP
- SUN & MOON OLIVADA SPREAD
- BACON WRAPPED DATES
- PATATAS BRAVAS
- PATATAS AIOLI

\$7

- WILD MUSHROOM CROQUETES
- SMOKED SALMON TERRINE
- SPICY GRILLED CHORIZO
- TORTILLA ESPANOLA
- HOUSE SALAD

\$8

- PAN TOMAQUET W. SERRANO HAM
- CALAMARI TENDERS
- SPICY PACIFIC MUSSELS
- EMPANADAS DE POLLO
- BRUSSEL SPROUTS W. SERRANO HAM

\$9

- SPICY ALITAS CANARIAS (WINGS)
- LAMB STUFFED PIQUILLO PEPPER
- DUNGENES CRAB DIP WITH CRACKERS
- BABY KALE SALAD W. GOAT CHEESE

Cocas \$10

- GRILLED STEAK / ROASTED GRAPES / VALDEON CHEESE / ARUGULA
- CHICKEN / BLISTERED PEPPERS / MOZZARELLA
- SALMON / MOZZARELLA / PESTO / AIOLI
- CARAMELIZED APPLE / BRIE / PECAN

Bebitas

- HOUSE RED / WHITE / ROSE / CAVA 6
- SANGRIA ROJA / BLANCO / ESPUMOSA 7
- DRAFT BEER 5
- SINGLE WELLS / 5

Cocktails

- PODEROSO**
Ron Zacapa 23 Rum, Rubino, 1872 Bitter 14
- ENCANTADOR** Ketel 1 Botanical Grapefruit Rose
Vodka, St. Germanine, Indian tonic 10
- AGUA VALENCIA**
Cava, Magdala, Oxley Gin, Orange 11
- IRLANDA** Teeling Small Batch Whiskey,
Ambrato, 1872 Bitter 11

*Consuming raw or undercooked meats, poultry, seafood, shellfish, unpasturized dairy, or eggs might increase your risk of food borne illness

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