

FLATBREADS

WILD MUSHROOM AND BACON

roasted wild mushrooms, garlic herb olive oil, bacon, mozzarella, provolone, arugula salad, balsamic-truffle vinaigrette 10

SQUASH AND PROSCIUTTO

diced prosciutto, grilled squash, mild purple goat cheese, grilled yellow onion, sweet chili glaze 10

SPRING VEGETABLE

caramelized fennel, red bell peppers, fried shaved carrot, black garlic aioli, jalapeño goat cheese 10

SALADS & VEGETABLES

DEVILED EGGS^{GF}

spicy deviled eggs, julienned salami, salad bed 7

BEET SALAD^{GF}

roasted red and golden beets, pickled red onion, arugula, mild goat cheese, toasted hazelnuts, hazelnut vinaigrette 9

CHOPPED SALAD^{GF}

cherry tomatoes, salami, pepperoncini pepper, julienned iceberg lettuce, chickpeas, queso fresco, oregano vinaigrette 8.5

FAVA BEAN AND SERRANO HAM SALAD

fava beans, serrano ham, arugula, sun-dried tomatoes, red bell pepper, shaved manchego, brioche croutons, chive vinaigrette 8

BACON-WRAPPED DATES^{GF}

dates stuffed with goat cheese, bacon 7.5

PEE WEE POTATOES^{GF}

fried baby potatoes, caramelized onion, spicy yellow pepper aioli 7

BRUSSELS SPROUTS^{GF}

deep-fried brussels sprouts, crispy bacon, truffle aioli 8.5

CHICKEN AND RED CABBAGE SALAD^{GF}

grilled chicken, pickled cabbage, romaine lettuce, feta cheese, candied pecan, pepper vinaigrette 9.5

TUNA TARTARE

ahi tuna, cucumber, watermelon radish, miso-citrus aioli, black sesame seeds, fried wonton chips 12

CHARCUTERIE AND CHEESE

individual 8 | choice of three 21

twelve months aged manchego sheep's milk, salty, crumbly texture

california goat cheese with thyme mild, soft goat cheese, chef-prepared with fresh thyme

maryland cabra la mancha semi-soft goat cheese with an edible rind

house burrata fresh, soft mozzarella shell filled with cream, served with sun-dried tomato

chorizo spanish cured sausage with paprika

jamón serrano spanish ham cured in asturian mountain caves

smoked salmon smoked salmon wrapped around goat cheese and red bell pepper

tasso ham louisiana shoulder ham flavorful

SEAFOOD

FLAMING SHRIMP

sautéed shrimp, sliced garlic, paprika, chili flakes, olive oil, crusty bread 11

FRIED CALAMARI

deep fried squid, sriracha aioli 8

CEVICHE^{*GF}

(this dish is spicy) fresh tilapia, shrimp, citrus-ginger lime juice, red fresno pepper, red onion 11

WILD MUSHROOM MUSSELS

white wine, lardon bacon, roasted wild mushrooms, cream, truffle oil, parmesan, fresh thyme 10

SPICY GREEN THAI CURRY MUSSELS

spicy green curry, thai basil, lemongrass, cilantro coconut milk, roasted peanuts 10

SEARED SCALLOPS^{GF}

seared scallops, green pea purée, red grit cake, bacon jam, red fresno pepper, maple gastrique 13

GRILLED OCTOPUS CAUSA^{GF}

grilled octopus, sauteed red onion, red pepper, chilled potato emulsion, black olive aioli 11

FRIED OYSTERS

deep-fried shucked oysters, fried heirloom green tomato, mango salsa, srirach aioli 9

QUINOA GRILLED SALMON

grilled salmon, red quinoa salad, lemon butter sauce, basil oil 13

POULTRY

CHICKEN CROQUETTES^{GF}

deep fried croquettes, pulled chicken and gluten-free béchamel, caramelized leek aioli 7

CHICKEN SKEWERS^{GF}

grilled teriyaki chicken, red onion, red pepper, sweet chili peanut aioli 8

THAI CURRY CHICKEN EGG ROLLS^{GF}

pulled chicken, red curry béchamel, green onion, water chestnuts, cilantro aioli 7

DUCK CONFIT^{GF}

slow, oven-roasted duck leg with fine herbs, parsnip purée, veloute sauce 13

MEATS

LAMB CHOPS

grilled lamb chops, chick pea purée, herb butter and rosemary jus 16

FLANK STEAK CROSTINI

marinated flank steak, vidalia onion relish, chimichurri, grilled baguette, red wine sauce 14

BEEF EMPANADAS

pastry shells stuffed with ground beef simmered in a red wine reduction, mozzarella, citrus aioli 7.5

BEEF SHORT RIBS^{GF}

beer-braised short ribs au jus, pee wee potatoes 15

BRAISED PORK BELLY^{GF}

braised pork belly, celery root purée, rosemary gastrique 12

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness | GF - denotes gluten-free items - please note that we do not use a dedicated fryer for gluten-free items

WHITE

SANTA JULIA PINOT GRIGIO 2016 / ARGENTINA / delicate with ripe fruits 8 / 30
LA SALETTE CÔTES DE GASCONNE 2015 / FRANCE / colombard, gross-mansong, ughni-blanc blend 9 / 36
SPY VALLEY SAUVIGNON BLANC 2015 / NEW ZEALAND / ripe citrus and grapefruit 12 / 44
SENDA VERDE TREIXADURA 2015 / SPAIN / green apple, melon, honey, elegant and complex 10 / 40
THOMAS HENRY CHARDONNAY 2015 / CALIFORNIA / asian pear and bright apple 10 / 40
POZZAN CHARDONNAY 2015 / CALIFORNIA / aged in french oak, citrus and peach notes 10 / 40
HEINZ EIFFIEL SHINE RIESLING 2015 / GERMANY / bright and crisp fruit, slightly sweet 9 / 36
MAR DE VINAS ALBARIÑO 2015 / SPAIN / floral notes and hints of orange peel and citrus, dry 10 / 40
BROCHARD SANCERRE 2015 / FRANCE / from sauvignon blanc, elegant and refined 14 / 50
BARBOURSVILLE VIOGNIER 2014 / VIRGINIA / gentle, aromatic and elegant 12 / 48
ARROMANS WHITE BORDEAUX 2016 / FRANCE / blend of semillon and sauvignon blanc 11 / 44

SPARKLING & ROSÉ

BIUTIFUL CAVA BRUT / SPAIN / green apple, tangerine and lime, bright, juicy and dry 9 / 34
BESO CAVA BRUT ROSÉ / SPAIN / macabeo and chardonnay, lychee, pear and orchard fruit 9 / 34
CHIARLI LAMBRUSCO VIGNETO CIALDINI 2015 / ITALY / bright blackberry and raspberry 10 / 40
VINA OTANO ROSÉ 2015 / SPAIN / rioja rosé, pale and delicate, red currant and cherry 8 / 30
ARTESANA TANNAT ROSÉ 2016 / URUGUAY / red berry fruit and crisp acidity 9.5 / 36

RED

CÈDRE HÉRITAGE MALBEC 2014 / FRANCE / intense smells of cassis, violet and spices 12 / 48
CRUCERO CARMÉNÈRE 2015 / CHILE / aromas of cherries and black currants, soft tannins 10 / 40
LA ROCHE SAINT JEAN BORDEAUX ROUGE 2015 / FRANCE / merlot and cabernet blend, dry 10 / 40
HÉCULA MONASTRELL 2013 / SPAIN / outstanding fruity expression, elegant and ripe tannins 10 / 40
APTUS TEMPRANILLO 2014 / SPAIN / earthy with aromas of vanilla and raisin, strong tannins 10 / 40
WILD HILLS PINOT NOIR 2015 / OREGON / bright fruit with hints of cinnamon 11 / 42
LAS COLINAS DEL EBRO BLEND 2014 / SPAIN / syrah, blended with garnach and cariñena 10 / 40
BRECA GARNACHA 2014 / SPAIN / deep, rich blackberry flavors with a long finish 13 / 52
CASA L'ANGEL CABERNET 2012 / SPAIN / black cherry, licorice and toast, well-integrated tannins 11 / 44
BERTHET-RAYNE CÔTES DE RHÔNE 2014 / FRANCE / grenache-syrah blend, medium-bodied 11 / 44
VEGA ESCAL BLEND 2011 / SPAIN / grenache, carignan and syrah, juicy, fresh feeling with acidity 15 / 60
ADRÁS MENCIA 2013 / SPAIN / red and black cherry, wet stone and a hint of oak, medium-bodied 13 / 52
BOVALE BOBAL 2014 / SPAIN / hints of mocha and licorice / smoky and spicy with a peppery finish 10 / 40
MARIETTA LOT 63 BLEND / CALIFORNIA / medium-bodied zinfandel, syrah and petite sirah 11 / 42
CATENA MALBEC 2014 / ARGENTINA / leaders of Argentina's malbec revolution, smooth 11 / 42
ELIAS MORA TINTA DE TORO 2014 / SPAIN / gritty blackberry and toasty flavor, pronounced tannins 12 / 48
MADFISH SHIRAZ 2014 / AUSTRALIA / warm, autumn notes of blackberry compote and chocolate 13 / 50
ARTESANA TANNAT 2015 / URUGUAY / full-bodied with notes of licorice, clove and cedar 12 / 44
CANTELE PRIMITIVO 2013 / ITALY / exhibits shift of primitivo towards elegant and noble wines 10 / 40

SANGRIAS

RED / red wine, apples, oranges, orange liqueur and brandy 8 / 32
SPARKLING / sparkling wine, blueberries, brandy, orange juice 8 / 32