

TAPAS

- CRUSTY BAGUETTE, TOMATO, WHITE ANCHOVY 4.75
- ROASTED OLIVES AND MARCONA ALMONDS, ROSEMARY, LEMON 3.50
- LOCAL PORK CROQUETTE WITH ROMESCO 4.50
- BACON-WRAPPED DATES STUFFED WITH GOAT CHEESE & CHORIZO 5.50
- SHAVED REDONDO SERRANO HAM WITH CRUSTY BAGUETTE 5
- SPANISH TORTILLA WITH SPINACH, POTATO, AND GARLIC AIOLI 5
- SPANISH CHEESE PLATE, SPICED PECANS AND QUINCE HONEY 12
- SAUTEED CALAMARI, GARLIC, OLIVE OIL, FRIED PEPPEROCINI 8
- MUSSELS, RUSTIC TOMATO SAUCE, POMMES FRITES 8
- PIQUILLO PEPPER STUFFED WITH BRAISED LOCAL SHORT RIB 7
- LOCAL LAMB A LA PLANCHA, TZATZIKI AND BRAISED CAULIFLOWER 8
- LAMB SAUSAGE, LENTILS, PIQUILLO, FETA, ROAST GRAPES 6.50
- SAUTEED BRUSSELS SPROUTS, HARISSA YOGURT AND CHORIZO 3.50

SALADS

- ROAST BEETS, BLUE CHEESE, MINT, MARCONA ALMONDS,
SPINACH, RASPBERRY VINAIGRETTE 8.50
- LOCAL GREENS, IDIAZABAL CHEESE, SHERRY-DIJON VINAIGRETTE 5
- QUINOA, FENNEL, ORANGES, BASIL, FETA, CANDIED PINE NUTS 7.50
- GAZPACHO, SHRIMP, AVOCADO, WATERMELON RADISH, FRISEE 9

Add Shrimp \$4.00

Add White Anchovy \$1.00

Add Chorizo \$1.00

SOUPS

- WHITE BEAN AND BACON 2/3.95

SERRANO DUMPLING 2/3.95

SOPA DEL DIA 2/3.95

SANDWICHES

- SHRIMP & MANCHEGO ON TOASTED BREAD 9.50
- HOUSE MADE HAM, QUESO TETILLA AND MAHON ON TOASTED TOMATO
BREAD 8
- GRILLED PORTABELLO, SALSA VERDE, GOAT CHEESE AND SAUTEED
LOCAL GREENS 8
- LOBSTER SLIDER WITH TOMATO, LETTUCE AND SAFFRON AIOLI 6
- LAMB SLIDER WITH CARAMELIZED ONION, SMOKED GOUDA, MIZUNA 6
- SMOKED SALMON BLT WITH CUCUMBER YOGURT, WHOLE GRAIN MUSTARD
AND CARAMELIZED ONION 9.50

DESSERTS

- FLAN 6
- HAZELNUT SHORTBREAD WITH CHOCOLATE DIPPING SAUCE 4.5
- 'WAFEL' WITH QUINCE HONEY 2.50
- SEASONAL ICE CREAMS 3

We proudly support Peachcrest Farms and Guildford Gardens

White Wines

Montes Cherub, Rose of Syrah, Chile 6.50 / 31.50

A 100 % syrah rose with aromas of roses and red fruit with a long pleasant finish.
An excellent spring and summer wine.

Honig Sauvignon Blanc, Napa 7.50 / 30.00

Aromas of grapefruit rind and Meyer lemons compliment the citrus flavors and
A hint of sweet, savory earth on the palate.

Spinyback Sauvignon Blanc, New Zealand 7.00 / 28.00

A characterful Sauvignon Blanc bursting with lively fruit and crisp acidity.

Torbreck "Woodcutter's" Semillon, Barossa Valley 8.75 / 35.00

This wine exhibits a spicy flintiness with gobs of ripe grapefruit and melon flavors.

Mallee Sands Chardonnay, Fools Bay 5.25 / 25.25

A wonderfully crisp unoaked Chardonnay with lots of fruit and clean soft finish.

Rombauer Chardonnay, Carneros 14.50 / 58.00

A rich well balanced wine with a hint of peaches and asian pears and a light oakeness.

Joullian Chardonnay, Monterey 7.50 / 36.50

Honeysuckle, pear and lychee aromas on the nose. A minerally finish with crisp
notes of citrus and hazelnut.

Hayman & Hill Interchange, Santa Barbara 7.00 / 28.00

A wonderful blend of Chardonnay, Sauvignon Blanc, Muscat Canelli,
Malvasia Bianca, Semillon and Gewurztraminer.

Selbach Bernkasteler Riesling, Germany 6.50 / 26.00

Intensely ripe fruit, heavy on the peach, sweet, but not too sweet.

Sparkling Wines and Dessert Wines

Chandon Blanc de Noir, California 8.50 /
34.00

Vega Barcelona Cava Brut Reserve, Spain 4.75 /
19.00

Veuve Clicquot, Champagne 85.00

Nicholas Feuillatte Brut Rose, Champagne 90.00

Tabbs left open at closing will be charged a 20 % gratuity.

Red Wines

Hahn Estates Pinot Noir, Monterey 9.25 / 37.00

Lush flavors of red fruits, blackberry, and pomegranate wrap around the tongue in traditional Pinot Noir style.

Angeline Pinot Noir, Sonoma county 8.75 / 35.00

Aromas of strawberry, raspberry and smoked tea and spice. Strawberry with a subtle vanilla oak on the palate lead t a full fruit finish.

Liberty School Cabernet Sauvignon, Paso Robles 8.25 / 33.00

Ripe red fruit and rich berry flavors on the palate with silky firm tannins.

Johndrow Vineryards Red, California 10.50 / 42.00

Oklahoma's own David Johndrow mixing things up with his California red. A wonder ful blend of Cabernet, Merlot and Cabernet Franc.

Odisea "Devil's Share", Paso Robles 9.00 / 36.00

A blend of Syrah, Mourvedre, Grenache and Viognier. A very easy drinking wine with notes of blackberry, black cherry and blueberry. The flavors match the aromas in this smooth velvety wine.

Sagelands Merlot, Columbia Valley 8.00 / 32.00

Bing cherries and plums on the nose with mild tannins and ripe red fruits on the palate. Try it with the Duck Confit Salad or Cheese Plate.

Cline Cellars "Ancient Vines" Zinfandel, California 7.75 / 31.00

Wonderful dusty raspberry, blackberry, white pepper and spice with coffee and chocolate characters.

The Guilty Shiraz, Australia 11.00 / 44.00

Soft and lush with a palate of cracked pepper and blackberries.

Peter Lehmann "Clancy's Red", Australia 8.25 / 33.00

A robust and full bodied wine, showing delicious velvet fruit on the palate with aromas of dark plum and chocolate.

House Wines

6.00 / 24.00

Leese-Fitch
Chardonnay

If you like your
Chardonnay a bit
oaky with a nice