



spanish tapas charcuterie spirits

CHARCUTERIA Mix and Match choice of cured meats, cheeses and tapenades served with artisan bread and our recommendations of membrillo, red pepper marmalade, apple compote, caramelized onions or honey. 5 ea.; 4 for 17.

MEATS		CHEESES		TAPENADES
Serrano Ham	Salchichon	Manchego	San Simone	Olive
Chorizo	Njuda	Mahón	de Costa	Mushroom
Gentile Feamani		Valdeon Bleu	Idiazabel	Paté

TAPAS

PINCHOS

Melón con Jamón	5
Thinly sliced Roma tomatoes, roasted garlic aioli, shaved Serrano ham, cantaloupe, on artisan bread	
Carpaccio de Ternera*	9
Thinly shaved, peppercorn encrusted beef tenderloin, baby arugula, red blissed potatoes, shallots, white truffle vinaigrette, olive tapenade	
Ceviche, Gambas y Pescado*	9
Shrimp, scallops, white fish, red onions, cilantro, tomatoes, lemon, lime, orange juice, avocado, jalapeños, Rezagarse chips	
Huevos Rellenos	8
Smoked salmon, spicy tomato sauce, pimento, cornichon pickles, white onion, and green olives stuffed in a hard-boiled egg	
Artisan Roll Bocadillo	5
Roasted piquillo pepper, shrimp, sour cream and caviar on a half roll	
Brandada de Bacalao	7
Shredded salted cod, onion, wine, cream on grilled baguette, green olive	
Chilled Langoustines	mkt
European style, red pepper chili flakes, roasted garlic chips, cilantro microgreens, avocado, green olives	
Pimientos del Piquillo Rellenos	7
Roasted piquillo pepper stuffed with manchego cheese, chorizo, over baby arugula, piquillo pepper vinaigrette	
Mejillones Aliñados	7
Steamed mussels with onions, peppers, garlic, anchovies and parsley with a vinaigrette sauce and vermouth	
Salpicón	7
White fish, shrimp, scallops, red & green peppers, onions, tomatoes, extra virgin olive oil, sherry wine vinegar, homemade mayonnaise, served with grilled artisan bread	

COCAS

Olive Tapenade	7
Grilled marinated quail breast, olive tapenade, fresh shaved manchego cheese	
Serrano Ham	8
Serrano ham, roasted red peppers, caramelized onions, bleu cheese	
Exotic Mushroom	7
Sliced exotic mushrooms, roasted garlic cloves, extra virgin olive oil, green Spanish olives, fresh herbs, sea salt	
Tuna & Olive	8
Chilled tuna, Manzanilla olives, house made tomato sauce, shaved manchego cheese	

JAMÓN IBERICO	Acorn and hazelnut fed Spanish ham..... 14
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RACIONES

Patatas Bravas	6
Crispy potatoes served with a spicy smoke tomato sauce and garlic sauce	
Pulpo a la Gallega	7
Boiled potatoes with octopus slices drizzled with olive oil and Spanish paprika	
Vieiras a la Pancha	14
Grilled jumbo sea scallops, sprinkled with fresh parsley, spanish paprika, lemon zest, garlic infused finishing salt	
Albóndigas de Madrid	7
Mixture of ground beef and pork, port and manchego cheese meatballs in a smokey tomato sauce	
Puntillitas	10
Fried baby squid sprinkled with pecorino and served with a spicy tomato sauce, avocado sauce and lemon wedge	
Solomillo de Ternera*	8
Beef tenderloin, garlic and sherry cream sauce, rosemary sauce, grilled artisan bread	
Mejillones Rezagarse	7
Prince Edward Island mussels, shallots, serrano ham, tomatoes, saffron, cream, parsley, basil, manchego cheese and grilled artisan bread	
Salmón en Saffron Crema	12
Skin-on Atlantic salmon, garlic, saffron cream over bomba rice topped with fresh parsley and herb oil	
Codorniz Estofada	13
Poblano chiles, saffron & chorizo braised quail, over bomba rice, cilantro microgreens, quail egg, grilled lime	
Almejas y Mejillones en Salsa Verde	12
Clams, shallots, garlic, parsley, fish stock, flour, basil, linguini, grilled artisan bread	
Sopa del Día.....	4

ENSALADAS

Ensalada de Madrid	7
Mixed greens, roasted corn, Roma tomatoes, red onion, cucumber, cilantro and goat cheese tossed in a creamy cilantro avocado dressing	
Ensalada de Meil Walnut	8
Baby arugula, walnuts, cherry tomatoes, goat cheese, extra virgin olive oil, honey balsamic vinaigrette	
Ensalada de Pasta	7
Bowtie pasta, baby spinach, heirloom tomatoes, olives, red onions, Serrano ham, Genoa salami, pepperoni, burrata, red pepper aioli, cucumber cup	
Ensalada de Pulpo	9
Thinly sliced octopus, fennel, carrots, red onions, scallions, avocado, red onion, radicchio, orange balsamic vinaigrette	

L I N G E R

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESSES.

WINE

	glass	bottle
CAVA		
Poema Cava Rose, Spain	10	38
Anna de Cordorniu Rose, Spain	10	40
Bodegas Pinord Marrugat Cava Brut, Spain	11	42
WHITE		
Calipaso Cuvee Blanc, California	11	42
Copaboca Liu & Liu, Spain	9	34
Torres Vina Sol, Spain	8	
Calipaso Chardonnay, California	11	42
Crane Lake Chardonnay, California	4	
Buried Cane Chardonnay, Washington	11	42
Crane Lake Moscato, California	4	
Copaboca Peramor, Spain	11	42
Bodegas Petit Sios Blanco, Spain	11	42
Calamares Vinho Verde, Portugal	7	
Delaforce Alvarinho, Portugal	11	42
Raimat Albarino, Spain	11	42
Bier Aral Eternal Alborino, Spain		52
ROSE		
Crane Lake Cellars Rose, California	4	
Piedra Negra Rose, Argentina	10	38
Cypher Pistil Rose, California		60
Artuzi Rose, Spain	8	
Artazuri Garnacha Rose, Spain	8	
RED		
Pago Alyes Aldeya Barrica, Spain	9	
Finca El Crianza, Spain	11	42
Kilka Red, Argentina		42
Mas de Leda, Spain		50
Crane Lake Cabernet Sauvignon, California	4	
Montalvo Wilmot Cabernet Sauvignon, Spain		80
Portillo Cabernet Sauvignon, Argentina	8	30
Broadside Cabernet Sauvignon, California	11	42
Ruca Malen Cabernet Sauvignon, Argentina	12	46
Al Zagal Reserva, Spain		75
Crane Lake Cellars Malbec, California	5	
Yauquen Malbec, Argentina	9	34
Ruca Malen Malbec, Argentina	12	46
Kinien Malbec, Argentina		130
Vihucas Familiar Merlot, Spain		60
Les Mines Priorat, Spain		80
Placet Rioja, Spain		80
Montalvo Wilmot Syrah Roble, Spain		50
Carmen Petite Syrah, Chile	11	42
Leyendas Tempranillo, Chile	8	30
Montalvo Wilmot Privada Tempranillo, Spain		62
Delaforce Tinto, Portugal		36
Three Ball Zin, California	11	42
Cypher Zinbitch Zinfandel, California		85

SOFT DRINKS, COFFEE, TEA

Coca-Cola; Diet Coke; Coke Zero; Sprite;
Dr. Pepper; Fruit Punch; Ginger Ale
Fresh brewed Gold Peak Ice Tea & Coffee;
Selection of Hot Teas

SPECIALTY COCKTAILS

BAT'S OLD FASHIONED	15
Masterson's Rye, Angostura bitters, sugar cube, cherry liqueur, orange slices	
HOUSE MANHATTAN	11
Alberta Rye Whiskey, Lustau East India Solera Sherry, Cinzano Sweet Vermouth, lemon twist and a cherry	
MATADOR	12
Bulldog Gin, Galliano, lime juice, simple syrup and piquillo peppers	
CUELLO DE CABALLO	12
Masterson's Rye, ginger beer, Angostura bitters, spiral lemon peel	
REZAGARSE BOULEVARDIER	12
Bulliet Rye, Aperol, Sweet Vermouth, house-made peach shrub and BitterCube BlackStrap bitters	
SPANISH 285	12
Nolet's Silver Dry Gin, cava, strawberry and black pepper shrub, lemon juice and orange bitters	
REZAGARSE SANGRIA	8 30
Red, White or Rose wine, brandy, gin, juice, soda, fresh fruit (16oz / 64oz)	

SHERRY / PORT

Sandeman - Rich Cream Olorosso	8
Sandeman - Medium Dry Amontillado	8
Lustau - Amontillado Los Arcos	10
Lustau - Pedro Ximenez San Emilio (dessert)	16
Lustau - East India Solera	12
Founder's Reserve, Portugal	10
10 Year Tawny, Portugal	10
Cypher Gargyle Port, California	12

BEER - Bottles & Cans

Session Black	3
Session Export	3
Session IPA	3
Session Lager	3
Heineken	4
Amstel Light	4
Miller High Life	3
Miller Lite	3
Pilsner Urquell	4
Sierra Nevada (16 oz)	6
Crispin Original Cider	3
Terrapin Golden Ale	5
Terrapin Nooner	5
Terrapin Thai Wheat	5
Terrapin Regeneration Ale	5
Orpheus (rotating)	Ask Server

DRAFT BEER

Estrella Damm	4
Stella Artois	5

