

# Menus

*This is a sample menu. Daily prices and offerings may change based on market availability.*

| Dinner | Cocktails                                                              | Wine | Tacos Cala |
|--------|------------------------------------------------------------------------|------|------------|
|        | Raw Hog Island Sweetwater oysters ( <i>half dozen</i> ) 23             |      |            |
|        | Goat cheese tostadas with quelites and black beans 10                  |      |            |
|        | Trout tostadas with chipotle, avocado and fried leeks 17               |      |            |
|        | Crab tostadas with napa cabbage and habanero 18                        |      |            |
|        | Abalone tostada with bonito oil and trout roe 24                       |      |            |
|        | King trumpet mushrooms with bottarga 18                                |      |            |
|        | Kampachi aguachile with celuce and pickled red onion 23                |      |            |
|        | Halibut ceviche a la Mexicana 25                                       |      |            |
|        | Chicory and fennel salad with walnuts and parmesan 16                  |      |            |
|        | Grilled oysters with black pepper and epazote ( <i>half dozen</i> ) 29 |      |            |
|        | Sopes playeros with black beans, crema and ricotta salata 12           |      |            |
|        | Sopes with smoked lingcod and pickled red onion 18                     |      |            |
|        | Quesadillas with mushrooms, quelites and tomo cheese 16                |      |            |
|        | Ridgeback prawns in chile guajillo broth 18                            |      |            |
|        | Frito mixto with lingcod and squid 16                                  |      |            |
|        | Grilled little gems with domingo rojo beans 16                         |      |            |
|        | Mussel tamal with chile serrano and leeks 18                           |      |            |
|        | Fideo seco with ridgeback prawns, manila clams and aioli 21            |      |            |
|        | Sweet potato with bone marrow salsa negra 19                           |      |            |
|        | Opah salpicón with tomatillo and purslane 29                           |      |            |
|        | Black cod en pipián with spring onion 30                               |      |            |
|        | Rockfish a la talla ( <i>serves two</i> ) 39                           |      |            |
|        | DESSERTS 9                                                             |      |            |
|        | Husk cherry and ginger sorbet                                          |      |            |
|        | Islas flotantes with pomegranate                                       |      |            |
|        | Flan de cajeta                                                         |      |            |
|        | Buñuelo with ricotta and strawberries                                  |      |            |
|        | Palanqueta with chocolate ice cream                                    |      |            |

*We add a 20% service charge and 5% SF mandate fee to pay a living wage*

*+ provide full benefits to our staff*



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Dinner

Cocktails

Wine

Tacos Cala

*Entrance in the back alley on Hickory Street.*

*We serve a changing menu of Mexico City style tacos de guisado.*

**TACOS** 4.75

*all tacos come with rice and beans*

**3 TACOS & AGUA FRESCA** 16.95

**3 TACOS & CERVEZA** 17.95

**BEAN BROTH** 2.00

**ICE CREAM** 4.00

**AGUAS FRESCAS** 4.00

**CERVEZA** 5.00

**WINE** 12.00

*prices include sales tax*



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Tacos Cala

## Sparkling

Via de la Plata Cava Brut Nature 11/49  
Extremadura, Spain NV

Jean Velut 'Lumière et Craie' Blanc de Blancs Aube 98  
Champagne, France NV

Julien Altaber 'L'Écume' Petillant Brut 55  
Saint-Aubin, Burgundy, France '15

Paul Bara Brut Réserve 50  
Bouzy, Champagne, France NV (375ml)

Fleury Rosé de Saignée Brut Courteron 22/108  
Champagne, France NV

Frank Besson 'Rosé Granit' Gamay 15/60  
Beaujolais, France NV

## White

Bengoëtxe Getariako Txakolina 12/33/50  
Basque Country, Spain '15

La Morandière Muscadet Sevre et Maine Sur Lie 11/30/44  
Pays Nantais, France '16

Stirm Kick-On Vineyard Riesling 14/39/56  
Santa Barbara Co., CA '15

Ferdinand Vista Luna Vineyard Albariño 12/36/50  
Lodi, CA '15

Lunae Vermentino Colle di Luni 16/48/64  
Liguria, Italy '15

Vadiaperti Fiano di Avellino 52  
Campania, Italy '15

Domaine Eden Chardonnay 15/42/60  
Santa Cruz Mtns, CA '13

Hudson White Study 18/51/72  
Carneros, CA '16

Domaine Yoyo 'Restaké' Grenache Blanc + Gris 80  
Banyuls, France '16

Bibich 'Lucica' Debit 17/48/68  
Skradin, Croatia '15

## Rose

Oriol Artigas 'La Prats' 72  
Alella, Spain '15

Ashes and Diamonds Rosé of Cabernet Franc 15/42/58  
Napa, CA '16

Abbatucci 'Gris Impérial' Sciaccarellu/Barbarossa 68  
Corsica, France '16

Cantina Giardino Volpe Rosa 72  
Campania, Italy '15

## Red

Bichi 'La Santa' Rosa del Pero 15/42/60  
Tecate, Mexico '16

Chanin Los Alamos Vineyard Pinot Noir 18/51/72  
Santa Barbera Co., CA '14

Selvadolce 'Rosso Se' Rossese 80  
Liguria, Italy '14

Justin Dutraive 'Les Bulands' 70  
Beaujolais, France '16

Luyt Pipeño Pais 'Carrizal' 12/33/60  
Alexander Valley, CA '15

Palacios 'Pétalos' Mencía 15/42/60  
Bierzo, Spain '15

Corkage Fee \$35/750 ml bottle (limit 2 bottles per table)

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