

TACOS

- SPICY SHRIMP, BACON AND AVOCADO 12
- TWO TEXTURE BEEF WITH MORITA CHILES 11
- TENDER PORK WITH SPICY CUCUMBER 9
- CRISPY FISH, PICKLED ONIONS & RED JALAPENO 9
- “BCT” 9
- LOBSTER AND AVOCADO 12
- CRUNCHY EDAMAME, TOMATILLO & CUCUMBER 8
- CRISPY FRIED CHICKEN WITH FENNEL SLAW & SPICY BUTTERMILK DRESSING 10

A LA PLANCHA

- BEEF WITH GREEN CHILE 7
- SHRIMP WITH CHIPOTLE 6
- QUAIL WITH MANGO AND AJI AMARILLO 9
- CHICKEN WITH SPICY POMEGRANATE 6
- FRESH BACON, CHARRED ONION & MUSTARD 6
- MEATBALL WITH SMOKY TOMATO 5

SMALL PLATES

- SHRIMP TOAST WITH AVOCADO, PICKLED JALAPENOS AND LIME 8
- BRUSSEL SPROUTS WITH BACON, KUMQUATS, MINT AND JALAPENOS 8
- SPICY OLIVES AND MARCONA ALMONDS 6
- SHISHITO PEPPERS WITH TOASTED SHALLOT, SEA SALT AND LIME ZEST 9
- SEARED TUNA WITH ESCALIVADA SALAD AND SMOKED PAPRIKA VINAIGRETTE 10
- CEVICHE OF THE DAY, SERVED ICE COLD WITH A SIDE OF HOT SAUCE P/A
- BABY ROMAINE TOSSED WITH AVOCADO, CELERY, RADISH AND PARMIGIANO 7
- SNAP PEAS WITH ORANGE ZEST, TABASCO BUTTER AND “CRUNCHIES” 8
- CREAMY GIGANTE BEANS WITH CHORIZO AND GREEN ONION 10
- SHREDDED CABBAGE SALAD WITH SPICY SALSA VERDE VINAIGRETTE AND CRUSHED ALMONDS 6
- CRISPY SWEETBREADS WITH MASA HARISSA, ENDIVE, BLOOD ORANGE AND HAZELNUTS 8
- BBQ SHRIMP WITH MANGO SALAD 9
- TUNA TARTARE TOSTADAS WITH LIME, CILANTRO AND SERRANOS 10
- ROASTED CAULIFLOWER WITH CREAMY CHIPOTLE AND CRUSHED, CRUNCHY FAVA BEANS 7
- CLAMS STEAMED WITH CHILES, LIME AND CILANTRO 12
- SPINACH SALAD WITH PINE NUTS, TOMATO, OLIVES, GOAT CHEESE AND CRISPY BREAD 7
- MUSHROOM AND CHEESE QUESADILLA WITH BLACK TRUFFLE SALSA 10
- SERRANO HAM WITH TOMATO RUBBED BREAD 11
- CHORIZO RISOTTO WITH PASILLA CHILES, SCALLION AND PARMIGIANO 11
- CRISPY FRIED MANCHEGO CHEESE WITH SPICY POMEGRANATE HONEY SAUCE 9
- “CREAMED” CORN WITH BACON, CHILES AND THAI BASIL 8
- FRIED CALAMARI WITH ANCHO-LIME AIOLI 10
- OCTOPUS WITH YELLOW PEPPERS, CITRUS, AND ALEPPO PEPPER 11
- SPANISH TORTILLA WITH MORCILLA, POTATOES, GREEN ONIONS AND ROASTED POBLANO 8

ENTREES

- GULF SHRIMP WITH TOASTED VERMICELLI, LOCAL SHELLFISH, LOBSTER STOCK AND SAFFRON AIOLI 22
- SEARED RED SNAPPER WITH BRUSSEL SPROUT-BACON SALAD, CELERY ROOT PUREE AND RED CHILES 26
- “GOLDEN” CHICKEN WITH PERUVIAN ASPARAGUS, CRISPY POTATOES, RED CHILES AND SCALLIONS 22
- TICO’S BACON-CHEESEBURGER WITH HOMEMADE FRENCH FRIES 15
- TENDER PORK WITH WHITE BEANS, SMOKED BACON, KALE AND CUMIN 24
- SALMON WITH MUSHROOMS, HOMINY, SWISS CHARD AND SPICY SHELLFISH VINAIGRETTE 24
- FISH OF THE DAY, PREPARED SIMPLY WITH OLIVE OIL, LEMON AND SEA SALT P/A

PRIME STEAKS

- SKIRT 24
- FILET 33
- SIRLOIN 36

BLANCO

1800 BLANCO	10
AVION	15
CABO WABO	11
CASA NOBLE CRYSTAL	11
CAZADORES	10
CHINACO	11
CORZO	15
DON JULIO	15
EL CONQUISTADOR	11
EL JIMADOR	10
EL TESORO	11
ESPOLON	10
FRIDA KAHLO	11
GRAN CENTENARIO PLATA	15
HERRADURA	11
MILAGRO	11
OCHO	15
PATRON	14
SAUZA HORNITOS	10
SIETE LEGUAS	12

ANEJO

1800 ANEJO	13
AVION	15
7 LEGUAS	15
CABO WABO	10
CAZADORES	9
CHINACO ANEJO	16
CORAZON	13
CORRALEJO	15
CORZO	16
DON EDUARDO	15
DON JULIO	16
DON ROBERTO	17
EL CHARRO	15
EL CONQUISTADOR	14
EL JIMADOR	10
EL MAYOR	15
EL TESORO	11
FRIDA KAHLO	18
GRAN CENTENARIO	15
HERRADURA 2008	13
MILAGRO	13
OCHO	20
PATRON	15
SAUZA	14

REPOSADO

1800 REPESADO	10
AVION	15
CABO WABO	11
CAMPO AZUL	10
CASA NOBLE	14
CAZADORES	11
CHAMUCOS	14
CORAZON	13
CORRALEJO	11
CORZO	15
DON EDUARDO	14
DON JULIO	15
DON ROBERTO	16
EL CAPO	15
EL CHARRO	9
EL CONQUISTADOR	11
EL JIMADOR	11
EL MAYOR	14
EL TESORO	13
ESPOLON	10
FRIDA KAHLO	14
GRAN CENTENARIO	15
HERRADURA	12
JOSE CUERVO TRADITIONAL	10
MILAGRO	11
OCHO	16
PATRON	14
SAUZA HORNITOS	10
SAUZA TRES GENERACIONES	16
SIETE LEGUAS	14

RESERVA

1800 COLECCION	175
GRAN PATRON PLATINUM	30
PATRON BURDEOS	90
CASA NOBLE - SINGLE BARREL	28
CHINACO NEGRO (LOT #17)	39
GRAN CENTENARIO LEYENDA	55
HERRADURA SELECCIÓN SUPREMA	61
JOSE CUERVO LA FAMILIA "PLANTATION"	17
JOSE CUERVO RESERVA	32
MAESTRO DOBEL "DIAMOND"	13
MILAGRO "ROMANCE"	35
SAUZA TRES GENERACIONES	15
DON JULIO 1942	26



BY THE GLASS

WHITE

NV POEMA BRUT, CAVA (SPAIN)	\$8
2008 FILLABOA, ALBARINO (SPAIN)	\$10
2009 COUSINO MACUL, SAUVIGNON GRIS (CHILE)	\$9
2008 LOREDONA, RIESLING (CALIFORNIA)	\$8
2007 HAYMAN & HILL, CHARDONNAY (CALIFORNIA)	\$9

REDS

2008 LAETITIA, PINOT NOIR (CALIFORNIA)	\$12
2009 MASI TUPUNGATO "PASSO DOBLE", MALBEC BLEND (ARGENTINA)	\$9
2007 VALLEY OF THE MOON, ZINFANDEL (CALIFORNIA)	\$11
2006 VERRAMONTE "PRIMUS", CABERNET/CARMENERE BLEND (CHILE)	\$12
2007 EL COTO "CRIANZA", TEMPRANILLO (RIOJA)	\$9
2007 CATENA, CABERNET SAUVIGNON (ARGENTINA)	\$10

SPARKLING

NV GRUET BRUT SPARKLING (NEW MEXICO)	\$40
2007 GRAMONA "GRAND CUVEE" CAVA (SPAIN)	\$60
2007 NAVERAN VINTAGE RSV CAVA (SPAIN)	\$80
NV LAURENT PIERRE ROSE CHAMPAGNE (FRANCE)	\$150
2003 SCHRAMSBERG "J SCHRAM" BRUT (CALIFORNIA)	\$180
2000 BOLLINGER GRAND ANNEE CHAMPAGNE (FRANCE)	\$280

WHITES

2009 CAKEBREAD, SAUVIGNON BLANC (CALIFORNIA)	\$58
2008 LARKIN "TIN KNOCKER", SAUVIGNON BLANC (CALIFORNIA)	\$45
2009 QUIVIRA "FIG TREE VINEYARD", SAUVIGNON BLANC (CALIFORNIA)	\$50
2008 ILLUMINATION BY QUINTESSA, SAUVIGNON BLANC (CALIFORNIA)	\$100
NV SOKOL BLOSSER "EVOLUTION" WHITE BLEND (OREGON)	\$44
2009 BODEGAS BERROIA "TXAKOLINA", WHITE BLEND (SPAIN)	\$45
2009 CASA DE MOURAZ "MICA", VINHO BRANCO (PORTUGAL)	\$42
2009 GRAMONA "GESSAMI BLANCO", MUSCAT BLEND (SPAIN)	\$46
2008 ALMA DE BLANCO, GODELLO (SPAIN)	\$42
2008 VAL DE SIL, GODELLO (SPAIN)	\$52
2009 TRUCHARD "CARNEROS", ROUSSANNE (CALIFORNIA)	\$48
2008 ROBERT FOLEY, PINOT BLANC (CALIFORNIA)	\$70
2009 BALLENTINE "POCAI", CHENIN BLANC (CALIFORNIA)	\$63
2009 BOTANI, MUSCAT (SPAIN)	\$50
2009 GUNDLACH BUNDSCHU, GEWURZTRAMINER (CALIFORNIA)	\$75
2009 TERRAS GAUDA, ALBARINO (SPAIN)	\$58
2009 PAZO DE SENORANS, ALBARINO (SPAIN)	\$55
2009 LICIA, ALBARINO (SPAIN)	\$40
2009 CRIOS DE SUSANA BALBOS, ROSE OF MALBEC (ARGENTINA)	\$36
2009 BODEGAS LURTON "TIERRA DE LUNA", TORRONTES BLEND (ARGENTINA)	\$38
2008 AVE, TORRONTES (MENDOZA)	\$41
2008 LONG SHADOWS "POET'S LEAP", RIESLING (WASHINGTON)	\$110
2008 CH. STE. MICHELLE/DR. LOOSEN "EROICA", RIESLING (WASHINGTON)	\$38
2009 KING ESTATE, PINOT GRIS (OREGON)	\$53
2008 O'REILLY'S, PINOT GRIS (WASHINGTON)	\$38
2009 NAIJA, VERDEJO (SPAIN)	\$36
2009 CASA MONTES "AMPARAMA", VIOGNIER (ARGENTINA)	\$42
2009 CONO SUR "VISION", CHARDONNAY (CHILE)	\$39
2008 SONOMA CUTRER "RUSSIAN RIVER RANCHES", CHARDONNAY (CALIFORNIA)	\$60
2007 CAMBRIA "KATHERINE'S VINEYARD", CHARDONNAY (CALIFORNIA)	\$58



REDS

2009 LEYDA PINOT NOIR (CHILE)	\$36
2007 B KOSUGE "THE SHOP" PINOT NOIR (CALIFORNIA)	\$83
2008 FLOWERS PINOT NOIR (CALIFORNIA)	\$120
2007 FREESTONE VINEYARDS "FOGDOG", PINOT NOIR (CALIFORNIA)	\$58
2007 LINCOURT, PINOT NOIR (CALIFORNIA)	\$70
2007 ICHANKA, BONARDA (ARGENTINA)	\$41
NV7 CAIN CUVEE, CABERNET SAUVIGNON BLEND (CALIFORNIA)	\$60
2004 ERASMO "ERASMO", BORDEAUX BLEND (CHILE)	\$71
2008 BODEGAS OLIVARES "PANARROZ", MOUVEDRE BLEND (SPAIN)	\$40
2006 ALMA NEGRA "ALMA NEGRA" BONARDA/MALBEC BLEND (ARGENTINA)	\$50
2007 EMILIANA "COYAM" RESERVE, SYRAH BLEND (CHILE)	\$88
2007 MARGERUM "M5", RHONE STYLE BLEND (CALIFORNIA)	\$130
2009 OWEN ROE "SINISTER HAND", GRENACHE BLEND (OREGON)	\$75
2007 VINOS SIN-LEY "G5 - MADRID", GARNACHA (SPAIN)	\$42
2008 EVODIA, GARNACHA (SPAIN)	\$38
2009 BODEGAS BORSAO "TRES PICOS", GARNACHA (SPAIN)	\$48
2009 DOMAIN JEAN BOUSQUET, MERLOT (ARGENTINA)	\$36
2006 STAG'S LEAP, MERLOT (CALIFORNIA)	\$115
2006 KENWOOD VINEYARDS "JACK LONDON", MERLOT (CALIFORNIA)	\$62
2008 BODEGA OLIVARES, ALTOS DE LA HOYA, MONASTRELL (SPAIN)	\$36
2005 EARTHQUAKE PETIT SYRAH (CALIFORNIA)	\$90
2007 TRUCHARD "CARNEROS", SYRAH (CALIFORNIA)	\$75
2009 PALACIOS REMONDO "LA VENDIMIA", RIOJA (SPAIN)	\$40
2005 BODEGAS ORBEN RIOJA, RIOJA (SPAIN)	\$75
2001 CAMPO VIEJO GRAN RESERVA, RIOJA (SPAIN)	\$52
2001 MARQUIS DE MURRIETA "CASTILLO Y GAY" GRAN RESERVA, RIOJA (SPAIN)	\$110
2007 MAS DOIX "SALANQUES", PRIORAT (SPAIN)	\$80
2007 ARDEVOL "ANJOLI", PRIORAT (SPAIN)	\$60
2004 SCALA DEI "CARTOXIA", PRIORAT (SPAIN)	\$80
2005 TERRA DE VEREMA "CORELIUM", PRIORAT (SPAIN)	\$200
2007 AALTO, TINTO FINO (RIBERO DEL DUERO)	\$75
2008 CASA SILVA, CARMENERE (CHILE)	\$40
2008 DESCENDIENTES DE JOSE PALACIOS "PETALOS DEL BIERZO", MENCIA (SPAIN)	\$58
2008 COBOS "BRAMARE" MALBEC (ARGENTINA)	\$100
2008 TIKAL "AMORIO", MALBEC (ARGENTINA)	\$79
2008 ZUCCARDI "SERIES Q", MALBEC (ARGENTINA)	\$58
2009 ALTOS LAS HORMIGAS, MALBEC (ARGENTINA)	\$38
2009 BODEGAS RENACER "ENAMORE", MALBEC BLEND (ARGENTINA)	\$44
2009 RUTA 22, MALBEC (ARGENTINA)	\$35
2008 NINE NORTH WINE CO. "HULLABALOO", ZINFANDEL (CALIFORNIA)	\$38
2007 ROSENBLUM "ROCKPILE ROAD", ZINFANDEL (CALIFORNIA)	\$88
2007 REVOLVER WINE COMPANY "THE FURY", CABERNET FRANC (CALIFORNIA)	\$110
2007 OBERON, CABERNET SAUVIGNON (CALIFORNIA)	\$48
2005 AVELEDA FOLLIES "TOURIGA NACIONAL", CABERNET SAUVIGNON (PORTUGAL)	\$38
2006 JOSEPH PHELPS "INSIGNIA", CABERNET SAUVIGNON BLEND (CALIFORNIA)	\$335
2009 GRAYSON "LOT 10", CABERNET SAUVIGNON (CALIFORNIA)	\$39
1999 BERINGER PRIVATE RESERVE, CABERNET SAUVIGNON (CALIFORNIA)	\$220
2007 HERB LAMB VINEYARDS, CABERNET SAUVIGNON (CALIFORNIA)	\$320
2003 JORDAN, CABERNET SAUVIGNON (CALIFORNIA)	\$85
2007 PAUL HOBBS, CABERNET SAUVIGNON (NAPA VALLEY, CALIFORNIA)	\$165
2006 LOKOYA "DIAMOND MOUNTAIN", CABERNET SAUVIGNON (CALIFORNIA)	\$350

VINTAGES ARE SUBJECT TO CHANGE