

TAPAS FRIAS *Cold Plates to Share*

FRESH CHICKPEA HUMMUS	12
Aleppo Chili Oil, Za'atar, House Flatbread <i>Add Crudité +4</i>	
CHEESE PLATE	24
Campo de Montalban, Extegarí, and Cana de Cabra Cheeses Marcona Almonds, Spanish Olives, Medjool Dates, Lavash <i>Add Texas Iberico Chorizo +10</i>	
BEETS	16
Snap Peas, Mint, Almonds, Lebnah, Sumac	
CURED SQUASH	16
Smoked Feta, Arugula, Olives, Pickled Sweet Peppers, Toasted Pepitas	
OYSTERS*	HALF DOZEN / 24
Daily Selection, Fresno Chili Mignonette	
CRAB STUFFED PIQUILLO PEPPERS*	18
Preserved Lemon Aioli, Herb Breadcrumbs	
TUNA CRUDO*	18
Pine nuts, Capers, Arugula, Lemon Vinaigrette	

TAPAS CALIENTES *Warm Plates to Share*

TORTILLA ESPAGNOLA	14
Manchego Fonduta, Confit Tomatoes	
CRISPY POTATOES	12
Salsa Bravas, Gremolata	
BABY EGGPLANT	15
Green Tahini, Amba, Pickled Vegetables	
BLACK PEARL MUSHROOMS	16
Black Garlic Vinaigrette, Black Tahini, Red Onion, Radish, Mint, Aleppo Oil	
SPANISH OCTOPUS	17
Corona Beans, Sofrito Verde	
U10 DAY BOAT SCALLOPS	25
Whipped Potato, Truffle Butter, Pea Shoots	
CROQUETAS DE JAMON	14
Ham & Cheese Fritters, Dijon Aioli	

A LA PLANCHA *Simply Prepared Items from the Grill or Flat Top*

GULF RED SNAPPER	26
Romesco	
WHOLE PRAWNS	22
Butter, Garlic, Lemon, Almonds	
CHICKEN	18
Confit Thighs, Creamy Coriander	
LAMB CHOPS*	30
Mint Salmoriglio	
BEEF SKEWER*	26
44 Farms NY Strip Steak, Sauce au Poivre	

SEAFOOD PAELLA

Wednesdays | MP
For Two

POSTRES *Desserts*

GELATO	9
Basque Cheesecake, Blackberry Compote	
SORBETTO	9
Kiwi, Texas Olive Oil	
ORANGE & ALMOND CAKE	12
Honey, Yogurt	
CHOCOLATE BUDINO	12
Caramel & Espresso Whip, Maldon	

SPARKLING WINE

SPAIN

Can Sumoi VI MEDITERRANI PUR Brut Nature, Penedès	15 / 60
Raventós i Blanc CONCA DEL RIU ANOIA Brut Rosato, Catalonia	17 / 65
Bod. Aroa PÉTILANT NATUREL Extra Dry, Navarra '21	75
Los Bermejos LANZAROTE Brut Nature, Canary Islands '19	95
Recaredo CORPINNAT GRAN RESERVA Brut Nature, Catalonia '17	104

FRANCE & ITALY

Dom. Rieflé CREMANT D'ALSACE Brut, Alsace, FR, NV	65
Cantina della Volta MODENA LAMBRUSCO Brut Rosa, Lombardy, IT '17	80
Castello Bonomi FRANCIACORTA Brut, Lombardy, IT '15	95
Roland Champion GRAND CRU BLANC DE BLANCS Brut, Champagne, FR '15	150
Lacourte-Godbillon TER CRU BLANC DE NOIRS Extra Brut, Champagne, FR '16	285

WHITE WINE

SPAIN

Lopez de Haro VIURA, MALVASÍA, GARNACHA BLANCA Rioja	14 / 56
Santiago Ruiz ALBARIÑO, LOUREIRO, TREIXADURA Rías Baixas	15 / 60
Naia VERDEJO Rueda '22	50
Basa Lore HONDARRABI ZURI Getariako Txakolina '22	55
Vinatigo LISTAN BLANCO Tenerife, Canary Islands '22	75
Fefinanes ALBARIÑO Rías Baixas '22	95
Matsu MALVASÍA BLEND Toro '20	105
Lopez de Haro 'Classica' VIURA, MALVASÍA, GARNACHA BLANCA Rioja Gran Reserva '13	180

FRANCE, ITALY, & GREECE

Nals Margreid SAUVIGNON BLANC Südtirol Alto Adige, IT	15 / 60
Bastide du Claux VERMENTINO, GRENACHE BLANC Luberon, FR	16 / 64
Dom. Thevenet et Fils CHARDONNAY Mâcon-Pierreclos, FR	17 / 65
Ch. Auguste SAUVIGNON BLANC, SEMILLON, MUSCADELLE Entre-Deux-Mers, FR '22	55
Ktima Brintziki RODITIS, MALAGOUSIA Peleponnese, GR '21	60
Romain Chamiot JACQUÈRE Aprémont, FR '22	65
U-Tabarka VERMENTINO Vermentino di Sardegna, IT '21	65
Karine Lauverjat SAUVIGNON BLANC Menetou-Salon, FR '22	70
Inoteca Bisson BIANCHETTA GENOVESE Liguria di Levante, IT '21	75
Yves Cuilleron VIOGNIER Condrieu, FR '20	115
Dom. Jacques Carillon CHARDONNAY Puligny-Montrachet, FR '21	210

ROSÉ & ORANGE WINE

SPAIN

Vinatigo LISTAN NEGRO Rosato, Tenerife	14 / 56
Kiki & Juan MACABEO, SAUVIGNON BLANC Orange, Utiel-Requena	15 / 60
Can Sumoi SUMOLL, PARELLADA, XAREL-LO Rosato, Vi Mediterrani Pur '23	65
Lopez de Haro 'Classica' GARNACHA, VIURA Rosato, Rioja Gran Reserva '12	190

FRANCE

Dom. Pélaquié GRENACHE, SYRAH, MOURVEDRE Rosé, Tavel '23	60
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RED WINE

SPAIN

Lopez de Haro TEMPRANILLO, GARNACHA, GRACIANO Rioja Crianza	14 / 56
Coto de Hayas GARNACHA Campo de Borja	14 / 56
Lucido CABERNET SAUVIGNON, MERLOT, TEMPRANILLO Pago de Otazu	17 / 65
Sedella ROMÉ TINTO, GARNACHA, JAÉN Sierras de Málaga '18	60
Bardos TEMPRANILLO Ribera del Duero '20	65
Clos Berenguer GARNACHA, CARIGNAN, CABERNET SAUVIGNON Priorat '21	70
Bodegas LAN TEMPRANILLO, MAZUELO Rioja Gran Reserva '16	75
Atlante LISTAN NEGRO Valle de la Orortave '19	100
Urbina TEMPRANILLO, CARIGNAN, GRACIANO Rioja Gran Reserva Especial '04	120
Lopez de Haro 'Classica' TEMPRANILLO, GARNACHA Rioja Gran Reserva '05	190

FRANCE, ITALY, GEORGIA, & GREECE

Cantina Bolzano LAGREIN Südtirol Alto Adige, IT	15 / 60
Ktima Brintziki MERLOT, MAVRODAPHNE Peleponnese, GR '20	60
Orgo SAPERAVI Kakheti, GE '21	75
Yves Cuilleron SYRAH Cornas, FR '20	100
Marchesi Incisa della Rochetta NEBBIOLO Barolo, IT '17	125
La Rasina SANGIOVESE Brunello di Montalcino, IT '17	130
Clos Saint-André MERLOT, CABERNET FRANC, CABERNET SAUVIGNON Pomerol, FR '13	260

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Our kitchen uses common ingredients that are known food allergens including tree nuts, milk, eggs, and wheat. While we take steps to minimize the risk of cross contamination, we cannot guarantee that our dishes are safe for people with allergies to these items.

Twenty percent gratuity added to parties of 5 or more.

DESSERT COCKTAILS

CARAJILLO	15
Licor 43, Espresso, Caffo Vecchio Amaro, Orange Bitters	
ESPRESSO MARTINI	15
Goodnight Loving Vodka, Grand Brulot VSOP Coffee Liqueur, Espresso, Orange Bitters, Cinnamon	
THE AWARD WINNING AMAPOLITA	15
WildJune WildBark Gin, Poppy Infused Licor 43, Lemon, Cava Syrup, PX Sherry	
GRASSHOPPER	15
Giffard Menthe Pastille, Tempus Fugit Crème de Cacao, Pistachio Orgeat, Cream	

SWEET & FORTIFIED WINES

Perez Barquero AMONTILLADO SHERRY 'Gran Barquero', Andaluca, ESP NV	14
Bod. Los Bermejos NATURALMENTE DULCE Gran Canaria, ESP NV	16
Ch. Cantegril BARSAC FR '18	13

AMARI & VERMOUTH

AMARI	VERMOUTH
Braulio	Lustau Vermut Rojo
Campari	Lustau Dry Vermut
Cappelletti Pasubio	Tximista Vermut Blanco
Contratto Aperitif	Casa Mariol Vermut Negre
Contratto Fernet	Contratto Americano Rosso
Contratto Bitter	Bonal Gentiane-Quina
Caffo Vecchio	Cap Corse Vin Aperitif Rouge

SPIRITS

GIN	AGAVE
Bombay Sapphire	Cimarron Blanco
Engie	Mijenta Blanco
WildBark	Cimarron Reposado
Waterloo Antique	Terralta Reposado
Gin Mare	Amatiteña Blanco Artesanal
Mirabeau Rosé Gin	MalBien Mezcal Espadin
Whitley Neill Quince Gin	Rancho Tepua Bacanora
VODKA	BOURBON
Goodnight Loving	Old Bardstown Straight
Chopin	Milam & Greene Triple Cask
Kastra Elion	Landry Stakes Small Batch
RUM	Widow Jane 10 yr
Matusalem Platino	Barrell Vantage
Matusalem Gran Reserva	RYE
Kavo Greek Rum	Old Overholt Bottled in Bond
BRANDY	Milam & Greene Port Finish
Ferrand 1840 Cognac	Barrell Seagrass
Ferrand Double Cask Reserve Cognac	WHISKEY
Caravedo Pisco Quebranta	Tullamore D.E.W. XO Rum Cask
Caffo Grappa Italiana	Famous Grouse Blended
Marolo Grappa di Brunello	Glenmorangie 14 yr Quinta Ruban
Yeni Raki	Highland Single Malt
Applejack	Oban 14 yr Single Malt
Blume Marillen Apricot Eau-de-Vie	Caisteal Chamuis Peated Blended Malt
LIQUEURS & CORDIALS	Massenez Liqueur de Pamplemousse
Caffo Amaretto <i>Almond</i>	<i>Grapefruit</i>
Chareau <i>Aloe</i>	Caffo Limoncino <i>Lemon</i>
Escorial <i>Alpine Green</i>	Trader Vic's Macadamia Nut Liqueur
Strega <i>Alpine Yellow</i>	<i>Macadamia</i>
Leopold Bros. Absinthe Verte <i>Anise</i>	Skinos <i>Mastiha</i>
Brennevin <i>Aquavit</i>	Giffard Menthe Pastille <i>Mint</i>
Giffard Cassis Noir de Bourgogne	Combiier Liqueur d'Orange <i>Orange</i>
<i>Blackcurrant</i>	Pierre Ferrand Dry Curacao <i>Orange</i>
Tempus Fugit Crème de Cacao <i>Choco</i>	Rothman & Winter <i>Peach</i>
Luxardo Maraschino <i>Cherry</i>	Fleur Charmante <i>Raspberry</i>
Grand Brulot <i>Coffee</i>	Tempus Fugit Liqueur de Violettes <i>Violet</i>
Massenez Liqueur de Fleur de Sureau	Nux Alpina Nocino <i>Walnut</i>
<i>Elderflower</i>	

APERITIVO COCKTAILS

ROSÉ SANGRIA	15
Rosé Wine, Mirabeau Rosé Gin, Citrus & Fruit, Soda	
MEDITERRANEAN SPRITZ	15
Whitley Neill Quince Gin, Caffo Amaretto, Cava, Angostura Bitters, Soda	
IT CAN'T RAIN ALL THE TIME	16
Blackstrap Rum, Ginger, Lime, Cardamom Bitters, Soda	

CLASSIC COCKTAILS

MEDITERRANEAN G&T	15
Gin Mare, Skinos Mastiha, Lemon & Sumac Cordial, Tonic	
OLD CUBAN	16
Matusalem Gran Reserva Rum, Lime, Mint, Demerara, Angostura & Tobacco Bitters, Cava	
VIEUX CARRE	16
Old Overholt Bottled in Bond Rye, Pierre Ferrand 1840 Cognac, Lustau Vermut Rojo, Strega, Creole Bitters	
PENICILLIN	16
Carrot-Infused Famous Grouse Scotch, Applejack, Ginger, Honey, Lemon, Plum Bitters	
DIRTY MARTINI	18
Kastra Eilion Vodka, Picholine Olive Brine, Feta Olive, Orange Bitters, Expressed Lemon Peel	

HOUSE CONCOCTIONS

FOR WHOM THE BETABEL TOLLS	15
Goodnight Loving Vodka, Hibiscus, Pineapple, Cinnamon, Egg White, Beet Powder	
EL BAILADERO	15
Aleppo-Infused Cimarron Blanco Tequila, Pierre Ferrand Dry Curacao, Barrow's Intense Ginger, Lemon	
ROMERO'S PICADOR	16
WildBark Texas Dry Gin, Aquavit, House Piquillo Vermouth	
KUZCOTOPIA	16
Kiwi-Infused Caravedo Pisco, Lime, Banana, Kiwi Sumac Bitters	
SATURDAY MORNING CARTOONS	18
Barrel-Aged Gin, PX Sherry, Macadamia, Demerara, Black Walnut Bitters	

BEER

Real Ale Fireman's #4 Blonde Ale	7
Rotating Selection	8

COFFE & OTHER BEVERAGES

Café Solo	5	Mexican Coke	6
Americano	5	House Limeade	6
Cortado	6	Perrier Sparkling Water (330ml)	5
Café con Leche	6	Acqua Panna Spring Water (500ml)	6
Leche Manchada	6	Ginger Beer	4
Cold Brewed Iced Tea	5	Club Soda	4
Numi Organic Hot Tea	6	Tonic Water	4

HAPPY HOUR

Wednesday - Friday 5pm-6pm | Sunday ALL DAY, 12pm-10pm
Half Price Aperitivo Cocktails | Half Price Hummus | 25% off Oysters

DATE NIGHT

Wednesdays 5pm-Close
Paella for Two Feature | Half Price Bottles of Sparkling Wine

WEEKEND BRUNCH

Saturday-Sunday 12pm-4pm
Brunch Features + Full Menu

Excludes Certain Holidays