



Lorem ipsum

TAPAS CALIENTES

Unless requested otherwise, our tapas will be served in the traditional style, prepared to order & delivered plate by plate

- * _____ **GUISANTES PICANTES** 5.95
blackened sugar snap peas | lemon | sauce remoulade
- _____ **EMPANADAS** 5.50
brasied chicken | manchego | harissa
- _____ **FALAFEL** 3.95
chickpea | cumin | parsley | yogurt-tahini
- * _____ **GAMBAS A LA PLANCHA** 7.95
griddled shrimp | garlic | olive oil | lemon | salsa verde
- _____ **SPANOKOPITA** 4.95
phyllo baked spinach & feta | tzatziki
- * _____ **CHAMPIÑONES SALTEADOS** 5.25
sautéed mushrooms | garlic | sherry | parsley | lemon
- _____ **POLENTA CON CORDERO** 6.95
braised Colorado lamb | creamy polenta
pomegranate | Grana Padano
- _____ **ALBÓNDIGAS DE CERDO** 4.25
pork & ricotta meatballs | San Marzano tomato sauce
- _____ **PINCHON MORUNO DE CORDERO** ♦ 5.95
spiced lamb skewer | feta dip | warm soft pita
- _____ **SPIEDINO DI POLLO** 4.95
curried chicken skewer | feta dip | warm soft pita
- _____ **RATATOUILLE** 5.25
wood oven roasted vegetables | basil | Grana Padano
- _____ **PATATAS BRAVAS** 5.75
crisp potatoes | harissa | green onions
- * _____ **DÁTILES CON TOCINO** 4.95 [contain pits]
bacon wrapped Medjool dates | lemon butter | garlic
- _____ **AJO ASADO** 4.95
roasted garlic | chèvre | tomato jam | sea salt crostini
- * _____ **BISTECCA VERDE** ♦ 7.50
grilled hanger steak | salsa verde | manchego
- _____ **PASTILLA** 5.25
phyllo wrapped chicken | pine nuts | cilantro | raisins
Ras el Hanout | cinnamon
- _____ **CALAMARI FRITTI** ♦ 5.25
crisp calamari | garlic | marinara
- _____ **SAGANAKI** 6.25
pan fried bread cheese | salsa verde | crostini
- * _____ **MOULES BUZARRA** 8.25
mussels | spicy San Marzano tomato broth | leeks
- * _____ **MOULES AU PARMESAN** 8.25
mussels | parmesan crème | lemon | shallots
- _____ **OLIVES AL HORNO** 4.50
kalamata, picholine, Castelvetrano olives
roasted garlic | rosemary
- _____ **MARGHERITA PIZZA** 7.25
San Marzano tomato sauce | basil | mozzarella

* Indicates items that are gluten free

♦ These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.



TAPAS FRIAS

NEW! Join us for late happy hour!
All the same great tapas and beverage specials you love!
Monday - Saturday 9pm to close;
Sunday 8pm to close

- _____ **TIROKAFTERI** 5.25
feta dip | Greek yogurt | feta | dill | garlic
warm soft pita
- _____ **BOQUERONES** 5.25
marinated white anchovies | roasted peppers | lemon
sea salt | crostini
- * _____ **ALMENDRAS** 4.95
toasted California almonds | sea salt
- * _____ **RUCOLA** 3.25
baby arugula | olive oil | lemon | Grana Padano
- _____ **TABBOULEH** 3.25
bulgur wheat | tomatoes | cucumbers | red peppers
scallions | lemon | parsley | mint
- _____ **HUMMUS BI TAHINI** 4.95
chickpea hummus | pine nuts | warm soft pita
- * _____ **BURRATA CAPRESE** 6.95
burrata | vine ripened tomatoes | basil | olive oil
- * _____ **BETTERAVES RÓTIÉS** 6.95
roasted beets | toasted pistachios | baby arugula
chèvre | chamomile honey
- _____ **TRUITE FUMÉE** 7.25
smoked Idaho trout | chips | citrus-herb aioli
- _____ **TUNA TARTARE** 8.95
Yellowfin tuna | oranges | jalapeños | picholine olives
almonds | lime-soy vinaigrette | sea salt crostini
- _____ **FORMAGGI** 8.75
herb chèvre | manchego | gorgonzola
spiced walnuts | orange jam | toasted focaccia
- _____ **CHARCUTERIE** 8.75
Prosciutto di Parma | Coppa ham Soppresata
pepper mustard | toasted focaccia

BEBIDAS

1.00 Off Draft Beers	5.25 Med Classics Sangria Rojo Sangria Blanco	5.50 House Wines Red White Prosecco Rosé
6.75 House Margarita Well Martini	5.25 Well Cocktails Svedka Vodka Boodles Gin Buffalo Trace Bourbon Exotico Tequila Don Q Cristal Rum Famous Grouse Scotch Amaro Montenegro	