



TAPAS CALIENTES

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

- * **PIMIENTO DE PADRON** 6.50
blistered local shishito peppers | sea salt | lemon
- CREMA DI CARCIOFI** 6.95
baked artichoke-spinach dip | smoked provolone mascarpone | bread crumbs | crostini
- * **GAMBAS AL AJILLO** 7.95
sautéed gulf shrimp | garlic-paprika butter | lemon
- COSTILLAS** 6.25
adobo braised local *Tender Belly* ribs
sherry caramelized onions | cilantro
- POLENTA CON MIELE** 6.95
crispy polenta | Prosciutto di Parma blue cheese | chamomile honey
- EMPANADAS** 5.50
brasied chicken | manchego | harissa
- ALBÓNDIGAS DE CERDO** 4.25
pork & ricotta meatballs | San Marzano tomato sauce
- PINCHON MORUNO DE CORDERO** ♦ 5.95
pomegranate-dijon marinated lamb skewer
feta dip | warm pita
- SPIEDINO DI POLLO** 4.95
Moroccan citrus-herb marinated chicken skewer
feta dip | warm pita
- FALAFEL** 3.95
chickpea | cumin | parsley | yogurt-tahini
- PATATAS BRAVAS** 5.75
crisp potatoes | salsa brava | garlic aioli
- * **DÁTILES CON TOCINO** 4.95 [contain pits]
bacon wrapped Medjool dates | lemon butter | garlic
- * **GUISANTES PICANTES** 5.95
blackened sugar snap peas | sauce remoulade
- * **BISTECCA AL VERDE** ♦ 7.95
grilled hanger steak | broccolini pesto | manchego
- SPANOKOPITA** 4.95
phyllo baked spinach & feta | tzatziki
- CALAMARI FRITTI** ♦ 5.25
crisp calamari | garlic | marinara
- SAGANAKI** 6.25
warm bread cheese | herb honey | oregano sea salt | crostini
- * **ALMEJAS DE BASQUE** 8.95
steamed Manila clams | chorizo | garlic stewed bell peppers & onions
- * **MOULES AU PARMESAN** 8.25
mussels | parmesan crème | lemon | shallots
- * **ACEITUNAS AL HORNO** 4.50
Kalamata, Picholine, Castelvetrano olives
roasted garlic | rosemary
- MARGHERITA PIZZA** 7.95
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

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 pita
- BOQUERONES** 5.25
marinated white anchovies | roasted peppers sea salt | crostini
- * **ALMENDRAS** 4.95
toasted California almonds | sea salt
- * **RUCOLA** 3.25
baby arugula | olive oil | lemon | Grana Padano
- MUHAMMARA** 3.25
roasted red peppers | toasted walnuts | scallions pomegranate seeds | warm pita
- HUMMUS BI TAHINI** 4.95
chickpea hummus | pine nuts | warm soft pita
- * **BURRATA CAPRESE** 6.95
burrata | vine ripened tomatoes | basil | olive oil
- BETTERAVES RÔTIÉS** 6.95
roasted beets | chèvre | pickled onions fried capers | honey-thyme vinaigrette
- * **ENSALADA DE PULPO** 7.25
grilled Spanish octopus | avocado | cucumber red peppers | marble potatoes | cilantro lime | red onions | chili oil
- TARTARE DE THON** 8.95
Yellowfin tuna | oranges | jalapeños | picholine olives almonds | lime-soy vinaigrette | crostini
- FORMAGGI** 8.95
herb chèvre | manchego | gorgonzola spiced walnuts | orange jam | toasted focaccia
- CHARCUTERIE** 8.95
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 Prosecco White Rosé Red
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	