

Bites

Daily Popcorn	\$4
Avocado Toast Charred sourdough, bacon, heirloom tomatoes, chili oil	\$12
Crispy Olives Garlic Lemon Aioli	\$9
Paella Arancini Risotto croquettes, romesco sauce	\$13
Mediterranean Spreads Crostini	\$14
Patatas Bravas Yukon potatoes, Spanish chorizo	\$12
Not your Ham & Cheese Sandwich Prosciutto, goat cheese, homemade red wine jelly	\$12

Share

Wagyu Beef Carpaccio Grana Padano, crispy capers, pesto	\$18
Shrimp & Fish Ceviche Cilantro, cucumber, jalapeno, crispy fava beans	\$15
Cochinita Pibil Tostones Fried plantains, adobo pork, refried bean, house pickled onions	\$16
Grilled Octopus Carrot hummus, chorizo oil, charred cherry tomatoes	\$18
Shrimp Fried Rice Water chestnuts, peanut sauce, red cabbage slaw	\$16
Green Egg and "Ham" Spinach pasta, pesto sauce, fried egg, pancetta	\$18
Pulled Duck Tostadas Hoisin style duck, pickled Asian veg	\$19

Caviar, Champagne & Fried Chicken	\$55
Cheese Board	\$19
Charcuterie Board Crostini, pickled veggies, apple, homemade compotes.	\$20

Veg

Edamame Coconut & Tarragon	\$18
Elvis's Brussels Sprouts Bacon, peanut sauce, jam, crispy plantains	\$13
Zucchini Salad Squash ribbons, feta, red onion, peanuts, cilantro	\$13
Goat Cheese and Arugula Salad Dates, sunflower seeds, berries, balsamic vinaigrette	\$14

Kale Salad Pickled Pineapple, bacon, Spanish manchego, corn nuts, house vinaigrette	\$14
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Fork & Knife

Grilled Ribs Sweet tea, toasted almonds, cracked black pepper	\$15
Market Fish Greek style quinoa, Uruguayan chimichurri	\$24
Grilled Hanger Steak Coffee marinated steak, paprika fries, hollandaise	\$27
Spinach Stuffed Chicken Breast Sun dried tomato cous cous, smoked Portobello	\$22

Private events and off site catering now available, ask us for more details

created by: Chef Hilda Ysusi

◇ Gluten free option upon request
An 18% gratuity will be added to all parties of 6 or more