

Bites

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

Share

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

Cheese Board ◊	19
Charcuterie Board ◊	20
Crostini, pickled veggies, apple, homemade compote	

Veg

Charred Corn	13
Cheddar dust, bacon bits	
Elvis's Brussels Sprouts ◊	13
Bacon, peanut sauce, jam, crispy plantains	
Zucchini Salad ◊	13
Squash ribbons, feta, red onion, peanuts, cilantro	
Goat Cheese and Arugula Salad ◊	14
Dates, sunflower seeds, berries, balsamic vinaigrette	
Kale Salad ◊	14
Pickled Pineapple, bacon, Spanish manchego, corn nuts, house vinaigrette	

Fork & Knife

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

crafted by: Chef Hilda Ysusi

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