FOOD

Everyday 3:30 – 6:00 Pm | All tapas \$7.00 unless stated otherwise

Naranja Salad

\$7.00

Valencia orange with baby field greens, cucumber, tomato, onion, dried cranberries, pine-nuts and fennel, fresh lemon juice and olive oil.

Morcilla

\$7.00

Spanish blood sausage with chickpeas, served in a sizzling skillet.

Pinchos De Ternera

\$14.00

Two skewers of filet mignon marinated in-house, drizzled with balsamic vinaigrette.

Albondigas Con Salsa De Tomate

\$7.00

Black Angus meatballs in fresh tomato sauce, served over mashed potatoes.

Hamburguesa

\$7.00

RED WINES

Everyday 3:30 – 6:00pm & 10:00pm – Close | All Wines \$7.00

Chasing Lions, Cabernet, Lodi	\$7.00
Hermanos Frias del Val, Rioja	\$7.00
Monségur, Bordeaux	\$7.00
Sillares, Monastrell and Syrah, Jumilla	\$7.00
DeLoach, Pinot Noir, California	\$7.00
Gladiator Cycles, Red Blend, California	\$7.00
Bearitage, Petite Sirah, Lodi, California	\$7.00

Mini black Angus beef burger with lettuce, tomato, caramelized onions, bleu cheese and garlic aioli. Served with fries.

Salmon Mini Slider \$7.00 Grilled salmon with lettuce, tomato, and garlic aioli on a brioche bun. Served with fries. Tortilla Española \$7.00 Traditional potato-egg omelet with onions. Eggplant Crujiente \$7.00 Crispy eggplant chips drizzled with honey. Champiñones Al Ajillo \$7.00 Pan-fried mushrooms with garlic in chardonnay, butter sauce, served in a sizzling skillet. Patatas Bravas \$7.00 Red potatoes with house spicy aioli. Lentejas \$7.00 Warm lentils with boiled beets and goat cheese. Hummus \$7.00 Fresh house-made chickpea hummus with spicy ground beef or mushrooms, served with pita bread and fresh cucumber.

WHITE / SPARKLING / ROSE

Everyday 3:30 – 6:00pm & 10:00pm – Close | All Wines \$7.00

Castelo, Verdejo, Spain	\$7.00
La Rose du Pin Bordeaux Blanc, France	\$7.00
Vina Mancera, Verdejo	\$7.00
Girasole, Chardonnay, Mendocino	\$7.00
Bodegas Care Solidarity Rose, Spain	\$7.00
Castoro Cellars, Rosé, Paso Robles [Organic]	\$7.00
La Domitienne, Grenache Gris Rosé, Saint-Guilhem- Le-Desert, France	
	\$7.00
Dibon Brut Reserva Cava	\$7.00
Tenuta Civranetta Brut Prosecco [Biodynamic]	\$7.00
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OTHER DRINKS

Red or White Sangria

\$7.00

Mimosa

\$6.00

Pizzolato Fields, Prosecco Rosé Brut DOC [Organic] \$7.00