

SHARABLES

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| <p>Albondigas
spanish chicken meatballs,
saffron almond sauce
10</p> | <p>Halibut Ceviche <i>gf</i>
citrus, pickled jicama, mint, jalapeño,
carrot, blood orange vinaigrette
14</p> | <p>Chorizo Croquette
poached egg, cilantro crema,
spicy marmalade
10</p> |
| <p>Grilled Octopus <i>gf</i>
marinated baby octopus, salsa
verdé, poached yukon potato,
smoked marcona almond
12</p> | <p>Duck Flauta
house made blue corn tortilla,
duck confit, avocado purée
10</p> | <p>Manchego Fritters
manchego cheese,
bell pepper jam
10</p> |
| <p>Basque Bonito Dip
tomato, olive, caper,
piquillo pepper, bonito, crostini
8</p> | <p>Peruvian Goat Stew <i>gf</i>
stewed yucca root in cerveza,
tacu tacu, fried plantain
10</p> | <p>Aji Limo Mussels
steamed, aji limo pesto
broth, grilled baguette
9</p> |
| <p>Lamb Empanadas
flaky pastry dough,
lamb picadillo, mint mojo
10</p> | <p>Corn Crusted Calamari <i>gf</i>
blue corn, mango slaw,
sherry vinegar reduction
12</p> | |

SOUPS & SALADS

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|---|---|---|
| <p>Serrano Salad <i>gf</i>
thin sliced serrano, organic
greens, fig, manchego, pine nut,
cava vinaigrette
11</p> | <p>Carrot Soup <i>gf</i>
honey, crème fraîche
pepitas, chive oil
9</p> | <p>Grilled Corn Salad <i>gf</i>
red pepper, artisan romaine, chipotle
aioli, cotija, pumpkin seed vinaigrette
10</p> |
| <p>Roasted Beet Salad <i>gf</i>
duo of beets, avocado, crisp shallot,
spinach, fennel seed vinaigrette
10</p> | <p>Crab Pozole
tomatillo, hominy,
serrano ham
11</p> | <p>Arugula Salad <i>gf</i>
compressed watermelon, fennel,
pistachio, chèvre, hazelnut vinaigrette
9</p> |

MAIN PLATES

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|--|--|--|
| <p>Beef Short Ribs
founders pale ale, chiles, arroz con
crema, wilted spinach, fried parsnip
35</p> | <p>Braised Lamb Shank <i>gf</i>
achiote braised shank, farro
pilaf, kale, charred pineapple
30</p> | <p>Monkfish
roasted, romesco sauce,
melted leeks, peruvian potatoes
29</p> |
| <p>Adobo Chicken <i>gf</i>
grilled, frijoles charros, knob onion,
pickled cauliflower, cider jus
28</p> | <p>Spice Rubbed Pork Chop <i>gf</i>
scallion arepa, prickly pear coulis,
peanut slaw, tamarind reduction
29</p> | <p>Cauliflower "Steak" <i>gf</i>
grilled, arroz verdé, butternut
squash purée, cilantro coulis
22</p> |
| <p>Green Mole Scallops <i>gf</i>
seared scallops, pork carnitas,
saffron rice cakes, edamame
29</p> | <p>Sablefish Poblano <i>gf</i>
pan fried, roasted poblano pesto,
black beans a la olla,
broccolini, pimentón oil
35</p> | <p>Filet of Beef Tenderloin <i>gf</i>
grilled 8oz. steak, brussels sprout, root
vegetable mash, cabrales butter,
malbec demi glaze
39</p> |

gf = gluten free

20% service charge will be added for parties of six or more

*Cooked to order. Consuming raw or undercooked meat, shellfish and eggs may increase your risk of food-borne illness.