

DESSERT WINE 3oz / BTL

**CESAR FLORIDO, MOSCATEL DORADO,
MOSCATEL, CHIPIONA** 18 / 105

flowers and citrus surrounded by apricots and complemented by toasted nuts and honey. this wine is a delightfully well-balanced masterpiece

**BODEGAS HIDALGO,
TRIANA, PEDRO XIMENEZ, JEREZ** 17 / 100

this dense, luscious, and bright wine is packed with dry fruits, dates, and nuts in a long and decadent finale

**MOSCATO D'ASTI CASCINETTA VIETTI,
PIEDMONT** 17 / 100

light bubbles with notes of white flowers and fresh peach



BRUNCH

COCKTAILS

21



BESO DE FUEGO
patrón reposado tequila,
passion fruit, lime, jalapeño, agave



ENCANTO
ilegal mezcal, orange liqueur, vanilla,
pomegranate, lime, lemon, fee foam



NOCTURNO
don julio reposado tequila,
licor 43, espresso, nutmeg



PURPLE SKY
ketel one vodka, st-germain,
lime, lavender, fee foam



THE MIRAGE
grey goose vodka, midori,
coconut, lemon, fee foam



FRESITA
tito's vodka, yuzu, lemon,
pineapple, strawberry foam



ROSA
bombay sapphire gin, lychee,
hibiscus, lemon



OCASO
bulleit bourbon, johnnie walker black,
lemon, lemongrass, cucumber,
angostura bitters, fee foam



TREMENDO OLD FASHIONED
woodinville bourbon, pedro ximénez sherry,
banana liqueur, orange bitters, cocoa bitters

LIFE TASTES BETTER AT THE TOP





THE GROVE

nolets gin, basil, yuzu, lemon, st-germain



EL CARIBE

bacardi ocho rum, guava, lime, torresella prosecco, mint, angostura bitters



SANGRIA DEL CIELO

branson royal cognac, plum, lemon, red wine, lemon-lime soda

NON ALCOHOLIC

15



SPICE, SPICE BABY

jalapeño-infused seedlip notas de agave, mango, pineapple, coconut, lemon



MINT CONDITION

seedlip garden, lime, lemongrass, cucumber, mint, fever-tree soda



LEVEL SPRITZ

non-alcoholic martini & rossi vibrante, passion fruit, strawberry, lemon-lime soda

BOTTOMLESS OFFERINGS* 35

PASSIONFRUIT APEROL SPRITZ

aperol, passionfruit, torresella prosecco, fever-tree soda

SANGRIA

red wine, branson royal cognac, lemon, plum

MIMOSAS & BELLINIS

CHAMPAGNE 60

MOET & CHANDON

IMPERIAL BRUT CHAMPAGNE

RED

5oz / BTL

PINOT NOIR BERNARDUS SANTA LUCIA HIGHLANDS

19 / 95

on the nose berry and plum cut by pepper spicy flavors with cardamon clove and vanilla

JOSEPH PHELPS PINOT NOIR FREESTONE SONOMA COAST

45 / 200

aroma's of black raspberry, juicy bing cherry and spice notes on the palate with savory herbs on the finish

PROTOS, TEMPRANILLO CRIANZA RIBERA DEL DUERO

18 / 90

cherries and forest fruits with white pepper, spices, and dried herbs. this high elevation wine is a perfect balance of acidity, soft tannins, and a touch of minerality

QUINTA DEL 67 GARNACHA BODEGAS VOLVER, ALMANSA

17 / 85

medium bodied wine with notes of dried fruits, dark berries, spice and balsamic lead into a wine with a lot of structure and silky tannins

NUMANTHIA, TERMES, TEMPRANILLO, TORO

17 / 85

powerful black fruits, cinnamon, and spices surround black berries and tea in a chocolate herbal end

CATENA MALBEC MENDOZA

22 / 110

aroma's of fresh dark and red berries, with lush ripe tannins on the palate.

THE VICE CABERNET SAUVIGNON NAPA VALLEY

20 / 100

on the nose, a generous burst of dark berries, cola, and black currant unfolds, lead into a rich medley of dark fruit complemented by hints of tobacco, cinnamon, and dark chocolate

ROSÉ

5oz / BTL

LA FETE DU ROSÉ GRENACHE BLEND COTES DE PROVENCE

17 / 85

yellow peaches, nectarines pear and melon lead into a wine with great structure and freshness

CHATEAU D'ESCLANS ROCK ANGEL GRENACHE BLEND, COTES DE PROVENCE

20 / 100

a richer style rosé bursting with ripe fruits, its combination of red fruits and rich citrus makes a medium bodied wine with long finish

*90 MINUTE LIMIT

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have medical conditions.

20% service charge will be added to your bill.

WINES BY THE GLASS

SPARKLING

5oz / BTL

VEUVE CLICQUOT BRUT ROSÉ 45 / 165

fresh red fruits lead into biscuit notes a fine and precise mousse with a fruity and precise finish

CHAMPAGNE, MOET BRUT IMPERIAL, N.V. 35 / 155

lively generous beginning full of pear, citrus and light red fruits gives way to a more mineral mid palate and a refreshing mouth watering finish

PROSECCO, TORRESELLA, VENETO ITALY 17 / 80

straw-yellow color, delicate aroma of green apples and white flowers. notes of pear, apple, and citrus

CAVA, ANNA DE CODORNIU, BLANC DE BLANCS BRUT N.V, CATALONIA 17 / 80

fruit-forward, yet classic. yeast notes and spices combine with delicious green apples, stone fruits, and citrus in a well-balanced and crisp finish

WHITE

5oz / BTL

ALBARIÑO MAR DE FRADES, GALICIA 18 / 90

peaches, lime, green apple, with a touch of salinity

PINOT GRIGIO TIEFENBRUNNER, TRENTO ALTO ADIGE 17 / 85

aroma's of white flowers, peach and pear. upfront citrus notes give way to a stony mineral finish

CLOUDY BAY, SAUVIGNON BLANC, MARLBOROUGH 22 / 110

intense grapefruit and tropical notes of passion fruit and guava go together in an herbal and clean finish

SAUVIGNON BLANC DETAILS BY SINEGAL, SONOMA VALLEY 16 / 80

on the nose lemon zest white flower and honeycomb, lead into flavors of apricot, white grapefruit with refreshing acidity

VERDEJO, AVIANA, RUEDA 17 / 85

refreshing citrus notes with a herbal undertone

DAOU, RESERVE CHARDONNAY, PASO ROBLES 18 / 90

hazelnut, butterscotch and brioche nuances melt with opulent apples, pears, papaya and limes

PRIX FIXE BRUNCH 35++

APERITIVOS SELECT ONE

ROMANA SALAD – VEG / GF

baby gem lettuce, green goddess, pickled onion, truffle cheese, chive, sunflower seed

PAN CON TOMATE – VG

pan de cristal, tomato, spanish olive oil

PAN CON MANCHEGO

pan de cristal, tomato, spanish olive oil, manchego cheese

DATES – GF

ibérico pancetta, manchego, guindilla pepper, honey gastrique

MUSHROOM CROQUETAS – VEG

porcini crema, truffle pearls, chervil

SUPPLEMENT

TUNA TARTARE 10

avocado, seeded lavash cracker, truffle, crème fraîche

PULPO – GF 10

chickpea, fingerling potato, salsa verde, spanish olive oil, paprika, caper

PLATOS FUERTES SELECT ONE

PATATAS BRAVAS – GF

crispy potatoes, salsa brava, garlic aioli, manchego cheese, chive, sunny-side up egg

ADD GRILLED SKIRT STEAK 15+

TORTILLA TRADICIONAL – GF

spanish omelette, potato, romesco sauce, manchego cheese

TOSTADA FRANCESA ESPAÑOLA

brioche, maple syrup, cinnamon sugar, ricotta cheese, strawberries

EGGS BENEDICT

two poached eggs, hollandaise, crispy fingerling potatoes, manchego biscuit, avocado

[CHOICE OF SMOKED SALMON, CHORIZO SAUSAGE OR BACON]

SUPPLEMENT

STEAK AND EGGS 20

grilled skirt steak, romesco sauce, agrodolce onion, veal jus, crispy potatoes, sunny-side up egg

POSTRES SELECT ONE

CHOCOLATE & BANANA – GF

flourless chocolate cake, banana cream, chocolate mousse

ICE CREAM OR SORBET – VEG / GF

daily selection

APERITIVOS

FRÍO

PAN CON TOMATE – VG	13
pan de cristal, tomato, spanish olive oil	
PAN CON MANCHEGO – VEG	14
pan de cristal, tomato, spanish olive oil, manchego cheese	
PAN CON IBÉRICO BELLOTA	18
pan de cristal, ibérico bellota, tomato, spanish olive oil	
SPANISH CHARCUTERIE	38
sourdough bread, ibérico chorizo, ibérico salchichón, murcia al vino, truffle manchego, pickles, crème fraîche	
TUNA TARTARE	24
avocado, seeded lavash cracker, truffle, crème fraîche	
HAMACHI CRUDO	24
jalapeño, basil, kalamansi, bulgur cracker, yuzu kosho	
ROMANA – VEG / GF	22
baby gem lettuce, green goddess, pickled onion, truffle cheese, chive, sunflower seed	
BURRATA – VEG	24
heirloom tomato, basil, pangrattato, pickled red onion	
ARÚGULA – VEG / GF	22
frisée, manchego cheese, fig, toasted almond, membrillo vinaigrette	

CALIENTE

DATES – GF	14
ibérico pancetta, manchego, guindilla pepper, honey gastrique	
FRITO MIXTO	24
crispy calamari, argentinian shrimp, pickled fresno pepper, garlic aioli	
MUSHROOM CROQUETAS – VEG	18
porcini crema, truffle pearls, chervil	
SALT COD CROQUETAS	18
chive, guindilla pepper, sauce gribiche	
JAMÓN SERRANO CROQUETAS	18
16 months serrano, manchego cheese, garlic aioli	
PULPO – GF	24
chickpea, fingerling potato, salsa verde, spanish olive oil, paprika, caper	

VEG: VEGETARIAN | VG: VEGAN | GF: GLUTEN FREE

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Prices are not inclusive of 20% service charge.

BRUNCH

PATATAS BRAVAS – GF	20
crispy potatoes, salsa brava, garlic aioli, manchego cheese, chive, sunny-side up egg	
ADD GRILLED SKIRT STEAK 15+	
TOSTADA FRANCESA ESPAÑOLA	24
brioche, maple syrup, cinnamon sugar, ricotta cheese, strawberries	
CROISSANT CON AGUACATE	22
arugula, poached egg, manchego sabayon, lemon vinaigrette	
EGGS BENEDICT	24
two poached eggs, hollandaise, crispy fingerling potatoes, manchego biscuit, avocado	
[CHOICE OF SMOKED SALMON, CHORIZO SAUSAGE OR BACON]	
LEVEL 6 BREAKFAST	24
2 eggs any style, crispy fingerling potatoes, tomato, house manchego biscuit	
[CHOICE OF SMOKED SALMON, CHORIZO SAUSAGE OR BACON]	
HUEVOS AL PLATO EN CAZUELA	24
braised tomato, chorizo, shishito pepper, manchego, poached egg, pan de cristal	
TORTILLA TRADICIONAL	20
spanish omelette, potato, romesco sauce, manchego cheese	
TORTILLA DE PESCADO – GF	22
classic spanish omelette, smoked salmon, spanish capers	
TORTILLA DE JAMÓN	24
classic spanish omelette, jamón ibérico, truffle pecorino, romesco sauce	
STEAK AND EGGS	36
grilled skirt steak, romesco sauce, agrodolce onion, veal jus, crispy potatoes, sunny-side up egg	
CHILEAN SEABASS	52
escabeche, guindilla pepper	

ADD ON SIDES

HOMEMADE MANCHEGO BISCUIT	8
TWO EGGS ANY STYLE	7
CHORIZO SAUSAGE	8
PATATAS BRAVAS	10
TRUFFLE FRIES	14