

COCKTAILS

HARISSA MARISSA 20

don julio blanco tequila, pierde almas mezcal, cointreau, lime juice, harissa agave syrup, jalapeño, house blend spices

FIELD TRIP 17

bombay sapphire gin, limoncello, supasawa, sumac, tonic water, fresh herbs

TÍA MARMALADE 20

bulleit bourbon, orange & cherry, marmalade syrup, aromatic bitters, angostura bitters

LA LUZ 18

volcan blanco tequila, campari, sweet vermouth, ardberg, orange bitters

ESPAÑOLA 22

bacardi 8 aged rum, punt e mes aperitivo, green chartreuse, sherry, lime, house-made thyme & rosemary cordial, angostura bitters

CASA VERDE 22

tromba tequila, grapefruit juice, lime, yuzu, lemongrass syrup, cucumber syrup, grapefruit soda, peychaud's bitters, poppy seeds

FORBIDDEN FRUIT SANGRIA 22

white wine, sherry lychee juice, lavender, butterfly pea powder, prosecco, fresh fruits

GROVEY BEATS 24

grey goose vodka, strawberries, dragon fruit, lime, rose syrup, angostura bitters

PURPLE SKY 16

belvedere vodka, butterfly pea powder, lavender syrup, st. germain

LIFE TASTES BETTER AT THE TOP

A P E R I T I F

SHERRY BTB

PALOMINO FINO 70

Gonzales Byass, Tio Pepe, Jerez

PALOMINO FINO 95

bodegas hidalgo, manzanilla en rama la gitana aniversario, s.l.barrameda

PALOMINO, LUSTAO 105

palo cortado, almacenista 22 year solera, jerez

VERMOUTH BTG | 3oz

DEMOCRATIC WINES 13

el bandarra, macabeo y xarel-lo, penedes

BODEGAS HIDALGO 14

vermut, palomino y pedro ximenes, san lucar de barrameda

CNIA. MATA, TINTO RESERVA 15

Mencia & Godello, Bierzo

CILLAR DE SILOS 16

globo old vines, tempranillo, quintana del pidio

YZAGUIRRE, ROJO RESERVA 17

garnacha, macabeo y viura, el morell

GONZALES BYASS 18

La Copa Rojo, Jerez de la Frontera

MARTINI & ROSSI, RISERVA SPECIALE 16

rubino, trebbiano and catarrato, torino

CARPANO, ANTICA FORMULA 28

Piemontese Muscatel Blend, Torino

DOLIN 14

rouge, chambery

WINE GLASS

SPARKLING

CHAMPAGNE ROEDERER ROSE BRUT 2015	55
sophisticated and vibrant drives red fruits and citric over rich spiced breads mineral and creamy end	
MOET OLÉ, CHAMPAGNE, MOET ICE IMPERIAL, N.V.	40
our special way, saffron and rosemary turn this ice champagne into the most refreshing, exotic and unique spanish experience	
PROSECCO, DELLA VITE, VALDOBBIADENE SUPERIORE, EXTRA DRY, N.V.	18
rich and elegant red and tropical fruit combine with creamy brioche and touches of caramel and hazelnuts	
CAVA, ANNA DE CODORNIU, BLANC DE BLANC BRUT N.V.	14
harmonious and very refreshing light flowers and herbs accompany this citric and indulgent wine	

WHITE

BODEGAS AVANCIA, GODELLO, VALDEORRAS	24
lavish flavors of white fruits and herbs are brought in to focus by minerality the impressive and energizing acidity	
CLOUDY BAY, SAUVIGNON BLANC 2021, MARLBOROUGH	22
intense grapefruit and tropical notes of passion fruit and guava go together in an herbal and clean finish	
DAOU, RESERVE CHARDONNAY, PASO ROBLES	20
hazelnut, butterscotch and brioche nuances melt the opulent apples, pears, papaya and limes	
AMEZTOI, UNDURRABI ZURI, TXAKOLI GETARAİKO	18
full of brilliance apple and lemon that are further enhanced by its beautiful "aguja" could not produce a wine more perfect for the sun	
PAZO DE SAN MAURO, ALVARIÑO, RIAS BAIXAS	16
expresive and refreshing, packed with citrus and green apples with an intense focus and minerality that persist in a beautiful finish	
MARQUES DE RISCAL, VERDEJO, RUEDA	13
powerful nose with plenty of stone fruits, flowers and herbs along citric, fennel and aniseed nuances	

ROSÉ

DOMAINE OTT, BY OTT, GRENACHE BLEND, COTES DE PROVENCE	18
elegant peaches and oranges intertwined with redberries and tropical suggestions in this full and bright wine	
CHATEAU D'ESCLANS, WHISPERING ANGEL, GRENACHE BLEND, COTES DE PROVENCE	15
floral and full of strawberries and apples, gives way to peach, pamplemousses and herbs in a delicious finale	
MUGA, ROSADO, GARNACHA BLEND, RIOJA	13
complex, opulent with apricots tangerines and red fruits followed by rose petals and even some hazelnut	

RED

FLOWERS, PINOT NOIR, SONOMA COAST	30
daring, ripe cherries, strawberries as well as rhubarb and flowers are focused by a beautiful acidity and earthy underbrush	
ANCIENT PEAKS, SANTA MARGA, RED, NAPA VALLEY	18
full bodied black and blue fruits accompanied by vanilla and toast exhibits elegant yet powerful tannins of its napa provenance	
NUMANTHIA, TERMES 2018, TEMPRANILLO, TORO	15
powerful black fruits, cinnamon and spices surround black berries and tea in a chocolatey herbal end	
VIÑA POMAL, RESERVA, TEMPRANILLO, RIOJA	14
elegant packed with beautiful red fruits where plums accompanied with licorice are intertwined with leather and soy in a classic long finish	
SIERRA SALINAS, MIRA SALINAS, MONASTRELL, ALICANTE	13
very complex red, black, and blue fruits also rich herbs spices and meaty notes full bodied yet vibrant	
DESSERT WINE	
CESAR FLORIDO, MOSCATEL DORADO, MOSCATEL, CHIPIONA	18
flowers and citrus surround apricots, toasted nuts and honey delightfully well-balanced masterpiece	
BODEGAS HIDALGO, TRIANA, PEDRO XIMENEZ, JEREZ	17
This dense and luscious and bright wine is packed with dry fruits, dates and nuts in a long and decadent finale	

T A P A S

OLIVES – veg / gf marcona almond, goat cheese, fennel, lemon oil	10
PAN CON TOMATE – vg sourdough bread, tomato, spanish olive oil	12
PAN CON ANCHOVY sourdough bread, cultured butter, parsley, spanish white anchovy	14
PAN CON IBÉRICO BELLOTA sourdough bread, ibérico bellota, tomato, spanish olive oil	16
MURCIA AL VINO – veg spanish goat cheese, quince, sourdough bread	12
IBÉRICO BELLOTA HAND SLICED marcona almonds, sourdough bread, spanish olive oil	32
SPANISH CHARCUTERIE sourdough bread, ibérico chorizo, ibérico salchichón, pickles, crème fraîche	28
DATES – gf Pancetta, goat cheese, guindilla pepper, marcona almonds, truffle honey	14
SHISHITO PEPPERS – vg / gf locally grown served with sea salt	12
ZUCCHINI FLOWERS – veg ricotta cheese, honey, fennel pollen	24
POLLO CROQUETTES roasted chicken, aioli, black truffle, manchego cheese	16
SALT COD CROQUETTES chive, guindilla pepper, sauce gribiche	18
OCTOPUS – gf chickpea, fingerling potato, salsa verde, spanish olive oil, paprika, caper	24
MEDITERRANEAN MUSSELS fideo pasta, chorizo sausage, sofrito, saffron	20
GAMBAS AJILLO – gf argentinian shrimp, harissa, parsley sauce, crispy garlic	24
BRUSSEL BRAVAS – veg brava sauce, parmesan pangrattato, aioli, manchego cheese	16
TRUFFLE FRIES parsley, truffle cheese	12

R A W B A R

* OYSTERS house hot sauce, yuzu kosho mignonette	½ DOZ - 24 DOZ - 48
* TUNA TARTARE avocado, seeded lavosh cracker, truffle, crème fraîche	24
* HAMACHI CRUDO jalapeño, basil, kalamansi, bulgur cracker, yuzu kosho	24
* SCALLOP CEVICHE – gf aguachile, cucumber, lime, jicama, jalapeño, cilantro	24

S A L A D S

ROMANA SALAD – veg / gf baby gem lettuce, green goddess, pickled onion, truffle cheese, chive, sunflower seed	22
TOMATO SALAD – veg stracciatella cheese, heirloom tomato, basil, pangrattato, pickled red onion	24
VERDE SALAD – veg / gf escarole frisee lettuce, pistachio, lemon vinaigrette, manchego, pickled raisin, radish	22

S H A R I N G

WAGYU STRIPLOIN STEAK romesco sauce, agrodolce onion, veal jus, crispy potato	64
RIBEYE – gf 14oz prime ribeye, chimichurri, veal jus, pickled shiitake mushroom,	78
BRANZINO – gf almond, grapes, salsa verde, ajo blanco	46
PAELLA DE MARISCOS – gf spanish bomba rice, sofrito, argentinian shrimp, fresh scallops, mussels, lemon	64
PAELLA DE POLLO – gf spanish bomba rice, baby leek, wild mushroom	56
PAELLA DE HONGOS – veg / gf spanish bomba rice, exotic mushrooms, asparagus, sofrito, lemon	50

veg: vegetarian | vg: vegan | gf: gluten free

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE MEDICAL CONDITIONS.

PRICES ARE NOT INCLUSIVE OF 20% SERVICE CHARGE.