



Level 6 offers a modern and urban twist on Spanish cuisine, encouraging the art of connection, with sharing at the heart of the experience.

RED

- FLOWERS, PINOT NOIR, SONOMA COAST** 30
daring ripe cherries, strawberries, rhubarb and flowers are focused by a beautiful acidic and earthy underbrush
- ANCIENT PEAKS, SANTA MARGA, RED, PASO ROBLES** 18
one of Paso Robles' southernmost vineyards shows full of ripe fruits, coffee and herbal nuances accompanied by savory notes from the French and American oak barrels where it lay
- NUMANTHIA, TERMES 2018, TEMPRANILLO, TORO** 17
powerful black fruits, cinnamon, and spices surround black berries and tea in a chocolaty herbal end
- DISSEGNA, CABERNET FRANC, VENETO** 15
this medium plus-plus body wine offers generous red forest fruits and herbs that combine in an intense characteristic experience with a long ending
- BODEGAS BRECA, EL NACIDO GARNACHA, CALATAYUD** 14
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.
- VIÑEDOS VALDERIZ, VALDEHERMOSO JOVEN, RIBERA DEL DUERO** 13
rich in fruits, dominated by black plums and cherries, and paired with bay leaves and black tea. this wine shows balanced acidity that highlights the leathery notes

ROSÉ

- DOMAINE OTT, BY OTT, GRENACHE BLEND, COTES DE PROVENCE** 18
elegant peaches and oranges intertwined with red berries and tropical suggestions in this full and bright wine
- CHATEAU D'ESCLANS, WHISPERING ANGEL, GRENACHE BLEND, CÔTES DE PROVENCE** 15
floral and full of strawberries and apples, gives way to peach, pamplemousse 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

DESSERT WINE (3 oz)

- CESAR FLORIDO, MOSCATEL DORADO, MOSCATEL, CHIPIONA** 18
flowers and citrus surrounded by apricots and complimented by toasted nuts and honey. This wine is a delightfully well-balanced masterpiece
- BODEGAS HIDALGO, TRIANA, PEDRO XIMENEZ, JEREZ** 17
this dense, luscious, and bright wine is packed with dry fruits, dates, and nuts in a long and decadent finale



LIFE TASTES BETTER AT THE TOP



WINE BY GLASS (5 oz)

SPARKLING

CHAMPAGNE ROEDERER ROSE BRUT 2015 55

sophisticated yet vibrant, this wine drives red fruits and citrus over rich spiced breads, minerals, and a creamy end

CHAMPAGNE, MOET BRUT IMPERIAL, N.V. 35

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

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

CAVA, BOHIGAS GALDA BRUT N.V, PENEDES 13

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

BODEGAS AVANCIA, GODELLO, VALDEORRAS 24

lavish flavors of white fruits and herbs are brought in to focus by minerality and impressive, 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 with opulent apples, pears, papaya and limes

MARQUES DE RISCAL, VERDEJO, RUEDA 13

powerful notes with plenty of stone fruits, flowers and herbs along with citric fennel and aniseed nuances

BODEGAS VALTEA, ALBARIÑO, RIAS BAIXAS 16

expressive stone fruits and citrus are enveloped by nuances of white azahares and limes. ultimately it surrenders in a clean crisp and mineral end

DISSEGNA, PINOT GRIGIO, VENETO 15

light and crisp; the wine offers notes of citrus and stone fruits accompanied by under-ripe almonds and ever so light white flower aromas in a refreshing finale

COCKTAILS 20



BESO DE FUEGO patrón reposado tequila, passionfruit, lime, jalapeño, agave

ENCANTO ilegal mezcal, cointreau, 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

SUBTROPICS tito's vodka, green chartreuse, lemon, agave, tropical red bull

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

ICLARO QUE SÍ nolet's silver gin, acqua di cedro, bitter rouge bianco, sage

EL CARIBE bacardí 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

RED BULL	6
RED BULL SUGAR FREE	6
RED BULL YELLOW EDITION (TROPICAL)	6

APERITIVOS

FRÍO

OLIVES – VEG / GF 10
marcona almond, goat cheese, fennel, lemon oil

PAN CON TOMATE – VG 12
sourdough bread, tomato, spanish olive oil

PAN CON MANCHEGO – VEG 14
sourdough bread, tomato, spanish olive oil, manchego cheese

PAN CON ANCHOVY 14
sourdough bread, cultured butter, parsley, spanish white anchovy

PAN CON IBÉRICO BELLOTA 16
sourdough bread, ibérico bellota, tomato, spanish olive oil

IBÉRICO BELLOTA HAND SLICED 32
marcona almonds, sourdough bread, spanish olive oil

SPANISH CHARCUTERIE 38
sourdough bread, ibérico chorizo, ibérico salchichón, murcia al vino, truffle manchego, pickles, crème fraîche

PIMIENTOS DE PIQUILLO – VEG 14
piquillo pepper, goat cheese, chervil, basil oil, watercress, marcona almond

TUNA TARTARE 24
avocado, seeded lavash cracker, truffle, crème fraîche

HAMACHI CRUDO 24
jalapeño, basil, kalamansi, bulgur cracker, yuzu kosho

CALIENTE

DATES – GF 14
ibérico pancetta, manchego, guindilla pepper, honey gastrique

ZUCCHINI FLOWERS – VEG 24
ricotta cheese, honey, fennel pollen

MUSHROOM CROQUETTES – VEG 18
porcini crema, truffle pearls, chervil

SALT COD CROQUETTES 18
chive, guindilla pepper, sauce gribiche

JAMON SERRANO CROQUETTES 18
16 months serrano, manchego cheese, garlic aioli

OCTOPUS – GF 24
chickpea, fingerling potato, salsa verde, spanish olive oil, paprika, caper

MEDITERRANEAN MUSSELS 20
chorizo sausage, sofrito, saffron, grilled sourdough

GAMBAS AJILLO – GF 24
argentinian shrimp, harissa, parsley sauce, crispy garlic

ENSALADA

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

VERDE – VEG / GF 22
escarole frisee lettuce, pistachio, lemon vinaigrette, manchego, pickled raisin, radish

PAELLA

PAELLA DE MARISCOS – GF 32 / 64
spanish bomba rice, sofrito, argentinian shrimp, langoustine, squid, mussel, lemon

PAELLA DE POLLO – GF 28 / 56
spanish bomba rice, baby leek, wild mushroom

PAELLA DE CHAMPIÑÓN – VG / GF 25 / 50
spanish bomba rice, exotic mushrooms, asparagus, sofrito, lemon

A LA PARRILLA

WAGYU SKIRT STEAK 64
romesco sauce, agrodolce onion, veal jus, crispy potato

RIBEYE – GF 78
14oz prime ribeye, chimichurri, veal jus, pickled shiitake mushroom

BRANZINO – GF 46
almond, grapes, salsa verde, ajo blanco

HALF CHICKEN – GF 38
charred scallions, mojo rojo, chives, lemon

ACOMPAÑAMIENTOS

SHISHITO PEPPERS – VG / GF 12
locally grown served with sea salt

BRUSSELS BRAVAS – VEG 13
brava sauce, parmesan pangrattato, aioli, manchego cheese

TRUFFLE FRIES – VEG 13
parsley, truffle cheese

GRILLED ASPARAGUS – VEG / GF 13
ajo blanco, brown butter, toasted almonds, parsley

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.