

APERITIVOS

FRÍO

OLIVES – VEG / GF

marcona almond, goat cheese, fennel, lemon oil

PAN CON TOMATE – VG

sourdough bread, tomato, spanish olive oil

PAN CON MANCHEGO – VEG

sourdough bread, tomato, spanish olive oil, manchego cheese

PAN CON ANCHOVY

sourdough bread, cultured butter, parsley, spanish white anchovy

PAN CON IBÉRICO BELLOTA

sourdough bread, ibérico bellota, tomato, spanish olive oil

IBÉRICO BELLOTA HAND SLICED

marcona almonds, sourdough bread, spanish olive oil

SPANISH CHARCUTERIE

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

PIMIENTOS DE PIQUILLO – VEG

piquillo pepper, goat cheese, chervil, basil oil, watercress, marcona almond

TUNA TARTARE

avocado, seeded lavash cracker, truffle, crème fraîche

HAMACHI CRUDO

jalapeño, basil, kalamansi, bulgur cracker, yuzu kosho

CALIENTE

DATES – GF

ibérico pancetta, manchego, guindilla pepper, honey gastrique

ZUCCHINI FLOWERS – VEG

ricotta cheese, honey, fennel pollen

MUSHROOM CROQUETTES – VEG

porcini crema, truffle pearls, chervil

SALT COD CROQUETTES

chive, guindilla pepper, sauce gribiche

JAMON SERRANO CROQUETTES

16 months serrano, manchego cheese, garlic aioli

OCTOPUS – GF

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

MEDITERRANEAN MUSSELS

chorizo sausage, sofrito, saffron, grilled sourdough

GAMBAS AJILLO – GF

argentinian shrimp, harissa, parsley sauce, crispy garlic

ENSALADA

ROMANA – VEG / GF

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

BURRATA – VEG

heirloom tomato, basil, pangrattato, pickled red onion

VERDE – VEG / GF

escarole frisee lettuce, pistachio, lemon vinaigrette, manchego, pickled raisin, radish

PAELLA

PAELLA DE MARISCOS – GF

spanish bomba rice, sofrito, argentinian shrimp, langoustine, squid, mussel, lemon

PAELLA DE POLLO – GF

spanish bomba rice, baby leek, wild mushroom

PAELLA DE CHAMPIÑÓN – VG / GF

spanish bomba rice, exotic mushrooms, asparagus, sofrito, lemon

A LA PARRILLA

WAGYU SKIRT STEAK

romesco sauce, agrodolce onion, veal jus, crispy potato

RIBEYE – GF

14oz prime ribeye, chimichurri, veal jus, pickled shiitake mushroom

BRANZINO – GF

almond, grapes, salsa verde, ajo blanco

HALF CHICKEN – GF

charred scallions, mojo rojo, chives, lemon

ACOMPAÑAMIENTOS

SHISHITO PEPPERS – VG / GF

locally grown served with sea salt

BRUSSELS BRAVAS – VEG

brava sauce, parmesan pangrattato, aioli, manchego cheese

TRUFFLE FRIES – VEG

parsley, truffle cheese

GRILLED ASPARAGUS – VEG / GF

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.

COCKTAILS

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

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

RED BULL SUGAR FREE

RED BULL YELLOW EDITION (TROPICAL)



WINE BY GLASS (5 oz)

SPARKLING

CHAMPAGNE ROEDERER ROSE BRUT 2015

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.

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

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

CAVA, BOHIGAS GALDA BRUT N.V, PENEDES

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

lavish flavors of white fruits and herbs are brought in to focus by minerality and impressive, energizing acidity

CLOUDY BAY, SAUVIGNON BLANC 2021, MARLBOROUGH

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

DAOU, RESERVE CHARDONNAY, PASO ROBLES

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

MARQUES DE RISCAL, VERDEJO, RUEDA

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

BODEGAS VALTEA, ALBARIÑO, RIAS BAIXAS

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

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

RED

FLOWERS, PINOT NOIR, SONOMA COAST

daring ripe cherries, strawberries, rhubarb and flowers are focused by a beautiful acidic and earthy underbrush

ANCIENT PEAKS, SANTA MARGA, RED, PASO ROBLES

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

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

DISSEGNA, CABERNET FRANC, VENETO

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

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

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

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

floral and full of strawberries and apples, gives way to peach, pamplemousse and herbs in a delicious finale

MUGA, ROSADO, GARNACHA BLEND, RIOJA

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

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

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

