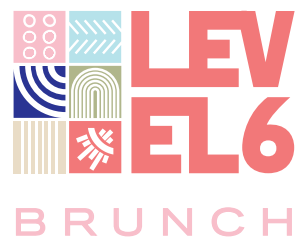




LIFE TASTES  
BETTER AT  
THE TOP



## 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

#### \*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.

## 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

LIFE TASTES BETTER AT THE TOP



# APERITIVOS

## FRÍO

**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 IBÉRICO BELLOTA** 18  
sourdough bread, 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

**PALETA IBÉRICO BELLOTA CON CHIPS** 24  
sliced ibérico, potato chips, paprika

**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

**GAZPACHO** 24  
blue crab, avocado, toasted brioche

## CALIENTE

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

**TRUFFLE FRIES – VEG** 14  
parsley, truffle cheese

**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

# 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

**MOSCATO D'ASTI CASINETTA, PIEDMONT** 17  
light light bubbles with notes of white  
flowers and fresh peach

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

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shellfish, or eggs may increase your risk of foodborne  
illness, especially if you have medical conditions.

Prices are not inclusive of 20% service charge.

## RED

5oz / BTL

**PINOT NOIR BERNARDUS  
SANTA LUCIA HIGHLANDS** 19 / 85

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

**JOSEPH PHELPS PINOT NOIR  
FREESTONE SONOMA COAST** 45 / 190

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

**THE VICE CABERNET SAUVIGNON  
NAPA VALLEY** 20 / 90

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

**QUINTA DEL 67 GARNACHA  
BODEGAS VOLVER, ALMANSA** 16 / 75

medium bodied wine with notes of dried fruits,  
dark berries, spice and balsamic leading in to a  
wine with a lot of structure and silky tannins

**NUMANTHIA, TERMES,  
TEMPRANILLO, TORO** 17 / 75

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

**CATENA MALBEC MENDOZA** 19 / 80

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

**PROTOS, TEMPRANILLO  
CRIANZA RIBERA DEL DERO** 18 / 75

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

## ROSÉ

5oz / BTL

**MIRABEAU X GRENACHE BLEND  
COTES DE PROVENCE** 15 / 65

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

**CHATEAU D'ESCLANS ROCK ANGEL  
GRENACHE BLEND, COTES DE PROVENCE** 20 / 80

a richer style rose bursting with ripe fruits, it's  
combination of red fruits and rich citrus makes  
a medium bodied wine with long finish

## BRUNCH

**PATATAS BRAVAS – GF** 20

crispy potato, brava sauce, garlic aioli,  
manchego cheese, chive, sunny side up egg

**ADD GRILLED SKIRT STEAK 15+**

**SPANISH FRENCH TOAST** 24

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

**CROISSANT CON AVOCADO** 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 peppers,  
manchego, poached egg, sourdough

**TORTILLA TRADICIONAL** 20

spanish omelette, potato,  
romesco sauce, manchego cheese

**TORTILLA PESCADO – GF** 22

classic spanish omelette, smoked  
salmon, spanish capers

**TORTILLA JAMON** 24

classic spanish omlette, jamón ibérico,  
truffle pecorino, romesco sauce

**STEAK AND EGGS** 36

grilled skirt steak, romesco sauce,  
agrodolce onion, veal jus,  
crispy potato, sunny up egg

### ADD ON SIDES

**HOMEMADE MANCHEGO BISCUIT** 8

**TWO EGGS ANY STYLE** 7

**CHORIZO SAUSAGE** 8

**PATATAS BRAVAS** 10

# 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 TOMATO – VG

sourdough bread, tomato, spanish olive oil

### PAN CON ANCHOVY

sourdough bread, cultured butter, parsley, spanish white anchovy

### DATES – GF

ibérico pancetta, manchego, guindilla pepper, honey gastrique

### MUSHROOM CROQUETTES – VEG

porcini crema, truffle pearls, chervil

#### SUPPLEMENT

#### TUNA TARTARE 10

avocado, seeded lavosh cracker, truffle, crème fraîche

## PLATOS FUERTES SELECT ONE

### PATATAS BRAVAS – GF

crispy potato, brava sauce, garlic aioli, manchego cheese, chive, sunny side up egg

### ADD GRILLED SKIRT STEAK 15+

### TORTILLA TRADICIONAL – GF

spanish omelette, potato, romesco sauce, manchego cheese

### SPANISH FRENCH TOAST

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

### 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 potato, sunny up egg

## POSTRES SELECT ONE

### CHOCOLATE & BANANA – GF

flourless chocolate cake, banana cream, chocolate mousse

### ICE CREAM OR SORBET – VEG / GF

daily selection

# WINES BY THE GLASS

## SPARKLING

5oz / BTL

### VEUVE CLICQUOTE BRUT ROSE

45 / 165

fresh red fruits leading into biscuit notes a fine and precise mouse 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 / 60

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 / 60

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

### CLOUDY BAY, SAUVIGNON BLANC 2021, MARLBOROUGH

22 / 100

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

### DAOU, RESERVE CHARDONNAY, PASO ROBLES

18 / 80

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

### ALBARINO BOAL DE AOURSA, GALICIA

18 / 75

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

### PINOT GRIGIO TIEFENBRUNER, TRENTINO ALTO ADIGE

16 / 65

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

### VERDEJO, AVIANA, REUDA

16 / 65

refreshing citrus notes with a herbal undertone

### SAUVIGNON BLANC DETAILS BY SINEGAL, SONOMA VALLEY

16 / 65

on the nose lemon zest white flower and honeycomb, leading in to flavors of apricot, white grapefruit with refreshing acidity