

TAPAS FRIAS cold small plates

raw pacific oysters |
chili-lime granita 2.50 each (gf/df)

wild fish ceviche | sour citrus juice, onion, cilantro
cucumber, jalapeño, corn chips 14 (gf/df)

avocado tuna ceviche | citrus soy sauce, cilantro
sambal oelek, scallion, sesame, togarashi 15 (gfo/df/n)

paprika hummus | grilled flatbread 6 (v/gfo/df/n)
additional flatbread 2

citrus marinated olives | 6 (gf/df/v)

honey-chile-rosemary walnuts | 5 (gf/df/n)

citrus-garlic dipping oil | pan de oro bread 3

SOPA y ENSALADA soup and salad

suquet | catalan soup with manila clams
shrimp, wild fish, saffron-tomato-romesco broth
grilled bread 14 (gfo/df/n)

farm greens | market vegetables
red onion, citrus-pepper vinaigrette 8 (gf/df)

spring garden | snap peas, arugula, mizuna
radish, grilled asparagus, roasted carrots
cucumber-mint yogurt dressing 10 (gf)

TAPAS CALIENTES hot small plates

crispy chili chickpeas | 3 (gf/df/v)

goat cheese stuffed piquillo peppers | 8 (gfo)

corn flour arepas | citrus criolla 4 (gf)

patatas bravas | sambal rouille, marinated olives 6 (gf/df)

black bean fritters | lime crema 6 (gf/vo)

blue crab hushpuppies | avocado remoulade 9 (gf)

gambas al ajillo | white shrimp, paprika, olive oil
garlic confit, chili flake, lemon, grilled bread 12 (gfo/df)

bacon wrapped dates stuffed with chorizo | 6 (gf/df)

lamb meatballs | walnut romesco 11 (gf/df/n)

recado rojo beef skewers | potato, scallion 7 (gf/df)

arrachera skirt steak tacos |
chimichurri, citrus criolla, queso fresco 9 (gf)

LA CENA DINNER

DE LA PARRILLA from the grill

each item served with creamy polenta, chimichurri, salsa criolla
and dried ancho chili sauce (gf/df)

california squid | 13

10oz wild skin-on king salmon | 30

10oz whole idaho trout | 18

16oz rib eye | 39

12oz prime skirt steak | 25

pimenton split natural chicken | 17

sweet & sticky berkshire pork short ribs | 18

FIDEOS y PAELLAS pastas and baked rice

lamb ravioli | fennel, mustard brodo
radish, breadcrumbs 25

potato gnocchi | chorizo bolognese
squash blossoms, manchego 22 (gf)

mac-n-cheese | sweet onion
breadcrumbs, fonduta 13

please expect at least a 20 minute cook time / serves 3-4

paella de la luna | saffron bomba rice
house made chorizo, jidori chicken thigh
piquillo peppers, spring peas, salsa criolla 29 (gf/df)

paella del mar | saffron bomba rice, manila clams
local rock fish, white shrimp, squid
spring peas, piquillo peppers, salsa criolla 38 (gf/df)

2015 california water mandate
water will be served by request only
please help us conserve our precious resource

warning: consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase your risk of food borne illness
especially if you have a medical condition.

VERDURAS vegetables

grilled artichoke | aioli, togarashi, lemon 10 (gf)

braised spring greens | garlic, chili flake
onion, bacon fat 6 (gf/vo)

charred romaine | crispy onions
blue cheese crema, red wine reduction 10 (gf)

spice roasted beets | herbed goat cheese mousse
citrus coulis, walnut honeycomb, arugula 10 (gf/n)

fried green beans | garlic, chili flake
bacon fat vinaigrette 8 (gf/vo)

COCAS flatbreads

lamb sausage | chimichurri, queso fresco
roasted onion, red wine reduction 14

spring squash pisto |
walnut romesco, arugula 12 (v/n)

baked clam | manila clams, smoked bacon
white cheddar cheese, fonduta, herbs 13

jamon serrano | big rock blue, manchego
queso fresco, shaved fennel 14

QUESO cheese

mt. tam | 9 (pc)
cowgirl creamery | mostarda

manchego el trigal | 7 (rs)
spain | candied citrus honey

big rock blue | 8 (pc)
central coast creamery |
chorizo date chutney

templeton gap | 9 (pg)
alcea rosea | candied walnuts

humboldt fog | 8 (pg)
cypress grove | strawberry
chutney

hand-made queso fresco
7 (pc) | citrus-chili olive oil

mix it up | 16
choose a selection of any
three cheeses or meats

(v)-vegan (vo)-vegan option available (df)-dairy free (gf)-gluten free
(gfo)-gluten free option available (n)-contains nuts and/or seeds

CHARCUTERÍA cured meat

18 month

jamon serrano | 9
pork leg | redondo iglesia

coppa | 7
pork jowl | fabrique

duck prosciutto | 9
duck breast | fabrique

lardo | 6
pork fatback | olli

wild boar salami | 8
wild boar | fabrique

bresaola | 8
air dried beef | bernini

pate campagne | 6
country pork pate | fabrique

VINO BLANCO whites by the glass
half glass/glass

laetitia | brut cuvee n.v.
arroyo grande valley / 11

taltarni | "taché" sparkling rosé
2010 south australia/tasmania / 10

keola | rosé (*petite sirah-syrah-grenache*)
2013 paso robles 4.50 / 8

reichsrat von buhl | "jazz" riesling
2011 pfalz, germany 5 / 9

chasing venus | sauvignon blanc
2013 marlborough, new zealand 4.50 / 8

giuseppe campagnola | pinot grigio
2013 veneto, italy 4.50 / 8

burgans | albariño
2013 rias baixas, spain 5 / 9

pomar junction | viognier
2013 paso robles 5 / 9

treana | (*marsanne-viognier*)
2013 central coast 4.50 / 8

raeburn | chardonnay
2013 russian river valley 6 / 11

CERVEZA beer
craft on draft

ask your server about our rotating handles

BOTELLAS | 12oz bottles

firestone 805 4.7% abv 5

firestone DBA 5.0% abv 5

lagunitas IPA 6.2% abv 5

negra modelo 5.4% abv 5

pranqster belgain ale 7.6% abv 6

FMB davy brown ale 6.0% abv 5

omission pale ale (gluten free) 5.8% abv 5

BEBIDAS
DRINKS

CÓCTELES cocktails

killin' thyme |
st. george botanivore gin
thyme infused honey, lillet blanc, lemon 12

rouge & rye |
bulleit rye, carpano antica, chartreuse
cardamom, applejack brandy, lillet rouge 12

anchored up vesper |
anchor distillery junipero gin and hophead vodka
canton ginger liqueur, cracked black pepper 12

tequila verde |
blanco tequila, muddled jalapeño, cilantro
lime juice, agave nectar, salt and pepper rim 12

strawberry-basil gimlet |
st. george vodka, strawberry
basil, lemon juice, st. germaine 12

blue bourbon smash |
four roses bourbon, blueberry shrub
mint, lemon juice, splash of soda 12

sangria roja | market berries, chopped citrus
malbec, ginger glass 7 pitcher 25

NO ALCOHÓLICO non-alcoholic

strawberry basil | strawberry puree
basil, simple syrup, soda 5

berry lemonade | raspberry, blackberries
blueberries, agave lemonade 5

cucumber mint | cucumber
mint, simple syrup, soda 5

honey thyme | thyme infused honey
lemon juice, soda 5

cilantro sour | cilantro, grapefruit, lime, soda 5

VINO TINTO
red wines by the glass
half glass/glass

morgan | "12 clone"
2013 santa lucia highlands 7 / 13

opolo | "mountain" zinfandel
2013 paso robles 6 / 11

kenneth volk | tempranillo
2010 john smith vineyard san benito county 5.50 / 10

atteca | "honor vera" grenache
2013 spain 4.50 / 8

barrel 27 | "right hand man" syrah
2012 central coast 5 / 9

michael david | (*petite sirah-petit verdot*)
2012 lodi 5 / 9

delas | (*grenache-syrah*)
2013 ventoux. rhone valley, france 4.50 / 8

ancient peaks | "renegade"
(*syrah-malbec-petit verdot*)
2012 paso robles 6 / 11

renacer | "punto final" malbec
2013 mendoza valley, argentina 4.50 / 8

lexington | cabernet sauvignon
2011 gist ranch santa cruz mountians 7 / 13

CERVEZA GRANDE

big bottled beer

arrogant bastard 7.2% abv 22oz 9

firestone wookey jack IPA 8.3% abv 22oz 11

reef points apple cider 8.5% abv 22oz 14

bruery mischief belgian 8.5% abv 750ml 15

barrelhouse oatmeal stout 6.0% abv 22oz 11

green flash seasonal *ask your server for details* 22oz 11