

MONDAY'S SPECIALS

TAPAS + WINE NIGHT

One for \$11 | Three for \$29

(no duplicates)

CHEF NANCY'S TAPA-OF-THE-WEEK

Ask your server about this week's featured tapa!

BIRRA SCALLOPS

Consomme | Crispy Yuka | Bacon

CALAMARI

Pecorino | Asian Bourbon Glaze

MINI CRABCAKES

Creole Remoulade

TUNA TARTARE

Cucumber | Wasabi Cream | Ginger Ponzu

WINGS

Ask your server about this week's featured sauce!

PRIME RIB TOAST

Horseradish Cream | Au Jus | Caramelized Onions

BUFFALO CHICKEN DIP

Mozzarella | Bleu Cheese | Crostini

BLISTERED SHISHITO PEPPERS

Lemon Aioli | Queso Fresco

ALMEJAS A LA MARINARA

Clams | Basil Marinara | Parmesan Cheese

TORTILLA DE CAMARONES

Spinach | Panko | Chipotle Mayo

From the Bar

Sangria Pitcher for Two \$20

St. George Merlot Bottle \$30

Vincentin White Malbec Bottle \$40

Castro Baby Super Tuscan Bottle \$50

\$20 off all Herman Story Bottles