

# Drinks

## Wine

## Hot

## Cold

Double Espresso 2.50

Cappuccino 3.50

Latte 4.35

House-made flavors:  
Vanilla / lavender / seasonal .60

Americano 3.35

Cortado 3.35

Hot Tea 3.50

Chai Latte 4.60

Pour-Over Coffee 3.85  
single origin coffee, brewed to order

Chemex Pour-Over 6.50  
single origin coffee, Serves 2

Iced Tea 2.95

Lemonade 3.25

Iced Latte 4.35

Cold Brewed  
Nitro Coffee 4.50

COMING SOON

## Beer

COMING SOON



# Tapas

## Meat & Chicken

Pepper Dusted Beef Tenderloin 10  
w/ au poivre sauce

Bao Buns BBQ Taco 6  
w/ pecan brisket, cilantro & pickled red onions

Rice and Ground Beef Stuffed Peppers 7  
w/ chimichurri sauce

Chicken Roulade 7  
W/ spinach, swiss cheese & tomato ragout

Albondigas Meatballs 6  
w/ tomato sauce

Huevos Rotos con Jamon Serrano 8  
(Broken egg over potato and cured ham)

## Vegetable & Starch

French Onion Soup 5  
w/ swiss cheese & toast

Wild Mushroom Risotto 6  
w/ mushroom ragout

Parmesan Gnocchi 6  
w/ roasted corn, tomato & citrus sauce

Roasted Brussel Sprouts 6  
w/ candied bacon, evo

## Seafood

Gambas al Ajillo 8  
(garlic shrimp) w/ arugula and toast

Smoked Salmon Bruschetta 8  
w/ tomato, black olive, balsamic glaze

Herb Steamed Mussels 8  
W/ seasonal vegetables & spinach pesto

Seared Atlantic Salmon 9  
w/ arugula, fennel slaw & turmeric beurre blanc sauce

Scallops 9  
w/ tropical salsa

Roasted Cod 8  
W/ garlic, carrot & tarragon puree.

## Cured Plates & Cheeses

served with fruit, nuts, toast

Genoa salami 7

Jamon serrano 7

Mortadella 7

Smoked Salmon 7

Soft Brie Cheese 6

Goat Cheese 6

Guda Cheese 6

Manchego Cheese 6

Shaved Parmesan 6

Fetta Cheese 6