



*Happy Hour Daily
from 4:00 to 6:00 pm
Half-off Bar menu,
well cocktails, beer and wines by the glass*

Charcuterie Plate – 17.00

cured finest spanish meats; jamon serrano, bresaola, chorizo iberico, toasted baguette, tapenade and tarragon aioli

Tabla de Quesos – 15.00

chef's selection of imported and california cheese, baguette, dry fruit and grapes

Octopus a la Galega – 11.50

mesquite grilled spanish octopus with paquillo peppers aioli and homemade pickled veggies

Grilled Beef Sliders – 9.95

point reyes bleu cheese, caramelized onions and harrisa aioli

Fried Calamari – 11.25

anaheim peppers, onions and chipotle aioli

Coconut Shrimp – 11.25

sweet chili-garlic dipping sauce

Hummus Dip - 8.95

sprinkled with zaatar and served with pita bread

Bruschetta – 9.25

tomatoes, basil, feta and garlic vinaigrette on a baguette toasts

Stuffed Mushroom – 10.25

pearl barley, mixed vegetables, mozzarella, feta, drizzled with chipotle aioli

Grilled Thai Chicken Satays– 9.75

with peanut sauce & toasted coconut

Buffalo Wings - 10.95

chipotle-lime dipping sauce

Chipotle Chicken Quesadilla – 10.25

Flour tortilla stuffed with melted cheese, rotisserie chicken, red onion and cilantro

Tarragon Fries – 6.95

fresh cut potatoes, garlic and feta cheese