

dinner

SNACKS & SMALL PLATES

warm local bread | 5

citrus-garlic dipping oil. (df)

chips & dips | 13 **happy hour**

lentil hummus, broccomole, salsa criolla, tortilla chips. (gf/n/v)

nosh board | 19

manchego, blue cheese, warm chèvre, spanish chorizo, spiced almonds, marinated olives, 'honeycomb', mostarda, warm bread.

rockfish & tuna ceviche | 17

olive, tomato, onion, radish, cilantro, jalapeño, sour citrus juice, tortilla chips. (gf/df)

shrimp cóctel | 18

cucumber, onion, celery, jalapeño, cilantro, avocado, tomato-lime juice, tortilla chips. (gf/df)

blistered shishito peppers | 9 **happy hour**

whipped chèvre, pistachio pesto. (n)

bacon wrapped dates | 10 **happy hour**

stuffed with house-made chorizo, chili oil. (gf/df)
...add chèvre or blue cheese 2

sofrito steamed clams | 15

fennel-basil sofrito, fennel salad, spiced almonds, crusty bread. (gfo/df/n)

'brava-style' potatoes | 9 **happy hour**

crispy smashed fingerling potatoes, roasted tomato salsa, sambal aioli. (gf/df)

crispy spanish octopus | 16

oaxacan mole. (gf/n)

SOUP & SALADS

farm greens | 11

onion, cucumber, tomato, sherry vinaigrette, blue cheese, spiked pepitas. (gf/n/vo)

heirloom caprese | 14

heirloom tomatoes, burrata cheese, pistachio vinaigrette, purslane, basil salt. (gf/vo)

tortilla soup | 9 **happy hour**

avocado, queso fresco, onion, radish, cilantro. (gf/vo)
...add chicken 4 or shrimp 6

watermelon & cucumber | 13 **happy hour**

queso fresco, jalapeño-lime dressing, tajín spice, mint, cilantro, crushed pepitas. (gf/vo/n)

a gratuity of 20% will be applied to all groups of 8 or more

STREET TACOS 3 for 13 / 6 for 24 / 9 for 33

all tacos served with raw onion and cilantro.
salsa criolla, chimichurri, piri piri on the side.

coconut braised pork (gf)

paprika-garlic shrimp (gf)

kale + soyrizo (gf/v)

red quinoa 'meat' (gf/v)

beer battered rockfish (not gf)

al pastor (gf)

pollo verde (gf)

charred octopus (gf)

flat iron arrachera (gf)

ENTREES

sticky fried mary's organic chicken | 25

honey-sambal glaze, grilled green onions, jasmine rice, pineapple kimchi.

pan roasted 'no-batter' rellenos | 24

black beans, red quinoa, esquites, queso fresco, roasted tomato salsa, spiced pepitas. (gf/vo)

whole riverance farm trout | 26

stuffed with red onion, garlic, lime, cilantro and fennel, avocado-lime crema. (gf)

niman ranch 8oz flat iron steak | 29

coriander crusted, charred shishito peppers, onions and tomatoes, aji verde sauce, crispy smashed fingerling potatoes. (gf)

shrimp + grits | 29

soft creamy polenta, fennel, preserved tomato, chorizo, potlikker. (gf)

braised pork shoulder | 26

coconut-tomato sauce, jalapeño spoonbread, green onions, cilantro, lime, banana leaf. (gf/df)

PAELLA

our paella is rich and flavorful with a layer of caramelized, crunchy saffron rice on the bottom of the pan (called *socarrat* in catalan) which is widely considered the marker of a great paella. (gf/df)
serves 2-4. *please allow up to 35 minutes to prepare.

-choose between saffron or black (squid ink) rice-

de la luna | 40

roast chicken thigh, house made chorizo, english peas, sweet peppers, onion, tomato, soft cooked eggs.

del mar | 46

rockfish, shrimp, clams, octopus, saffron aioli, sweet peppers, onion, tomato, english peas.

mixto | 53

all of the above.

vegan | 32

soyrizo and farm vegetables.

Disclaimer: While we offer gluten-free menu options, we are not a gluten-free kitchen or bar. Cross-contact could occur and our restaurant is unable to guarantee that any item can be completely free of allergens. Patrons are encouraged to consider this information in light of their individual requirements and needs.

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.

(gf) gluten-free (df) dairy-free (v) vegan (o) option (n) contains nuts/seeds

drinks

FEATURED COCKTAILS

daymaker blanco tequila, melon liqueur, ginger liqueur, citrus, orange flower water, salt, soda. | 12

cooler heads tanqueray dry gin, aloe liqueur, cucumber-mint shrub, lime, herbsaint, saline. | 12

old habits rye whiskey, toki whisky, peated scotch, amaro, bitters, maple-cold brew, flamed orange. | 15

speak softly mezcal, house melon liqueur, stone fruit shrub, jalapeño, lime, tajín. | 15

yaass queen lavender re:find vodka, strawberry puree, aperol, house lemon cordial, sour citrus. | 12

PITCHERS & PUNCHES

sangría roja malbec, pisco, root elixirs ginger beer, citrus, fruit juice. | 8 / 24

fizzy lifting drink strawberry, mint, vodka, passion fruit liqueur, citrus, pink bubbles. | 11 / 33

sangría rosita hibiscus tequila, triple sec, cranberry, strawberry, citrus, mint, cava. | 11 / 33

WHITE WINE

brut rosé cava juvé & camps nv, spain

cava castell d'age "anne marie" nv, spain

grüner veltliner vocal vineyards, santa cruz

rosé stolpman vineyards, grenache, ballard canyon

sauvignon blanc barter & trade, columbia valley, wa

alvarinho joão portugal ramos, vinho verde, portugal

chardonnay tolosa "no oak," edna valley ava

chardonnay deovlet, santa barbara county ava

half • full • bottle

11 42

11 42

7 13 50

6 12 46

5.5 10 38

5.5 10 38

5.5 11 42

6.5 13 50

RED WINE

cabernet franc gaspard, loire valley

pinot noir timbre "super group," santa maria valley ava

grenache zinke, organic, santa barbara county ava

zinfandel seven oxen, paso robles

red blend brave & maiden "union," santa ynez

tempranillo tinedo "jal," organic, castilla-la mancha, spain

cabernet sauvignon catena, mendoza, spain

7 13 50

6.5 12 46

6.5 12 46

7 14 54

6 12 46

6 12 46

5 11 42

BEER

12oz

firestone 805 4.7% abv 5

pranqster belgian golden ale 7.6% abv 7

firestone lager 4.5% abv 5

grapefruit sculpin ipa 7.0% abv 8

lagunitas super cluster iipa 8.0% abv 8

st. archer white ale 5.0% abv 6

16oz

fortunate islands pale wheat ale 5.0% abv 9

pizza port kook double ipa 8.5% abv 10

bruery mischief belgian ale 8.5% abv 12

golden state mighty hops cider 6.9% abv 10

craft on draft ask about our rotating handles

NON-ALCOHOLIC

strawberry lemonade 5

orange cream soda 5

pomegranate cucumber-mint soda 6

stone fruit-chile cilantro soda 6

celery-fennel olive soda 6

root elixirs ginger beer 6

root elixirs cucumber-elderflower soda 6

\$6 HAPPY HOUR

3-6pm Daily

sangría roja • draft beer

well spirits • house red

cava • house white

warning: consuming raw eggs may increase your risk of being held in high regard by your bartender

\$20 corkage fee per 750ml bottle / 20% off bottles to go
for each 750ml bottle purchased we will waive one corkage fee