

DINNER

tapas [\$6 Happy Hour]

chip and dip	4
kennebec potato chips, romesco sauce smoked garlic aioli (df/vo/n)	
split pea hummus	10
spiked pepitas, chili oil, market tomatoes olives, garlic (gfo/n/v)	
roasted heirloom peppers	10
pistachio pistou(gfo/n/v)	
bacon wrapped dates	10
house-made chorizo(gf/df) ...add manchego or blue cheese 2	
steamed clams	12
fennel-basil soffrito, fennel salad spiced almonds (gfo/df/n)	
papas bravas	11
fingerling potatoes, onion, garlic chipotle aioli (gf/df/vo)	

small plates

mixed greens	12
onion, cucumber, tomato, sherry vinaigrette blue cheese, spiked pepitas (gf/n/vo)	
burrata salad	14
lentils, charred onion, spinach, soffrito bread crumbs (gfo/vo)	
huarache	13
shrimp paste, charred onions, radishes cilantro sprouts, soffrito (gf/vo)	
tortilla soup	10
avocado, queso fresco, onion, radish cilantro(gf/vo) ...add chicken 5 or shrimp 8	
crab and beet salad	15
spring tomatoes, sprouts, chiles preserved lemon vinaigrette (gf/df)	
grilled spanish octopus	17
spring onions, romesco, slivered almond (gf/n)	

ceviche

rockfish	16
sweet peas, fennel, piri piri, sour citrus jalapeño (gf/df)	
albacore	17
smoked sea salt, spiced almonds, stone fruit sour citrus, cabbage salad (gf/df/n)	
shrimp	16
coriander, cilantro, sour citrus, avocado garlic chips, chiles (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.

Garnished with grilled lemon, cilantro, and salsa criolla. Serves 2-4.

de la luna	40
saffron, chicken thigh, house-made chorizo soft cooked eggs (gf/df)	
del mar	44
saffron, rockfish, shrimp, clams octopus, spring peas (gf/df)	
vegetale	32
saffron, onion, spinach, olives, zucchini (gf/df)	
market (limited quantity)	MP
featuring fresh, local ingredients	

**Please allow up to 25 minutes to prepare.*

entrees

empanada	23
squash, goat cheese, rice, beans, salsa criolla	
grilled prawns	25
plantain hash, caballero sausage soffrito verde (gf/df)	
strip loin	27
grilled carrots, spanish charred leeks spiced almonds, red wine glaze (gf/df/n)	
smoked baby back ribs	25
mole bbq, pickled stone fruit chow chow (gf/df)	
braised half chicken	26
goat cheese polenta, roasted fennel (gf/dfo)	

street tacos 3 for 12 / 6 for 22 / 9 for 30

choice of: chimichurri, piri piri, or salsa criolla

smoked achiote brisket

radishes, pickled onion, cilantro (gf/df)

al pastor

criolla de frutas (gf/df)

garlic shrimp

shredded cabbage, lime crema (gf/dfo)

pollo verde

butter lettuce, queso fresco (gf/dfo)

vegetable

zucchini, mushroom, tomato, romesco (gf/v/n)

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

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

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

DRINKS

FEATURED COCKTAILS

daymaker blanco tequila, melon liqueur, ginger liqueur, lime, grapefruit, orange flower water, salt 12

cooler heads fords dry gin, chateau aloe liqueur, basil, lime, herbsaint, saline solution 12

ken-tiki derby bourbon, falernum, orgeat, triple sec, stone fruit shrub, lemon, orange bitters, mint 12

speak softly mezcal, house melon liqueur, house stone fruit shrub, jalapeño, lime 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, raspberry liqueur, citrus, pink bubbles 11 / 33

sangría rosita hibiscus tequila, blood orange liqueur, cranberry, strawberry, citrus, mint, cava 11 / 33

WHITE WINE

	half	full	bottle
brut rosé cava juvé & camps nv, spain		11	42
cava castell d'age "anne marie" nv, spain		11	42
grüner veltliner vocal vineyards, santa cruz	7	13	50
rosé stolpman vineyards, grenache, ballard canyon	6	12	46
sauvignon blanc barter & trade, columbia valley, wa	5.5	10	38
alvarinho joão portugal ramos, vinho verde, portugal	5.5	10	38
chardonnay tolosa "no oak," edna valley ava	5.5	11	42
chardonnay deovlet, santa barbara county ava	6.5	13	50

RED WINE

cabernet franc gaspard, loire valley	7	13	50
pinot noir timbre "super group," santa maria valley ava	6.5	12	46
grenache zinke, organic, santa barbara county ava	6.5	12	46
zinfandel seven oxen, paso robles	7	14	54
red blend brave & maiden "union," santa ynez	6	12	46
tempranillo tinedo "jal," oraganic, castilla-la mancha, spain	6	12	46
cabernet sauvignon field recordings "neverland," happy canyon ava	6	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
pomegranate cucumber-mint soda	6
stone fruit-chile cilantro soda	6
strawberry-basil soda	6
root elixirs ginger beer	6
root elixirs cucumber-elderflower soda	6

\$6 Happy Hour
3-6pm Daily

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