

LUNCH

tapas [\$6 Happy Hour]

- chip and dip** 4
kennebec potato chips, romesco sauce
smoked garlic aioli (df/vn)
- 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 sofrito, fennel salad
spiced almonds (gfo/df/n)
- papas bravas** 11
fingerling potatoes, onion, garlic
chipotle aioli (gf/df/vn)

small plates

- mixed greens** 12
onion, cucumber, tomato, sherry vinaigrette
blue cheese, spiked pepitas (gf/n/vn)
- duck carnitas salad** 14
arugula, white beans, pickled fresno chiles
cumin vinaigrette (gf/df/vn)
- burrata salad** 14
lentils, charred onion, spinach, sofrito
bread crumbs (gfo/vn)
- shrimp salad** 17
little gems, toasted pistachios, tomato
red onion, green goddess dressing (gf/n)
- huarache** 13
shrimp paste, charred onions, radishes
cilantro sprouts, sofrito (gf/vn)
- tortilla soup** 10
avocado, queso fresco, onion, radish
cilantro (gf/vn)
...add chicken 5 or shrimp 8

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)

sandwiches

served with house kennebec potato chips
...substitute side salad or soup 2

- avocado & tomato pintxo** 13
chile oil, olive bread, avocado, roasted peppers
tomato, cucumber (df/vn)
- smoked achiote brisket sando** 15
crushed avocado, pickled onions
chimichurri aioli, focaccia bun (df/gfo)
- cheeseburger** 15
grilled onion, cheddar, lettuce, tomato, avocado
pickles, chipotle aioli (gfo/dfo)
- saffron tuna melt** 14
cheddar, tomato, red onion, saffron aioli (gfo/dfo)

entrees

- chicken tostadas** 14
recado chicken, chorizo refried beans
queso fresco, lime crema, criolla slaw (gfo/dfo)
- shrimp paella** 17
saffron rice, roasted peppers, salsa criolla
peas, grilled lemon (gf/df)

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 (dfo)
- pollo verde**
butter lettuce, queso (gf/dfo)
- vegetable**
zucchini, mushroom, tomato (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," organic, 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