

daily menu

nosh

warm local bread | 5
citrus-garlic dipping oil. (df)

farmer's board | 18
pickled vegetables, burrata, yellow lentil puree, farro tabbouleh, toasted bread.

wine country picnic | 21
cured meats, cheeses, mostarda, spiced nuts, marinated olives, toasted bread.

house made dips | 9 **happy hour**
(each served with house made tortilla chips, cucumber & jicama)

- **sikil pak**
yucatecan pumpkinseed dip made with roasted tomato, burnt onion, hot pepper, sesame, cilantro and citrus. (gf/n/v)

- **broccomole**
broccoli, avocado, onion, garlic, cilantro and lime. (gf/v)

- **cheesy black bean**
refried black turtle beans, cheddar, manchego, sour cream, roasted tomato. (gf)

small plates

rockfish & tuna ceviche | 17
olive, tomato, onion, radish, cilantro, jalapeño, sour citrus juice, olive oil, tortilla chips. (gf/df)

fried brussels sprouts | 11 **happy hour**
walnuts, whipped chevre, chorizo-bacon vinaigrette. (gf/n)

bacon wrapped dates | 10 **happy hour**
stuffed with house-made chorizo, frisée. (gf/df)
...add whipped chèvre or blue cheese crema **2**

'brava-style' potatoes | 10 **happy hour**
crispy fingerling potatoes, roasted tomato salsa, sambal aioli. (gf/df)

crispy albacore croquettes | 9 **happy hour**
pink peppercorn crema.

'fork & knife' clams | 17
house made chorizo, hominy, tomato, parsley, toast. (df)

caramelized cauliflower | 15
radish, nasturtium, mint, citrus vinaigrette. (v/gf)

raw winter squash | 15
brown butter, cashews, mint, scallion, dried fruit (gf/n)

emmer farro | 14
broccoli, radish, citrus, cilantro, mint, cumin oil. (v)

avocado toast | 12
whipped avocado, roasted winter squash, pomegranate, feta, microgreens, seeds, red wine reduction. (vo)

swiss chard tart | 10
leek, mushrooms, herbs, ricotta.

steak & carrots | 19
flash seared flat iron, grilled carrots, red onion, herbs, lime, arugula, spicy fish sauce. (df/gf)

charred octopus | 17
potato, chorizo, roasted tomato sauce, parsley. (gf)

soups & salads

tortilla soup | 9 **happy hour**
roast tomato broth, avocado mousse, queso fresco, green onion, radish, tortilla chips. (gf/vo)
...add pollo verde **4** or sautéed shrimp **6** or house made soyrizo **5**

pozole gordo | 12
dark dried chili broth, cilantro, rancho gordo hominy, green onion, radish-cabbage salad, lime. (gf/df)

baby romaine | 9
grilled onions, dried fruit, breadcrumbs, queso fresco, poblano-lime dressing. (vo)

kale caesar | 13
garlic anchovette, parmesan, pickled onions, breadcrumbs. (dfo)

beets & walnuts | 14
warm marinated beets, whipped burrata, toasted walnuts, tajin, powdered honeycomb. (gf/n/vo)

craft tacos (3)

(all tacos served on house made corn tortillas and fresh cilantro)

al pastor | 16
salsa verde, pineapple marmalade, red onion. (gf)

duck carnitas | 17
mole poblano, toasted sesame seed, pickled onion. (gf/n)

pollo verde | 15
salsa verde, roasted poblano, queso fresco. (gf)

house made soyrizo | 14
kale, potato, refried black beans. (gf/v)

flat iron arrachera | 16
chimichurri, marinated tomato, grilled scallion. (gf)

tempura rockfish | 16
pico de gallo, lime crema, cabbage slaw.

pipian shrimp | 17
avocado mousse, pepitas, pumpkinseed mole. (gf/n)

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 | 42
roast chicken thigh, house made chorizo, english peas, roasted tomato sofrito, soft cooked eggs, grilled lemon

del mar | 49
rockfish, shrimp, clams, octopus, saffron aioli, roasted tomato sofrito, english peas, grilled lemon

mixto | 56
a combination of our de la luna and del mar paellas.

vegan | 35
house made soyrizo, roasted tomato sofrito, farm vegetables and saffron rice.

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

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

drinks

pitchers & ponches

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

fizzy lifting drink vodka, passion fruit liqueur, citrus, pink bubbles, strawberry, mint. | 12 / 35

sangría rosita hibiscus tequila, triple sec, cranberry, strawberry, citrus, mint, cava. | 12 / 35

ponche de verano tequila, sparkling rosé, watermelon liqueur, grapefruit, citrus, mint, cucumber. | 12 / 35

tepache traditional fermented pineapple beverage spiced with cinnamon and clove, mixed with citrus, soda water, served with a tajín rim, and your choice of spirit:

mezcal | 14 • tequila | 12 • rum | 12 • vodka | 12 • gin | 12 • bourbon | 12

featured cocktails

#blessed pomegranate and citrus vodkas, pomegranate liqueur, lemon, cranberry, orange-cream syrup. | 13

at the helm single barrel bourbon, chai spiced rum, spiced apple cider, bitters. | 13

speaking spanish blanco tequila, pomegranate liqueur, ginger-honey, lime, apple bitters. | 13

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

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

doctor's orders bourbon, allspice dram, lemon, spiced cider, ginger-honey, orange bitters. | 13

el caminante reposado tequila, campari, clove+cardamom liqueur, sweet vermouth. | 14

alpine kine st. george terroir gin, green chartreuse, lillet blanc, pear-rosemary shrub, lime, orange bitters. | 16

paper crane toki japanese whisky, green tea st. germain, averna amaro, lemon, house cherry. | 14

beer & cider

12oz

firestone lager 4.5% abv	5
firestone 805 4.7% abv	6
st. archer white ale 5.0% abv	6
pranqster belgian golden ale 7.6% abv	8
nitro merlin milk stout 5.5% abv	6
grapefruit sculpin ipa 7.0% abv	8
lagunitas super cluster iipa 8.0% abv	8
brooks dry cider 6.0% abv	7

16oz

pbr 4.74% abv	4
fortunate islands pale ale 5.0% abv	9
arrogant bastard 7.2% abv	7
pizza port kook double ipa 8.5% abv	10
the 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

hand-crafted & bottled.

strawberry lemonade	5
orange cream soda	5
pomegranate cucumber-mint soda	6
pear-cranberry rosemary soda	6
apple cider-ginger-honey soda	6
strawberry-jalapeño-cilantro soda	6
root elixirs ginger beer	6
root elixirs cucumber-elderflower soda	6

**stainless steel straws available on request.
take one home for \$1.**

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

\$20 corkage fee per 750ml bottle
for each 750ml bottle purchased
we will waive one corkage fee.

20% off bottles to go