

QUESO, JAMON, Y EMBUDITOS CHEESE, SPANISH HAM, AND SAUSAGES

Served with grilled baguette, pickled vegetables, dried fruit mostarda, and Marcona almonds | One for 10 / Three for 25

JAMÓN SERRANO Spanish dry-cured ham	PAMPLONA CHORIZO Smoky, dry-cured chorizo	MAHÓN Cow's milk cheese, nutty and mild, aged 6 months, Minorca	TETILLA Semi-soft, buttery cow's milk cheese, Galicia	ROSEMARY MANCHEGO Sheep's milk, aged 15 months in rosemary leaves, La Mancha
CHORIZO IBÉRICO Artisan "longaniza" chorizo made with 100% Spanish Iberico pork	SALCHICHON DE VIC Dry cured pork sausage with pepper, garlic, nutmeg	CANA DE CABRA bright and sweet fresh goat cheese, Murcia	IBÉRICO Cow, sheep and goat's milk cheese, aged 12 months	VALDEON Intense Spanish blue cheese from Leon

ADDITIONAL BREAD SERVICE IS AVAILABLE FOR 3

ENSALADAS & SOPAS SALADS & SOUPS

SOPA DE FRIJOLES NEGROS Black bean soup with crema, saffron rice, tomatoes V	cup 7 / bowl 9	LA CASA House mixed greens, balsamic vinaigrette, toasted almonds, goat cheese, roasted red peppers GF, V	sm 10 / lg 14
CALDO GALLEGO Galician garlic and white bean soup with chorizo, chicken GF	cup 7 / bowl 9	ENSALADA DE MANZANAS Ensalada de Manzanas-Granny Smith apples, Idiazabal cheese, celery, radish, walnuts, apple cider vinaigrette GF, V	15
CREMA DE MARISCOS Tomato cream soup with shrimps, scallops, mussels, calamari	cup 9 / bowl 12	BODEGA CÉSAR Romaine hearts, croutons, house Caesar dressing, heirloom cherry tomatoes, shaved Manchego GFO	sm 12 / lg 16 Add white anchovies 3

HUEVOS Y MAS

HUEVOS BENEDICTO 2 poached eggs, Farm to Market English muffin, fresh spinach, carnitas, tomato jam	16	EL AMERICANO two eggs any style, Bravas potatoes, shaved Jalapeno, sour cream, American bacon	13	TOSTADAS DE AGUACATE avocado toast three way with smoked salmon, heirloom tomatoes, fried chick peas on Grains Galore toast	17
BISCUITS & GRAVY housemade biscuits, grilled Bilbao chorizo, spicy chorizo gravy	14	TORRIJAS Spanish-style French toast, apple compote, honey	12	EGG SOUFFLE MIGA egg custard sandwich, Cherry tomato relish, arugula, jamon, Pimentón aioli on a garlic toasted egg bun, with papas fritas topped with garlic-cumin aioli	15
TORTILLA Y COSTILLOS our house tortilla Española, topped with chipotle-apricot braised short ribs, roasted peppers, saffron aioli	18	FILETE Y HUEVOS beef tenderloin, 2 eggs, peppers, with papas fritas topped with garlic-cumin aioli	19		

BOCADILLOS SANDWICHES

SERVED WITH GARLIC FRIES

CUBANO roasted pork, smoked ham, Mahón cheese, house-made pickles, mustard seed aioli, pressed roll	16
BOCADILLO CLASSICO Serrano ham, Manchego cheese, Pamplona chorizo, Piquillo peppers, salsa fresca, ciabatta roll	14
BOCADILLO DE JAMON Y QUESO Serrano ham, Manchego and brioche grilled cheese, Manchego fonduta, fried egg, crispy jamon	15
COSTILLAS CORTAS EN SU JUGO short rib, mushrooms, Peppa dew peppers, Tetilla cheese on grilled baguette, topped with arugula & Short rib au jus	18

BRUNCH PAELLA

PAELLA HUEVOS Y CHORIZO* Egg, green onions, red and yellow bel peppers, cherry tomatos, Bilbao chorizo GF	8" 22
PAELLA HUEVOS Y POLLO* Egg, green onions, red and yellow bel peppers, cherry tomatos, chicken GF	8" 22

CUENCOS BOWLS

CERDO ASADO* Heritage breed pulled pork shoulder, fried chickpeas, roasted cherry tomatoes, lime crema, Kalamata olives, cucumbers, poached egg GF	18
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ACOMPAÑAMIENTOS

ENGLISH MUFFIN	3
GRAINS GALORE TOAST	2
BACON	5
TWO EGGS, ANY STYLE	3
HOUSE MADE GRANOLA AND YOGURT	5
BOWL OF FRESH FRUIT	6

TAPAS CALIENTES HOT TAPAS

CROQUETAS DE JAMÓN Y QUESO potato, Serrano ham and Mahón cheese croquettes with red pepper aioli	14	PATATAS BRAVAS potatoes in spicy tomato sauce, shaved Manchego V	10
QUESO DE CABRA AL HORNO fresh goat cheese baked in housemade tomato fresco with garlic crostini V, GFO	14	GAMBAS AL AJILLO* sautéed shrimp, garlic, olive oil, sherry, red pepper flakes GF	19
DÁTILES CON JAMÓN Y CHORIZO Pancetta-wrapped dates stuffed with chorizo GF	18	PULPO A LA PARILLA grilled Spanish octopus, Kalamata olive, shaved fennel, cherry tomatoes, pickled red onion, honey vinaigrette GF	23
PINTXO DE POLLO Y CHORIZO skewered chicken and chorizo with garlic-cumin aioli GF	18	EMBUTIDOS MIXTOS assorted grilled Spanish sausages with warm curtido-potato salad and coarse mustard vinaigrette	18
PAPAS FRITAS CON AJO refried roasted potatoes with garlic, parsley and garlic-cumin aioli V	10	TAPAS FRÍAS CHILLED TAPAS	
CHAMPIÑONES A LA PLANCHA Roasted Cremini, Shiitake, and button mushrooms with garlic, white wine and parsley sauce GF, V	14	JAMÓN SERRANO Y MANCHEGO Spanish ham and Manchego cheese on tomato bread	18
ALBÓNDIGAS CASERAS Pork and beef meatballs in spicy garlic cream with crostini	18	ESCALIVADA Catalan-style roasted eggplant, peppers and onions, olive oil, lemon, yogurt, grilled flatbread V, GFO	14
ALCACHOFAS CON JAMÓN Y MANCHEGO Fried Spanish artichokes with crispy Jamón and Manchego fonduta	16	HIGOS Y QUESO DE CABRA Goat cheese, roasted peppers and fig coulis on grilled baguette V	12
MONTADITOS DEL CARNE DE CERDO* Slow-braised pulled pork on grilled baguette with Manchego cheese, olive tapenade, roasted red peppers	18	PAN CON TOMATE Grilled baguette with tomato fresco, garlic oil, and Maldon salt V, VG	9
ELOTES Charred sweet corn, Manchego cheese, garlic-cumin, pimentón aioli, smoked paprika, lime, Maldon GF, V	12	TORTILLA ESPAÑOLA Potato and onion filled egg torta with roasted red pepper aioli V	12
		HUEVOS RELLENOS CON CHORIZO* Spanish style deviled eggs, Bilbao chorizo chards, crispy potatoes, pimentón aioli	18
		PAN PLANO Smoked salmon, horseradish goat cheese, shaved cucumber, chive, grilled flatbread	18

V-VEGETARIAN GF-GLUTEN-FREE VG-VEGAN

*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, POULTRY OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

PLEASE BE ADVISED THAT FOOD PREPARED HERE MAY CONTAIN THESE INGREDIENTS: MILK, EGGS, WHEAT, SOYBEAN, PEANUTS, TREE NUTS, FISH AND SHELLFISH.

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SPANISH COFFEE
15

Coffee liqueur, 151 rum, Roasterie coffee, flamed cinnamon & sugar rim, whipped cream
With Liqueur 43

PORTO
12
Graham's 6 **Grape Ruby**
Fonseca **Bin 27 Ruby**
Warres **Warrior Ruby**
Dow's **10 Year Tawny**
Graham's **10 Year Tawny**
Ramos Pinto **10 Year Tawny**
Taylor Fladgate **20 Year Tawny**
Fonseca **10 Year Tawny**

SHERRY BY THE GLASS
9
Lustau 'Jarana' **Fino** Jerez, ESP
Sandeman 'Don Fino' **Fino** Jerez, ESP
Lustau 'Los Arcos' **Amontillado** Jerez, ESP
Lustau 'Don Nuño' **Oloroso** Jerez, ESP
Sandeman 'Armada' **Superior Cream** Jerez, ESP
Barbadillo **Pedro Ximénez** Jerez, ESP
Bodega Cordero Gracia **Fino** Jerez, ESP
Bodega Gracia **Pedro Ximénez** Jerez, ESP

BRUNCH

TAPAS & LOUNGE

LA BODEGA SANGRIA
Our top secret mix of wine, brandy, orange liqueur, assorted fruit juices, orange and apple garnish

50% OFF SANGRIA GLASSES & PITCHERS
Choose either

Original Rojo or Blanco 9 / 36
Especial Rojo or Blanco 12 / 48
Class / Pitcher
Ask your server about our seasonal sangria

CÓCTELES COCKTAILS

12 LADO SUR
Jalapeño infused Gin, lime juice, simple syrup, mint

13 SPANISH MULE
Spain's most popular liqueur, Licor 43 with lime juice & ginger beer

12 TITO'S SPICED SPANISH LEMONADE
Fresh squeezed lemons Chef blended with eight different spices

14 OLD FASHIONED WORLD
J. Rieger Whiskey, Maraska Maraschino, Solerno Orange

14 LA PINA AHUMADA
Pineapple infused tequila, lime juice, agave, mezcal, Tajin Rim

13 MEZCAL OLD FASHIONED
Verde Amaras Mezcal, MariGold Honey Cordial, Mole Bitters

MOCKTAILS

6 VIRGIN SANGRIA
7 VIRGIN MOJITO
12 EMPRESS
Muddled cucumber & strawberry shaken with lemon juice, agave, simple syrup, cranberry, pineapple & finished with club soda

GIN & TONICS

14 NARANJA (ORANGE)
St. George Valley Orange gin, Housemade orange tonic, orange bitters, star anise, orange slice

15 NARANJA DE SANGRE (BLOOD ORANGE)
Tarquin's Blood Orange Gin, FeverTree Mediterranean Tonic, simple syrup, blood orange puree

15 ROSA (ROSE)
Nolet Gin, Elderflower FeverTree, Lemon Peel, Rose Petals

15 POMELO (GRAPEFRUIT)
Mahon Spanish Gin, FeverTree Pink Grapefruit Tonic

14 ESPRESSO LIMONCELLO C & T
coffee infused Prairie Wolf gin, Limoncello, coffee.

15 EL TORO NEGRONI
Hayman's Sloe Gin, Beqquer sweet Garnacha Vermut, Bonanto liqueur, orange peel

13 POMEGRANATE REBUTTO
Gracia Fino sherry, Pama liqueur, Pomegranate juice, lemon-lime soda garnished with orange peel & aril

15 HIGO Y ALMENDRA MARTINI
Black Fig Vodka Liqueur, Orgeat, Cranberry & Lime

17 MARTINI CLASSICO
Mahon Spanish Gin infused with Mediterranean Citrus Olive Oil garnished with olive and lemon peel