

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

\$25 TAPAS LUNCH CHOOSE TWO: INCLUDES FIRST COURSE OF CALDO GALLEGO, FRIJOLES NEGROS OR ENSALADA DE CASA

ESCALIVADA	DATILES CON JAMÓN Y CHORIZO
PAN CON TOMATE	PINTXO DE POLLO Y CHORIZO
CROQUETAS DE JAMÓN Y QUESO	PAPAS FRITAS CON AJO
TORTILLA ESPAÑOLA	CHAMPIÑONES A LA PLANCHA
HIGOS Y QUESO DE CABRA	MONTADITOS DEL CARNE DE CERDO
PATATAS BRAVAS	ELOTES

POSTRE Dessert	ADD \$5
CHURROS CON CHOCOLATE Fried dough, dusted with cinnamon and sugar, and drizzled with a warm chocolate granache	

BOCADILLOS SANDWICHES

SERVED WITH GARLIC FRIES

CUBANO Roasted pork, smoked ham, Mahón cheese, house-made pickles, mustard seed aioli, pressed roll	18
CLASSICO Serrano ham, Manchego cheese, Pamplona chorizo, Piquillo peppers, salsa fresca, ciabatta roll	15
JAMON Y QUESO Serrano ham, Manchego and brioche grilled cheese, Manchego fonduta, fried egg, crispy jamon	16
COSTILLAS CORTAS EN SU JUGO Short rib, mushrooms, Peppadew peppers, Tetilla cheese, grilled baguette, topped with short rib au jus, arugula	18
EGG SOUFFLE MIGA egg custard sandwich, cherry tomato relish, arugala, jamon, pimentón aioli, garlic toasted egg bun, with papas fritas with garlic-cumin aioli	15

PAELLA

PAELLA VALENCIANA* Chicken, chorizo, shrimp, clams, mussels, string beans GF	22
PAELLA MARISCOS* Shrimp, scallops, clams, mussels, calamari and peas GF	24

CUENCOS RICE BOWLS

CAMARONES* grilled shrimp, paella rice, roasted cherry tomatoes, baby spinach, avacado, mojo verde, saffron rice GF	20
CERDO ASADO* Heritage breed pulled pork shoulder, fried chickpeas, roasted cherry tomatoes, lime crema, Kalamata olives, cucumbers, poached egg, saffron rice GF	18
SHORT RIB* short rib, crispy potatoes, spinach, mushrooms, roasted tomato, pickled red onion, Bravas sauce, saffron rice	26

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 ATÚN* Spanish style deviled eggs, rare tuna with 15 spice rub, 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 GFO-GLUTEN-FREE OPTION

*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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Pepsi, Diet Pepsi, Starry, Root Beer, Dr. Pepper, Lemonade, Spiced Lemonade, Mondariz sparkling water, select juices, iced tea, coffee

NONALCOHOLIC

14	PEPINO (CUCUMBER)	Thresh & Winnow Koval Forest gin, FeverTree Cucumber,
15	POMELO (GRAPEFRUIT)	Mahon Spanish Gin, FeverTree Pink Grapefruit Tonic
15	ROSA (ROSE)	Nolet Gin, Elderflower FeverTree, Lemon Peel, Rose Petals
15	NARANJA DE SANGRE (BLOOD ORANGE)	Tarquín's Blood Orange Gin, FeverTree Mediterranean Tonic, simple syrup, blood orange puree
14	NARANJA (ORANGE)	St. George Valley Orange gin, Housemade orange tonic, orange bitters, star anise, orange slice

GIN & TONICS

8	Casa Valdeablo Vermut, Rojo
8	Casa Valdeablo Vermut Blanco
9	Mata Vermut Tinto
10	Yzaguirre Vermut Rose
9	Mata Vermut Blanco
9	Lacuesta Vermut Dry

VERMUT

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

50% OFF SANGRIA GLASSES & PITCHERS
 Our top secret mix of wine, brandy, orange liqueur, assorted fruit juices, orange and apple garnish
 Choose either
DURING HAPPY HOUR M-F

LA BODEGA SANGRIA



17	MARTINI CLASSICO	Mahon Spanish Gin infused with Mediterranean Citrus Olive Oil garnished with olive and lemon peel
14	FRESA GRANIZADO	St. George Valley Orange gin, mixed berries, lime juice, simple, crushed ice
13	SANDIA REBUIJO	Gracia Fino sherry, fresh watermelon, watermelon puree, lemon-lime soda, salt rim
16	NEGRONI ESPAÑOL	Cueva Nueva Vermut, Mahon Mediterranean Gin, Bonanto
13	MEZCAL OLD FASHIONED	Verde Amaras Mezcal, Marigold Honey Cordial, Mole Bitters
14	LA PINA AHUMADA	J. Rieger Whiskey, Maraska Maraschino, Solerno Orange Pineapple infused tequila, lime juice, agave, mezcal, Tajin Rim
14	OLD FASHIONED WORLD	J. Rieger Whiskey, Maraska Maraschino, Solerno Orange
12	TITO'S SPICED SPANISH LEMONADE	Fresh squeezed lemons Chef blended with eight different spices
13	SPANISH MULE	Spain's most popular liqueur, Licor 43 with lime juice & ginger beer
12	LADO SUR	Jalapeño infused Gin, lime juice, simple syrup, mint

COCTELES COCKTAILS

12	EMPRESS	Cucumber & strawberry, lemon juice, agave, simple syrup, cranberry, pineapple & club soda
7	VIRGIN MOJITO	
6	VIRGIN SANGRIA	

MOCKTAILS

8	Bodega Cordero Gracia Fino Jerez, ESP
12	Barbadillo Pedro Ximénez Jerez, ESP
9	Sandeman 'Armada' Superior Cream Jerez, ESP
9	Sandeman 'Don Fino' Fino Jerez, ESP
11	Lustau 'Don Nuno' Oloroso Jerez, ESP
9	Lustau 'Los Arcos' Amontillado Jerez, ESP
9	Lustau 'Jarena' Fino Jerez, ESP

SHERRY BY THE GLASS

21	Taylor Fladgate 2022 Sentinels Vintage
20	Taylor Fladgate 20 Year Tawny
17	Ramos Pinto 10 Year Tawny
15	Graham's 10 Year Tawny
15	Dow's 10 Year Tawny
12	Warres Warrior Ruby
11	Fonseca Bin 27 Ruby
12	Graham's 6 Grape Ruby

PORTO

17	With Licor 43 Cinnamon & sugar rim, whipped cream
15	Coffee liqueur, 151 rum, Roasterie coffee, flamed

SPANISH COFFEE

SW BLVD

LUNCH

ESPUMOSO

Scarpetta Prosecco Grave del Friuli, IT	11/44
Perelada Brut Cava Catalonia, ESP	10/40
Elocuente Cava Brut Rose Catalonia, ESP	9/36
Gloria Ferrar Blanc de Blanc Rias Baixas, ESP	12/48
Roger Goulart Cava Brut Rose Catalonia, ESP	52
Raventos Brut 'De Nit' Rose Cava Penedes, ESP	72
Vilarnau Brut Cava Barcelona, ESP	62
Moutard Brut 'Grande Cuvee' NV Champagne, FRA	109
Le Mesnil Blanc De Blanc Grand Cru Champagne, FRA	138
Moët & Chandon Impérial Brut Champagne, FRA	145
Veuve Clicquot Brut Champagne, FRA	155

ROSADO

Marques de Caceres Rosé Rioja, ESP	9/36
Valederba Garnacha Rosado Carinena, ESP	9/36
Maison Saint AIX Rosé Provence, FR	12/48
Miraval Rosé Cotes de Provence, FR	68

BLANCO

Giuliano Rosati Friuli Pinot Grigio IT	10/40
Santa Margherita Pinot Grigio Valdadige, IT	68
Broadbent Vinho Verde PRT	9/36
Torres Celeste Verdejo Castilla La Mancha, ESP	46
Marques de Caceres Verdejo Rueda, ESP	9/36
Pine Ridge Chenin Blanc Napa, CA	11/44
Hunter's Valley OCD Sauvignon Blanc Marlborough, NZ	12/48
Le Garrenne Sauvignon Blanc Loire Valley, FR	50
"Unshackled" by Prisoner Chardonnay Central Coast, CA	12/48
Sonoma Cutrer Russian River Ranch Chardonnay Sonoma, CA	16/64
Trefethen Chardonnay Napa, CA	16/64
Frank Family Chardonnay Carneros, CA	75
Rombauer Chardonnay Carneros, CA	85
Columna Albariño Rias Baixas, ESP	15/60
Paco & Lola Albariño Rias Baixas, ESP	62
Zudugarai Txakolina Basque, ESP	58

GLASS/BOTTLE

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TINTO

Séance Pinot Noir Arroyo Seco, CA	11/44
Ayres Pinot Noir Willamette, OR	17/68
Jax Y3 Pinot Noir Russian River Valley, CA	71
Belle Glos Clark & Telephone Pinot Noir Santa Maria Valley, CA	72
Ken Wright Pinot Noir Willamette Valley, OR	80
Pago Ayles Cuesta del Herrero Vino Pago Aragon, ESP	56
Marques de Caceres Garnacha Blend Rioja, ESP	10/40
Dorina Lindemann Reserva Tinto Alentejo, PRT	50
Maison Louis Jadot Beaujolais-Villages Burgundy, FR	13/52
Palacios "Camins del Priorat" Garnacha Blend Priorat, ESP	88
Bodegas Monticello Tempranillo/Garnacha Crianza Rioja, ESP	44
Cune Reserva Tempranillo/Garnacha Blend Rioja, ESP	69
Marques de Caceres Crianza Red Rioja, ESP	13/52
Venta Morales Tempranillo La Mancha, ESP	10/40
Reino de la Vina Tempranillo Reserva Rioja, ESP	12/48
La Rioja Alta Vina Alberdi Reserva Tempranillo Rioja, ESP	68
Torres Celeste Tempranillo Ribera del Duero, ESP	72
Marqués de Caceres Reserva Rioja, ESP	76
Marqués de Riscal Reserva Tempranillo Rioja, ESP	82
Marqués de Murrieta Reserva Tempranillo , Rioja, ESP	81
Lopez de Heredia Cubillo Crianza Tempranillo Rioja, ESP	86
Muga Reserva Tempranillo Rioja, ESP	94
Matias Riccitelli "Hey Malbec" Mendoza, ARG	12/48
St. Francis Zinfandel Sonoma, CA	71
Ruffino Reserva Ducale Oro Chianti Classico Tuscany, IT	99
Coppola Claret Red Blend CA	12/48
Prisoner Red Blend Napa, CA	88
Lobetia Cabernet Sauvignon La Mancha, ESP	12/48
Daou Family Estates Cabernet Sauvignon Paso Robles, CA	16/62
Hall Cabernet Sauvignon Sonoma, CA	112
Caymus Cabernet Sauvignon Napa, CA	28/ GLASS

GLASS/BOTTLE