Quesos y Embutidos

La Tabla 16
Selection of cured meats and cheeses served with fruit, table crackers, and harissa almonds. Embutidos: Chorizo Soria, Prosciutto Quesos: Manchego, Smoked Gouda, Sharp Cheddar

Tapas

Broccolini al Romesco 13
Charred broccolini, Manchego bechamel, Romesco (almond), crisp Prosciutto ham, shaved Manchego

Honey Roasted Carrots 13
Pan roasted carrot, Ras el Hanout honey, paprika, pistachio, feta crumble (GF)

Empanadas de Elote 14
Roasted corn, Asadero cheese, jalapeno, onion, red pepper aioli

Croquettes de Bacalao 14
Cod fish, Yukon Gold potato, fresh thyme, Panko, lemon aioli, black parsnip puree

Chicken Wings 14
Served naked with tomato marmalade harissa dipping sauce

Patatas Bravas 14
Double fried potato wedges, savory Brava sauce, crisp Prosciutto ham, shaved Parm, creme fraiche

Winter Beet Ensalada 14
Roasted beet, cara cara orange, spring arugula mix, whipped feta, pistachio, mint oil, house sherry vinaigrette, feta crumble (GF)

Albondigas al Jerez 15
Lamb chorizo meatball, onion, beef broth, tomato sherry sauce, thyme. Baguette

Pork Belly Pintxos 15
Braised then fried pork belly skewers, caramelized pineapple sherry redux, cilantro lime creme, pickled red onion (GF)

Fig Burrata Flatbread 16
Fig jam, fresh burrata, Prosciutto, arugula, balsamic glaze

Pollo al Ajillo Flatbread 16
Paprika marinated chicken, garlic confit, caramelized onion, Manchego, arugula, sherry gastrique

Chicken Pintxos 16
Grilled chicken thigh skewers, seasonal vegetable, vino tinto glaze, beetroot hibiscus sauce, mojo verde sauce, lemon aioli (GF)

Moroccan Street Tacos 16
Choice of flat iron steak OR Gambas Al Ajillo (garlic shrimp). Roasted corn salsa, pickled red onion, cilantro lime creme, chimichurri sauce, corn tortilla (GF)

Manchego Mac & Cheese 16
Manchego, Gouda & Parmesan bechamel, Cavatappi pasta, Panko topping, sweet red pepper relish

Aguachile de Granada 17
Poached shrimp, lime, cucumber, Fresno chili, pomegranate beet aguachile, pickled onion and fennel, pomegranate arils, chili oil, micro cilantro. Served with house tortilla chips (GF)

Blue Cheese Steak Bites 17
Seared petit filet, blue cheese creme sauce, fig bacon jam (GF)

Fried Calamari 18
Rings, tentacle, Himalayan pink salt, house made cocktail sauce, spicy chipotle aioli, grilled lemon

Brussel Sprouts 18
Applewood smoked bacon, sweet dried dates, blue cheese, honey butter, house made Balsamic redux (GF)

Bacon Wrapped Dates 18
Applewood smoked bacon, roasted almond, cream cheese stuffing (GF)

Gambas Al Ajillo 19
Jumbo tiger prawn, white wine, garlic chili oil. Baguette

Seafood Pan Roast 19
Shrimp, clams, mussel, celery, onion, red pepper, saffron cream, seafood stock, paprika. Served with white rice.

Wagyu Sliders 20
Wagyu beef, chorizo jam, harissa aioli, Manchego cheese, arugula, potato bun, olive garnish

Grilled Sirloin 24
8 oz sliced sirloin, chimichurri sauce, Romesco (almond), cilantro microgreen, black lava salt, roasted spring onion garnish (GF)

Ribeye Steak Sandwich 24
Toasted buttered Ciabatta bun, roasted garlic aioli, arugula, tomato, chimichurri sauce. Served with steak fries.

PAELLA

Serves 2-4. Please allow extra time for preparation.

Vegetable Paella 24
Sweet peas, carrots, asparagus, zucchini, yellow squash, caramelized bell peppers & onion, garlic, saffron veggie stock, Valencia rice (GF)

Chicken Paella 28
Marinated chicken, caramelized bell peppers & onions, sweet peas, garlic, chicken saffron stock, Valencia rice (GF)

Seafood Paella 44
Scallops, shrimp, clams, mussels, Spanish chorizo, caramelized bell peppers & onion, sweet peas, garlic, saffron clam stock, Valencia rice (GF)

POSTRES

House Churros 12
Spanish chocolate sauce. Dulce de leche sauce

Salted Caramel Bread Pudding 12
Orange zest, vanilla bean ice cream, mint garnish

Tarta de Almendra 12
Almond cake, meringue, toasted almond, honey, chocolate sauce (GF)

Maximum 2 checks per table.
23% service charge for parties of 6+
Thank you for dining with us!

COCKTAIL CLASICO

A La Mode — 18
Casamigos Reposado Tequila, Licor 43, Woodford Rye, Peach Liqueur. Clarified With Whole Milk. Chantilly Cream Garnish

Cactus Blossom Margarita — 17
Fresno Chili Infused Herradura Silver Tequila, Cointreau, Prickly Pear, Agave, Dehydrated Pear

Carajillo Affogato — 17
Licor 43, Remy VSOP Cognac, Woodford Bourbon, Espresso, Chantilly Cream (Available In Decaf Upon Request)

Chai Puri — 18
Diplomatico Reserva Aged Rum, Goslings Black Seal Rum, Chai Tea, Apple Cider, Maple Syrup, Cinnamon, Clove, Orange Peel, Clarified With Whole Milk

Champagne Room — 18
Aperol Apertivo, Italicus Bergamot Liqueur, Elderflower Liqueur, Orange Slice, Torched Rosemary. Served With A Mini Champagne Bottle Upside Down Because We Extra

Chocolate Old Fashioned — 16
Woodford Bourbon, Creme De Cacao, Aztec Chocolate Bitters, Chocolate Dipped Dehydrated Orange, Luxardo Cherry

Ember & Oleo — 18
Cardenal Mendoza Brandy, Cointreau, Spiced Banana Oleo, Flambe Banana Garnish. Comes With A Magic Show!

Espresso Martini — 16
Titos Vodka, Kahlua, Agava, Smoke Bubble (Available In Decaf Upon Request)

Hibiscus Margarita — 17
1800 Silver Tequila, Cointreau, Mango Juice, Agave, Hibiscus, Hibiscus Flower & Salt Rim

House G&T — 16
Gin Mare, Giffard Pamplemousse, Grapefruit Bitters, Fevertree Elderflower Tonic, Thyme, Dehydrated Grapefruit

I'll Have What She's Having — 17
Strawberry Infused Tin City Vodka, Orgeat Almond Syrup, Muddled Berries, Lemon Soda, Mixed Berry Smoke Bubbles

It's My F*cking Birthday! — 18
Tito's Vodka, Elderflower Liqueur, Marionberry Reduction, Macaroon Garnish, Served On A Platter With A Crystal Crown Because Why The F*ck Not?

Kiss & Tequila — 17
1800 Silver Tequila, Cointreau, Strawberry Puree, Cream of Coconut, Agave, Pink Salt Rim, Strawberry

Lemon Poppyseed Drop — 16
Lemon Infused Tin City Vodka, Cointreau, Agave, Toasted Poppyseed Sugar Rim, Dehydrated Lemon

Love Potion No. 9 — 16
Pear Vodka, Italicus Bergamot Apertivo, Raspberry Puree, Sugar Rim, Dried Ice, Candied Ginger

Mochuelo No. 5 — 20
Remy VSOP Cognac, Diplomatico Reserva Aged Rum, Coconut Rum, Elderflower Liqueur, Pineapple, Pear, Lemon, Peach Bitters. Served In A Large 250mL Perfume Bottle And Dusted With Edible Glitter Tableside

Mochuelo Old Fashioned — 16
Bulliet Rye, Angostura & Orange Bitters, Demerara Cube, Luxardo Cherry

Notorious F.I.G. — 17
Gin Mare, Fig Jam, Honey, Cardamon Bitters, Fresh Thyme, Dried Fig Garnish

Orchard Amaro — 16
Pear Vodka, Amaro Nonino, Orgeat Almond Syrup, Pear Juice, Aquafaba, Dehyrated Pear Garnish

Salted Maple Pisco Sour — 18
Barsol Pisco Acholado, Apple Cider, Pear Juice, Maple Syrup, Angostura Bitters, Salted Maple Foam

Smoke and Embers — 16
Del Maguey Vida Mezcal, Agave, Ghost Pepper Syrup, Blood Orange Italian Soda, Overproof Rum Sugar Flamed Lime

The Mathematician — 17
Woodford Rye, Diplomatico Reserva Aged Rum, Amaro Nonino, Genepy Le Chamois Liqueur, Aztec Chocolate Bitters

The Smoking Fig — 16
Elijah Craig Small Batch Bourbon, Peach Bitters, Dried Fig, Maple Glazed Donut Tobacco

Vanilla Bourbon Fizz — 17
Licor 43, Woodford Bourbon, Agave, Tonic Water, Nutmeg Garnish

Winter Sangria — 16
Animus Vinho Verde White, Cointreau, Cardenal Mendoza Angelus Brandy, Agave, Honeycrisp Apple, Pomegranate

MOCKTAILS

Another Day In Pearadise — 12
Pear Juice, Vanilla Bean Syrup, Lemon, Cinnamon, Dehydrated Pear and Cinnamon Stick

Lemonade Stand — 12
Sparkling Lemonade, Orgeat Almond Syrup, Blackberry, Raspberry, Lemon, Smoke Bubble Topping

Produce Isle — 12
Banana Oleo, Pomegranate Cherry Syrup, Honey, Lemon, Sparkling Water, Flambe Banana Garnish

Snow Globe — 12
Cranberry, Rosemary Syrup, Fever tree Ginger Beer, Lime, Rosemary Sprig

DRAFT CERVEZA

7

Firestone 805 Blonde Ale	4.7% ABV
New Glory Lil Dank West Coast Pale Ale	5.3% ABV
Estrella Galica Spanish Lager	5.5% ABV
Firestone Mind Haze Hazy IPA	6.7% ABV

8

Revision Brewing Disco Ninja IPA	7.0% ABV