

Cerveza | BEER

Trumer Pilsner \$8
BERKELEY, CA [ON TAP]

Fort Point IPA \$8
SAN FRANCISCO, CA [ON TAP]

Berryessa 'Whippersnapper' English mild Session Ale \$8
WINTERS, CA [ON TAP]

HenHouse 'Saison' \$8
SANTA ROSA, CA [ON TAP]

Estrella Damm Lager \$7
BARCELONA, SPAIN [IN BTL]

Sidra | HARD CIDER

Trabanco ASTURIAS, SPAIN 25 oz \$26

Stella Artois Cider BELGIUM \$7

Refrescos | SOFT LIBATIONS

J & T \$5
JUNIPER, LIME AND FEVER TREE MEDITERRANEAN TONIC

Fever Tree Mediterranean Tonic \$4

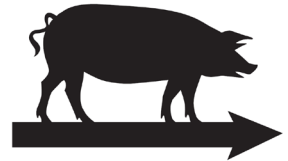
Coca Cola Mexicana \$5

Old Fashion Sprite \$5

Limonada \$4
SPARKLING LEMONADE, ROSEMARY, SEASONAL FRUIT

Diet Coke 8oz \$4

COQUETA



707.244.4350

Gintonic | SPANISH GIN & TONICS

N.V. Barça \$15
BCN PRIORAT GIN, FEVER TREE TONIC, GRAPEFRUIT, JUNIPER, RED GRAPES & LOCAL THYME

Napa Lemon \$15
MALFY LEMON GIN, LA CIGARRERA MANZANILLA, WINTER LEMON TONIC

Cider House Rules \$14
ALMA CIDER VERMOUTH, ST GEORGE TERRIOR, APPLE, LAVENDER, ANISE, FEVER TREE MEDITERRANEAN TONIC

Membrillo \$14
BLOOM GIN. QUINCE ORANGE, SAFFRON, MEYER LEMON, FEVER TREE MEDITERRANEAN TONIC

Cócteles Vanguardia | MODERN COCKTAILS

Guava Mojito \$14
MINT RUM, GUAVA, LIME, GINGER FRESNO ESPUMA

Port of Spain \$14
MEZCAL, ANGOSTURA, LIME HIBISCUS ROSE VANILLA AIR

"Salt Air" Margarita \$13
PUEBLO VIEJO BLANCO, AGAVE, LIME, GREY SALT "AIR"

Cafe Quemado \$15
COFFEE INFUSED MAESTRO SIERRA BRANDY, TOASTED SPICES, RON ZACAPA 23 YR, CLOCHE SMOKED

Cócteles Espanolas | SPANISH STORIES

Lisbon Shore Leave \$13
WHITE PORT, CUCUMBER, MEYER LEMON, FEVER TREE ELDERFLOWER TONIC

Isabella's Colada \$15
BACARDI, MEZCAL, PANDAN COCONUT CREAM, PINEAPPLE, LEMONGRASS

Pamplona Afternoon \$14
BCN GIN, PATXARAN, MEYER LEMON, SPARKLING GARNACHA

Catalan Truffle Old Fashioned \$15
BLACK TRUFFLE HAVANA CLUB, RON ZACAPA 23YR, HAZLENUIT, SMOKED HONEY, TRUFFLES

Cócteles Inspirados | NAPA VALLEY INSPIRED

Consorzio Martini \$16
FLEURETTE GIN, ATXA VERMOUTH LIQUID ARBEQUINA OLIVE

Championship "Policy" \$15
JW BLACK, CARPANO ANTICA, ANGOSTURA BITTERS CASA PIENA BARREL SMOKE, NINER GOLD

Black Chicken \$14
MT TAM GIN, ZINFANDEL TONIC, ZIN JUICE MEYER LEMON, CINNAMON

Adios Felicia \$14
MEZCAL, ZIN JUICE, TOBACCO AMONTILLADO MEYER LEMON, HABANERO

Sangria | SANGRÍA

RED WINE, MANZANILLA SHERRY, CITRUS, GINGER BERRIES, CHAMOMILE AND LOCAL APPLES, HOUSE RECIPE
Glass \$9 / 750ml Porron \$36

WHITE WINE, ROASTED APPLES, SPICES, HOUSE RECIPE
Glass \$9 / 750ml Porron \$36

Porrons | TRADITIONAL SPANISH PARTY PITCHER
500ml... To Pass Around, ¡Vale!



Rebujito \$17
MANZANILLA SHERRY, CINNAMON, LEMON SODA

Kalimotxo \$17
MEXICAN COKE, RED SANGRÍA CINNAMON
A BASQUE FAVORITE

PINTXOS

Huevo de Cordoniz SOFT BOILED QUAIL EGG, PADRON TOREADO'S FRIED CHISTORA SAUSAGE \$3

Fuet CATALAN SAUSAGE, SPANISH OLIVE AND ESCALIVADA VEGETABLES WILD FENNEL \$3

Champinones SHERRY BRAISED MUSHROOMS, SAN SIMON CHEESE, JAMON SERANO \$3

Majon de Menorca COW MILK CHEESE FROM THE ISLAND OF MENORCA, MEMBRILLO AND MARCONA ALMONDD BUTTER \$3

Pan con Tomate ICONIC CRISTAL BREAD WITH EARLY GIRL TOMAQUE \$5

"El Gran Plat Cap" CHEF'S GRAND SELECTION OF CURED MEATS, CHEESES AND ACCOMPANIMENTS \$39

EMBUTIDOS

Jamón Serrano REDONDO IGLESIAS, 16 MONTHS, IMPORTED \$12

***Jamón Ibérico de Bellota 5 jotas** ACORN FED, 100% PURE BREED, IMPORTED \$29

Fuet CATALAN DRY CURED SAUSAGE \$8

Chorizo de Leon ICONIC, ZESTY IBERIAN DRY CURED SAUSAGE \$8

"El Plat Cap" CHEF'S SELECTION OF CURED MEATS AND ACCOMPANIMENTS \$16

QUESOS

Valdeón BOLD AND SPICY GOAT AND COW'S MILK BLUE \$8

Caña de Cabra TWO TEXTURED SOFT RIPENED GOAT'S MILK \$8

Manchego Crudo EXQUISITE FARMSTEAD SHEEP'S MILK \$8

"El Plat Cap de Queso" CHEF'S SELECTION OF IBERIAN CHEESES AND ACCOMPANIMENTS \$16

ENSALADAS

Ensalada de Kale LACINATO KALE WITH PICKLED STONE FRUIT, CANDIED ALMONDS, GOAT CHEESE, SMOKED PEACH CONFITURA AND FRESH CARBANZO VINAIGRETTE \$14

Cogollos GRILLED LITTLE GEM LETUCE WITH CHICKEN ESSENCE TOASTED HAZEL NUTS AND CRISPY CHICKEN SKIN \$15

Ensalada de Fresa COMPRESSED STRAWBERRIES, WILD ARUCULA, QUESO FRESCO, JAMON VINAIGRETTE, ALMOND BRITTLE \$14

TAPAS FRIAS

Olivos del Venedo WARM VINEYARD OLIVES WITH CITRUS AND FENNEL \$5

Almendras Marcona HOUSE FRIED CALIFORNIA MARCONA ALMONDS WITH GREY SALT \$5

Salmón Ahumado SMOKED SALMON WITH QUESO FRESCO AND TRUFFLE HONEY \$9

Huevos Nacionales DEVILED EGGS PIMENTON AIOLI ENGLISH PEA AND PIQUILLO PUREE, SAFFRON PICKLED POTATO AND STURGEON CAVIAR \$12

Chef Owner ~ Michael Chiarello

Director ~ Michael Iglesias

Execustive Chef ~ Art Coutinho

Chef de Cuisine ~ Colton Hayes

TAPAS CALIENTES

Patatas Bravas FRESHLY DUG, LIGHTLY SMOKED, CRISPY POTATOES WITH BRAVAS SALSA AND GARLIC ALIOLI \$10

Gambas Negras OLIVE OIL POACHED HEAD-ON GULF PRAWNS WITH BLACK GARLIC AND CHILI SAUCE WITH GRILLED COUNTRY BREAD \$15

***"Sunny side-up" Huevo** WITH SHRIMP, CRISPY POTATO, GARLIC CHIPS, PINE NUTS, CHILI DE ARBOL AND CHORIZO DRESSING \$14

Pulpo a la Parrilla WOOD GRILLED OCTOPUS WITH PIMENTÓN CONFIT POTATOES \$15

Croquetas de Pollo CLASSIC CHICKEN AND ENGLISH PEA CROQUETAS, CRUSTED WITH CHICHARRON, SERVED WITH CURED SEASONAL CITRUS \$12

Pimientos de Padron FLASH FRIED PADRON PEPPERS, TOPPED WITH JAMON SERRANO, SHERRY VINEGAR AND MALDON SEA SALT \$9

Albondigas de Feria DUCK AND PORK MEATBALLS GRILLED OVER HARD WOOD, TOPPED WITH CHERRY TEMPRANILLO SALSA AND CRISPY SHALLOTS. \$15

DE LA BRASA

FROM THE WOOD GRILL

***"Gaucho" Bistec** 32 OZ TOMAHAWK RIBEYE STEAK GRILLED OVER HARD WOOD, SERVED WITH MOORISH PEPPER OIL AND MICRO CORIANDER \$98

Lubina de Mar MEDITERRANEAN SEA BASS ALA PLANCHA, SERVED WITH CACERENA OLIVES, CONFIT TOMATOES, MOJO VERDE AND GRILLED MEYER LEMON \$36

Pluma IBERICO BELLOTA SHOULDER LOIN, ACORN FED, HEARTH GRILLED, SERVED WITH HONEY CHILI GLAZE AND PETIT NOSTURTUM LEAVES \$42

DEL MERCADO

Verduras a la Catalana MARKET GREENS SERVED CATALAN STYLE, WITH VINEYARD RAISINS, PINE NUTS AND RAISIN-CAPER PUREE \$12

Setas al ajillo GRILLED TRUMPET ROYALE MUSHROOMS BASTED WITH GARLIC CHILLI OIL, TOPPED WITH GARLIC CHIPS, AMONTILLADO SHERRY REDUCTION, AND POACHED EGG YOLK \$14

Espargos Trigueros DELTA ASPARAGUS, GENTLY GRILLED, SERVED OVER FIRE ROASTED ROMESCO SAUCE, TOPPED WITH TETILLA CHEESE AND PEA SPROUTS \$14

LAS PAELLAS

(please allow 30-40 minutes to prepare our Paella's)

Paella Mar y Montaña, HEAD-ON GULF PRAWNS ALA PLANCHA, CLAMS, MUSSELS, FRESH ENGLISH PEAS, CHORIZO, ATOP BOMBA RICE, COOKED IN FIRE ROASTED TOMATO SOFFRITO, JAMON-SHELLFISH BROTH \$52

***Paella Valenciana**, GRILLED RABBIT, FRESH FAVA BEANS, ROASTED BABY SPRING VEGETABLES, ATOP BOMBA RICE COOKED IN ROASTED CARROT SOFFRITO AND RABBIT BROTH \$52

Paella de Tinta, "BLACK PAELLA" BABY CALAMARI ALA PLANCHA, MUSSELS, FIRE ROASTED PIQUILLO PEPPERS, PICKLED GARLIC SCAPES, ATOP BOMBA RICE COOKED IN SQUID INK SOFFRITO, AND SEAFOOD BROTH \$52

Paella de Bosque, LOCALLY FORAGED WILD MUSHROOMS AND GRILLED SPRING ONIONS, ATOP BOMBA RICE COOKED IN SMOKED MUSHROOM SOFFRITO, AND PORCINI MUSHROOM BROTH \$52

*What Chef Michael is eating now