

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

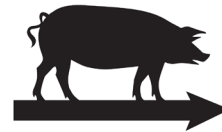
Fever Tree Mediterranean Tonic \$4

Coca Cola Mexicana \$5

Old Fashion Sprite \$5

Limonada \$4
SPARKLING LEMONADE, ROSEMARY, SEASONAL FRUIT

Diet Coke 8oz \$4



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

Conorzio 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

The Castro \$14
PUEBLO VIEJO BLANCO, DRY CURACAO, FINO SHERRY, FRESNO CHILE, LIME, PRIDE RAINBOW

Sangria | SANGRÍA

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

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

Porróns | 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 Cordorniz 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

Pan con Tomate ICONIC CRISTAL BREAD WITH TOMATO CONFITURA \$5

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

EMBUTIDOS

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

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

 **Jamón Ibérico de Bellota** ACORN FED, PURE BREED, IMPORTED \$29

Fuet CATALAN DRY CURED SAUSAGE \$8

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

QUESOS

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

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

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 Andaluz** FRESH FIGS AND HEIRLOOM TOMATOES, WITH GOAT CHEESE, OIL CURED OLIVES, PISTACHIO BRITTLE, AND PEDRO XIMENEZ VINAIGRETTE \$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 MONTADITO 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


Executive Chef ~ Art Coutinho

TAPAS CALIENTES

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

 **Bocadillo de La Casa "Bikini"** ROASTED EGGPLANT, WITH CANA DE CABRA CHEESE ON HOUSE MADE BRIOCHE, TRUFFLE HONEY, AND STRAWBERRY CONSERVA \$12

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

 **Huevos Rotos** SUNNY SIDE UP 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 NASTURTIUM LEAVES \$42

LAS PAELLAS

(please allow 30-40 minutes to prepare our Paellas)

Paella Mar y Montaña, HEAD-ON GULF PRAWNS ALA PLANCHA, CLAMS, MUSSELS, FRESH SNAP 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, PORCINI MUSHROOMS, GLAZED WITH ALBARINO WINE, FRESH CARBANZOS AND PICKLED GARLIC SCAPES, ATOP BOMBA RICE COOKED IN FENNEL SPRING ONION SOFFRITO, AND WILD MUSHROOM BROTH \$52

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 OIL POACHED EGG YOLK \$14

Calabacitas con Romesco GRILLED BABY SUMMER SQUASH WITH FIRE ROASTED ROMESCO SAUCE, TOPPED WITH QUESO REBOLLIN, AND PEA SPROUTS \$14

COQUETA

NAPA VALLEY

Burbujas | Sparkling

	Glass	Btl
Avinyo, Cava, Brut Rosé , Penedes 2017	\$14	\$66
Avinyo, Cava, Brut Reserve , Penedes 2015	\$13	\$57
Schramsberg, Blanc de Noir , California 2014	\$18	\$79

Jerez | Sherry

	Glass	Btl
La Cigarrera, Manzanilla , Sanlucar Baremeda	\$8	\$32
Lustau, 'Peninsula', Palo Cortado , Jerez	\$8	\$32
Valdespino, 'Contrabandista', Amontillado , Jerez 500ml	\$9	\$54
Gran Barquero, Oloroso , Jerez 500ml	\$9	\$54

Blancos | Whites

	Glass	Porrón	Btl
Viña Mein, Treixadura / Godello , Ribeiro 2018	\$14	\$20	\$60
Castelo do Papa, Godello , Valdeorras 2017	\$12	\$17	\$51
Clos Pissarres, Garnatxa Blanca , Priorat 2017	\$14	\$21	\$63
Duckhorn, Sauvignon Blanc , Napa Valley, 2018	\$13	\$20	\$59
The Setting, Sauvignon Blanc , Sonoma, 2018	\$16	\$22	\$66
Chiarello Family, Ribolla Gialla , Napa Valley 2017	\$13	\$20	\$59
Patz & Hall, Chardonnay , Russian River Valley 2017	\$15	\$22	\$66
Frank Family, Chardonnay , Napa Valley, 2018	\$16	\$22	\$66

Sean Larkin, Larkan, **Sauvignon Blanc Blend**, Napa Valley, 2018

\$18 Cold Can

Rosado | Rosé

	Glass	Porrón	Btl
Mira, Pino Noir , Russian River 2017	\$13	\$20	\$59
Ostatu, Tempranillo , Rioja 2018	\$11	\$16	\$48

Tinto | Red

	Glass	Porrón	Btl
Capcanes, 'La Nit', Garnatxa , Montsant 2016	\$11	\$16	\$48
Termes, Tempranillo , Toro 2016	\$12	\$18	\$54
Whetstone, 'Pleasant Hill', Pinot Noir , Russian River 2015	\$16	\$24	\$72
Parador, Tempranillo , Napa Valley 2013	\$13	\$20	\$59
Hudson, 'Pick up Sticks', Grenache , Carneros 2017	\$16	\$24	\$72
Chiarello Family, 'Giana', Zinfandel , St. Helena 2015	\$13	\$20	\$59
Chiarello Family, 'Bambino', Cabernet , St Helena 2015	\$19	\$29	\$85
Domino de Pingus, Tempranillo , Ribera del Duero 2016	\$17	\$27	\$78

Espumosos | Bubbles

Avinyo, Cava, Brut Reserve , Penedes, Spain 2015		\$57
Gramona, Cava, 'III Llustros', Gran Reserva , Penedes, Spain 2010		\$110
Ametzoi, 'Hijo', Extra Brut , Txakolina, Pais Vasco, Spain 2016		\$61
Naveran, Cava, Brut Rosé , Penedes M.V.		\$52
Avinyo, Cava, Brut Rosé Reserva , Penedes, Spain 2017		\$58
Schramsberg, Blanc de Noir , California, 2014		\$79
J. Schram by Schramsberg, Brut Reserve , Napa Valley 2010		\$159
Merry Edwards, 'Olivet Vineyard', Blanc de Blanc Reserve , Russian River 2012		\$220
Richard Peterson by Heidi Barret, Brut Rosé , Napa Valley 2013		\$200
Alfred Gratien, Brut , Epernay, Champagne M.V.		\$85
Vilmart, 'Grand Cuveé', Brut , Montagne de Reims, Champagne M.V.		\$150
Laurent Perrier, 'Grand Siecle', Brut Reserve , Tour sur Marne, Champagne MV		\$250
Dom Perignon by Moet & Chandon, Brut Rosé , Champagne 2006		\$650

Blancos | Whites

Ametzoi, Hondarribi Zuri , Getaraiko Txakolina, Pais Vasco 2019	\$48
Gorrondona, Hondarribi Zuri , Bizaiko Txakolina, Pais Vasco 2019	\$56
Granzaban, 'Ambar', Albariño , Rias Baixas, Galicia 2018	\$63
Finca Tresolmes, Verdejo Lias, D.O Rueda 2018	\$70
Belonorade y Lurton, 'Quinta Apolonia', Verdejo , Rueda 2018	\$60
Eponymous, 'Proprietary' White Blend , Carneros 2017	\$76
Clos Pissares, Garnatxa Blanca , Priorat 2017	\$63
Cellar Pinol, 'L'Avi Arrufi, Garnatxa Blanca , Terra Alta, Catalonia 2014	\$80
CVNE, 'Monopole Classico', Viura / Fino , Rioja 2015	\$48
Emmolo, Sauvignon Blanc , Napa Valley 2017	\$42
Galerie, Sauvignon Blanc , Napa Valley 2017	\$60
Turley, 'Estate', Sauvignon Blanc , Napa Valley 2018	\$64
Eighty Four, Albariño , Carneros 2018	\$58
Chiarello Family, Ribolla Gialla , Napa Valley 2017	\$54
Frog's Leap, Chardonnay , Rutherford, Napa Valley 2018	\$60
Larkin, 'Jack Larkin', Chardonnay , Napa Valley 2016	\$80
Faila, 'Keefer Ranch', Chardonnay , Russian River 2017	\$85
Raen, 'Charles Ranch', Chardonnay , Fort Ross – Seaview, Sonoma Coast 2017	\$140

Rosado | Rosé

	Glass	Porrón	Btl
Mira, Pino Noir , Russian River 2017	\$13	\$20	\$59
Ostatu, Tempranillo , Rioja 2018	\$11	\$16	\$48

Tinto | Red

Alto Moncayo, 'Veration', Campo de Borja, Garnacha , Aragon 2015	\$65
Palacios Remondo, 'Propiedad', Garnacha , Rioja 2015	\$69
Clos Mogador, 'Com Tu', Garnacha , Montsant 2017	\$95
Rosa Lee, Garnache , Napa Valley 2017	\$220
Olivares, 'Altos de la Hoya', Monastrell, Jumilla 2015	\$58
Condes de los Andes, Tempranillo , Rioja 2001	\$162
La Rioja Alta, '904', Gran Reserva, Tempranillo , Rioja 2010	\$186
Remelluri, Gran Reserva, Tempranillo , Rioja 2010	\$200
Artadi, 'Viña El Pison' Tempranillo , Rioja 2004	\$1100
Mundo Viejo, Tempranillo , Ribera del Duero 2015	\$66
Domino de Pingus, 'Psi', Tempranillo , Ribera del Duero 2018	\$78
Pintia, Tempranillo , Toro 2016	\$162
Vega Sicilia, 'Unico', Tempranillo , Ribera del Duero 2005	\$950
Vall Ilach, 'Porrera', Cariñena / Garnacha , Priorat 2014	\$145
Williams Selyem, Pinot Noir , Russian River 2017	\$115
Peter Michael, 'Moulin Rouge', Pinot Noir , Santa Lucia Highlands 2017	\$285
Fantesca, 'King Richard's Reserve', Pinot Noir , Russian River 2016	\$200
Whetstone, 'Pheonix Ranch', Syrah , Napa Valley 2015	\$135
Pharoahmoans, Grenache , Paso Robles 2017	\$130
Chiarello Family, 'Giana', Zinfandel , St Helena 2016	\$55
Frank Family Vineyards, Zinfandel , Napa Valley 2017	\$65
Chiarello Family, 'Bambino', Cabernet Sauvignon , St Helena 2015	\$85
Darioush, 'Caravan', Cabernet Sauvignon , Napa Valley 2014	\$90
Fresh Vine, Cabernet Sauvignon , California 2018	\$86
Cervantes, Cabernet Sauvignon , Napa Valley 2016	\$280
Opus One, Cabernet Sauvignon , Oakville 2015	\$615
Schrader, 'Tokalon', Cabernet Sauvignon , Oakville 2015	\$950
Chiarello Family, 'Roux', Petite Sirah , St. Helena 2015	\$90

COQUETA

NAPA VALLEY

Postre:

Crème de Catalan \$9

Smoked crème Catalan, coffee soil,
vanilla espuma

Torta de Chocolate \$4

chocolate custard, chocolate shortbread,
espelette meringue.

Manchego Cheesecake \$4

Manchego cheesecake, dulce shell
and caramel corn.

The Fig Cake \$9

Fig leaf custard, devil's food, white chocolate,
and fig leaf ice cream.

Flan Del Rey \$9

Crispy lemon, whipped vanilla

Churros Fantasia \$9

Served with Strawberry powder and
spicy chocolate sauce.

Executive Pastry Chef:
Edward Martinez