

TAPAS

BEET SALAD 9.5

*pistachio butter, whipped goat cheese, balsamic reduction, pistachio crumble • **nuts** • **GF***

SHRIMP CEVICHE 12.5

ají amarillo leche de tigre, avocado, cherry tomatoes, sweet potato strings

CROQUETAS 9.5

jamón serrano, chicken, egg, béchamel, garlic aioli

EMPANADAS 10

beef, chorizo, piquillos, olives, lemon-garlic aioli, salsa verde

BRUSSELS SPROUTS 9

*roasted, crispy jamón serrano, caramelized onions, balsamic reduction, manchego cheese • **GF***

GAMBAS AL AJILLO 12.5

sautéed shrimp, garlic-infused olive oil, brandy, spicy dust, rustic bread

PULPO BOMBAS 10.5

octopus and potato croquetas, brava sauce, spicy aioli



SIDES \$4 EACH

CRISPY BACON (3)
FRIED RUNNY EGGS* (2)
RUSTIC BREAD
BRAVA HOME POTATOES
SHOESTRING FRIES

BRUNCH MAINS

AVOCADO TOAST 14

*rustic bread, avocado, jamón serrano, spicy nut crumble, manchego cheese, arugula • **nuts***

BREAKFAST AMERICANO 16

two fried eggs, bacon, brava home potatoes, rustic bread*

RABO DE TORO HASH 17

braised beef, crispy potatoes, caramelized shallots, fried eggs, chives*

BRUNCH BURGER 19

potato bun, grilled certified angus beef, caramelized onions, smoked gouda cheese, chimichurri aioli, crispy shallots, fries • **add fried egg*** + \$2*

CHEF'S BREAKFAST 33

(Serves two, allow 30 minutes cooking time)

bomba rice with spanish chorizo and jamón serrano, topped with smoked pork belly, cherry tomatoes, fried eggs, and roasted-garlic aioli*

BREAKFAST CLUB 16

*toasted bricohe, bacon, whipped chevre, lettuce, tomato, roasted garlic aioli, fries • **add fried egg*** + \$2*

STEAK AND EGGS 37

grilled NY strip, saffron chimichurri, two fried eggs*, fries*

CHICKEN & WAFFLES 18

crispy jamón serrano, spiced maple syrup, strawberries

SPANISH OMELETTE 15

*spanish chorizo, spinach, piquillo peppers, mahón cheese, crispy potatoes, arugula • **GF***



Desserts

FRENCH TOAST 12

*stuffed spanish-style torrija french toast, membrillo, cream cheese, spiced maple syrup, pistachio dust, fresh berries • **nuts***

CHURROS 8

cinnamon-sugar churros, thick chocolate dipping sauce

BANANA SPLIT 12

*sugar-brûléed banana, pistachio ice cream, chocolate dulce de leche sauce, fresh berries, toasted pistachio crumble • **nuts***

COFFEE BAR

ADD SHOT OF KAHLUA OR LICOR CUARENTA Y TRES: + \$4.00

CORTADITO 4

espresso shot, steamed milk

ESPRESSO 3.5

double shot

CAPPUCCINO 4.5

LATTE 5

DRIP AMERICANO 3.5

*These items are served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
A service fee of 20% may be added to parties of 6 guests or more.

COCKTAILS

BUBBLY MARGARITA 11

SPARKLING / CITRUS
cazadores reposado, triple sec, citrus sour,
orange juice, cava

MOJITO 10

MINTY / REFRESHING / TART
bacardi superior rum, fruit puree, lime juice, ginger beer
CLASSIC • STRAWBERRY • COCONUT • PASSIONFRUIT

BLOODY MARY 10

SAVORY / SPICY
tito's vodka, clamato juice, lemon juice, sherry, celery,
salt, horseradish, worchester, paprika, spanish skewer

LOSO SPRITZ 13.5

BITTERSWEET / FIZZY
aperol, sweet vermouth, cava, soda water

LA ROSALIA 15

SWEET / FLORAL
tanqueray sevilla orange, rose strawberry combier,
mediterranean fever tree tonic, lime

ESPRESSO FORTY THREE 15

RICH / SMOOTH / AROMATIC
grey goose vodka, kahlua, espresso,
licor cuarenta y tres

CARAJILLO 11

RICH / BOLD / AROMATIC
served warm, espresso, licor cuarenta y tres, brandy

WILDFLOWER 13

BUBBLY / TART / FLORAL
grey goose vodka, soda, edible glitter,
st. germain elderflower liqueur

SANGRIAS

THE FROZEN 10 GL

rose wine, lemon juice, rose-strawberry syrup

THE PINK 12 GL | 46 PTR

dry rose wine, brandy, licor cuarenta y tres, soda

THE RED 9 GL | 34 PTR

classic dry red wine, orange liqueur, orange juice,
cinnamon syrup

THE BUBBLY 11 GL | 39 PTR

brut cava, white wine, brandy, licor cuarenta y tres

SANGRIA FLIGHT 24

try the four different sangrias on a flight board

Mimosas

CLASSIC MIMOSA 3

sparkling wine, orange juice

MAKE-YOUR-OWN MIMOSA 23

bottle of sparkling wine + juice of choice
orange | pineapple | cranberry | passion fruit

MIMOSA IN A BOTTLE 39

bubble attraction, valencia oranges



spirit free

NO'JITO 9

VIBRANT / LIGHT / TROPICAL
citrus sour, mint, strawberry, stary

PANTHER'S PUNCH 9

SWEET / TART
grape juice, orgeat syrup, pineapple citrus, soda

FAUX MULE 9

CRISP / TANGY / ZESTY
passionfruit puree, pineapple citrus, citrus sour, soda

BEER

BOTTLE

ESTRELLA DAMM 7

MILLER LIGHT 6

MOUNTAIN CANDY 8

JUICY JAY 8

MODELO ESPECIAL 7

XX AMBAR 7

MICHELOB ULTRA 7

DRAFT

Wine

CAVA

BIUTIFUL, BRUT N/V 11
Cava

BIUTIFUL, BRUT ROSE N/V 11
Cava

1+1=3, BRUT N/V 13
Cava

ITSASMENDI TXACOLI
HONDARRABI ZURI-ZURI ZERRATIE 13
2023, Bizkaiko

MIGUEL ARROYO IZQUIERDO MUS, VERDEJO 11
2024, Rueda

MANTEL BLANCO, SAUVIGNON BLANC 12
2024, Rueda

VIÑA OTANO, VIURA, BARREL FERMENTED 11
2019-20, Rioja

VIÑA OTANO, GARNACHA ROSADO 11
2024, Rioja

VIÑA CARTIN, ALBARIÑO 13
2024, Rias Baixas

WHITE

BODEGAS TIERRA EL PRIMAVERA, TEMPRANILLO 12
2021, Rioja

BODEGAS EPIFANIO RIVERA EPIFANIO,
TEMPRANILLO 13
2023, Ribera Del Duero

PRIMA, TINTA TORO 15
2021, Toro

LUNA BEBERIDE, MENCIA 11
2021/24, Bierzo

ACENTOR, GARNACHA 12
2021, Calatayud

RED