

Warm & Lush

Tortilla

egg, potato and onion 6

Yucca and Chorizo

with piquillo aioli dipping sauce 7

Almond Dates

dates stuffed with almonds wrapped with bacon over hearts of palm topped with bleu cheese 7

Crispy Artichokes

lemon coriander dipping sauce 8

Sweet & Spicy Calamari

crispy calamari over a bed of cucumbers and sesame seeds 8

Short Ribs

over caramelized onion salad with apricot glaze 8

Cheese Bread Sliders

stuffed with chorizo 8

Salgados

four savory pastries, one each of shrimp, chicken, beef and chicken with cheese 10

Lamb Chops

lamb chops with mint chimichurri over caramelized apple 12

Shrimp Skewers

shrimp and pineapple 12

Crab Cake

made with lump crabmeat and served over homemade slaw 12

Cold & Crisp

Olives

olives marinated in orange and thyme 5

Pan Con Tomate

baguette and fresh tomato 6

Tartine Provencale

open face sandwich in rustic bread with ricotta, cream cheese, tomato, olives, pequillo peppers and chives 7

Higos con Jamon Serrano

figs, cashews wrapped with Jamon Serrano, blue cheese drizzle 9

Jamon Serrano

Spanish prosciutto, fig marmalade and Marcona almonds 9

Ensalada de Verano

baby arugula, figs, cherry tomatoes, goat cheese and walnuts in an orange ginger vinaigrette 10

Tuna Sashimi

ahi tuna with tomato and cucumber compote, avocado and port soy reduction 12

Ceviche

shrimp, scallops, celery, red onions, tomatoes, and jalapenos 12

Cheeses

assorted cheeses, quince paste and toast 12

Sweet

Poached Pear

in red wine reduction 7

Crème Caramel

home made caramel flan 7

Plato Fuerte

daily main course P/A

Wines By The Glass

Red		Glass	Bottle
Tuscany, Italy	San Leonino Chianti Classico	12	39
Mendoza, Argentina	Tilia Malbec	8	27
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Cotes Du Rhone, France	Belleruche Grenache and Syrah	9	30
Burgundy, France	Domaine Ecard Pinot Noir	11	26
Saint Emilion, France	Chateau Grimard Bordeaux	10	33
Sonoma, California	Lyeth Meritage	12	39
Paso Robles, California	Line 39 Cabernet Sauvignon	9	30
Lodi, California	Lost Angel Petite Syrah	11	36
Napa, California	Cartlidge & Browne Merlot	10	33
Rioja, Spain	Bodegas Montecillo Crianza	10	33
McLaren Vale, Australia	Shoo Fly Shiraz	9	30
White			
New Zealand	Babich Sauvignon Blanc	11	36
Bordeaux, France	Lafite Barons de Rothschild	10	33
Sonoma, California	Red Tree Chardonnay	9	30
Alto Adige, Italy	Kris Pinot Grigio	10	33
Tuscany, Italy	Placido Pinot Grigio	7	24
Sweets			
California	Bonny Doon Framboise 375ml	7	21
France	Chateau les Tuileries Sauternes	9	55
Austria	Sepp Moser Muskat "Ottonel"	8	48
Bubbles			
Italy	Rosa Regale Brachetto	12	36
Italy	Nino Franco Prosecco	12	36
France	Charles de Fere Champagne Blend	9	32
France	Dom Perignon		250
France	Veuve Cliquot Ponsardin		150
France	Moet & Chandon		125

Specialty Cocktails

Sake'rinha	Chilled sake muddled with fresh fruit and served on ice	11
Cosmo Limon	Citrus vodka with fresh lime juice, Cointreau and white cranberry juice	11
Naranja'rita	Silver tequila, fresh lime juice, Grand Marnier and a splash of orange juice	12
Cassini	Vodka, Crème de Cassis and cranberry juice served up with blueberries	12
Le Francais	Vodka, pineapple juice and Crème de Cassis	12
Caipivodka	Vodka muddled with fresh limes and sugar in the raw	10
Sangria	Traditional Spanish drink made with red wine, brandy and mixed fruit	11
56 Daiquiri	Light rum with orange juice, pineapple juice and cranberry juice	10
Bellini	Champagne and peach purée	10