

Granada

B I S T R O

CHEESE & CHARCUTERIE

cheese plate \$17
three cheeses | honeycomb | candied nuts

charcuterie plate \$17
three meats | house mustard | olives

the granada \$25
three meats | three cheeses

SNACKS

kimchi green beans \$5
rosemary roasted almonds \$5
italian green olives \$5
house-cut fries \$7
chicharrones - habanero-carrot hot sauce \$5
baby caesar - boquerones | garlic bread crumbs \$5
chicken wings - buttermilk batter | maple-sambal glaze \$9
daily sandwich MP

APERITIF MENU | EVERYDAY 3:00-5:00

COCKTAILS \$8

moscow mule - russian vodka | lime juice | root elixirs ginger beer

botanical berry - gin | strawberry | lavender | sparkling water

fresh start - cucumber infused vodka | st.germain | lemon juice | sparkling water

blackberry paloma - tequila | blackberry | grapefruit | lime | agave | sparkling water

WINE & BEER

verdejo, bodega javier sanz, rey santos, spain 2015 \$10

tempranillo, provoca, paso robles 2014 \$10

sparkling, pol clement nv \$7

pacifico \$5

lagunitas ipa \$5