

HAPPY HOUR

SUNDAY - THURSDAY • 4PM TO 6PM

TAPAS

ALBONDIGAS

lamb meatballs, house-made tomato sauce, manchego.....9

TOMATO GAZPACHO

*chilled soup, goat cheese, heirloom tomatoes,
crispy serrano jamón, cucumber.....7*

ROASTED BRUSSEL SPROUTS

caesar dressing, parmigiano reggiano.....6

CHORIZO DEVILED EGGS

manchego, cilantro, chorizo oil (three halves)4

PAPAS BRAVAS

roasted fingerling potatoes, spicy tomato sauce, garlic aioli...5

SHISHTO PEPPERS

black lava salt, squid ink aioli.....5

DRINKS*

RED SANGRIA.....6

ESPUMOSO (BUBBLES).....6

Macabeo/Airén: Tarantas Sparkling White • Spain

TINTO (RED WINE).....6

Tempranillo : Tarantas Crianza • Spain

Malbec : Ernesto-Catena Vineyards Padrillos • Argentina

BLANCO (WHITE WINE).....6

Viura : Finca Antigua "El Palomar" • Spain

Sauvignon Blanc : Catalina Sounds • New Zealand

BEER - \$2 OFF ALL DRAFT

**Prices per glass*