

# 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.....8*

### CHORIZO DEVILED EGGS

*manchego, cilantro, chorizo oil (three halves) .....4*

### PAPAS BRAVAS

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

### SHISHITO PEPPERS

*black lava salt, squid ink aioli.....7*

## DRINKS\*

**RED SANGRIA.....6**

**ESPUMOSO (BUBBLES).....7**

Macabeo/Airén: Tarantas Sparkling White • Spain

**TINTO (RED WINE).....6**

Tempranillo : Tarantas Crianza • Spain

Malbec : Ernesto-Catena Vineyards Padrillos • Argentina

**BLANCO (WHITE WINE).....8**

Viura : Finca Antigua "El Palomar" • Spain

Sauvignon Blanc : Catalina Sounds • New Zealand

**BEER - \$2 OFF ALL DRAFT**

*\*Prices per glass*