

HAPPY HOUR DRINKS

MOCKTAILS / NON-ALCOHOLIC

Cucumber Mint Cooler (non-alcoholic) cucumber, fresh lime juice, mint leaves, simple syrup, soda water

Basil Orgeat Lemonade orgeat, soda water, fresh lemon juice, basil leaves

The Devil's Day Off lyre's, grapefruit soda, fresh lime juice, agave, cinnamon

SANGRIA, WINE & BEER SPECIALS

Sangria red or white

Beer estrella damn, peroni, boomtown IPA, scrimshaw

Wine house red, white or rose

COCKTAIL SPECIALS

Casa Margarita blanco tequila, dry curacao, lime juice, agave

Aperol Spritz aperol, cava, club soda

Limontini vodka, villa casa limoncello liqueur, fresh lemon juice, simple syrup, sugar rim

Galician Martini tulchan speyside gin, mediterranean dry vermouth, lemon oil

Negroni gin, campari, sweet vermouth

Live Music
Thu Fri & Sat Nights

Kindly observe our 2-hour dining limit policy
Outside dessert \$3 per person



LUNCH MENU

TUE-FRI 11:30A-4PM

BOCADILLOS / SANDWICHES

Bocadillo de Albondigas moroccan spiced beef and pork chorizo meatballs in tomato sauce topped with manchego cheese in toasted baguette

Bocadillo de Jamón y Queso serrano ham, manchego cheese, roasted piquillo peppers, extra virgin olive oil, in toasted baguette

Bocadillo de Queso y Fruta fig jam, manchego, idiazabal and iberico cheese, sliced apples, micro red watercress, in toasted baguette

TAPAS

Patatas Bravas roasted potatoes drizzled w/ garlic and salsa brava

Albondigas moroccan spiced beef and pork chorizo meatballs in tomato sauce topped with manchego cheese

Croquetas de Jamón y Pollo creamy croquettes of chicken and serrano ham

Pan con Tomate marinated tomato pulp atop grilled focaccia
add serrano ham \$7

Tosta de Pollo y Chorizo minced chicken and chorizo, red bell pepper, pickled onion, bravas sauce, garlic aioli atop grilled focaccia

Gambas al Ajillo white shrimp cooked in mojo de ajo, butter, grilled bread

Alcachofas Fritas fried artichoke hearts, smoked paprika, parsley, garlic lemon aioli

Patatas Fritas seasoned fries with garlic aioli and ketchup

PAELLA

paellas are made to order in a traditional 2 or person paella pan
(please allow up to 45 minutes)

Casa Córdoba Paella chicken, duck, pork chorizo

Marinera Paella mussels, white shrimp, calamari

Arroz Negro Paella squid ink paella with mussels, octopus, calamari

Paella De Verduras seasonal vegetables in vegetarian stock

SALADS & ENTRÉES

Ensalada Especial romaine with tomato, green onion, chickpeas, manchego cheese, croutons, and white wine vinaigrette
+ chicken \$8 / shrimp \$10

Ensalada de Remolacha finely chopped kale, red leaf lettuce, beets, strawberries, raisins, marcona almonds, goat cheese, and honey citrus dressing
+ chicken \$8 / shrimp \$10

Ensalada de Higo y Jamón mixed greens with dried Mission figs, Serrano ham, red onion, and balsamic vinaigrette
+ chicken \$8 / shrimp \$10

Churrasco a la Plancha 8oz filet of ribeye, choice of sherry reduction or chimichurri, served with patatas fritas

Mariscos de la Casa mussels and white shrimp sautéed in garlic, white wine, butter and herbs, served with grilled focaccia

EXTRAS

Aceitunas - Signature House Olives

to-go sizes: ½ pint \$12, Pint \$18, quart \$27

Bread Service warm baguette with house butter

PARA LOS NIÑOS (KIDS UNDER 10)

Pasta Española plain pasta with choice of butter or tomato sauce, manchego cheese (add chicken \$4)

Pollo y Patatas Fritas breaded chicken tenders served with fries

COCKTAILS & WINE

SEASONAL COCKTAILS

- Es Picante** cazcabel blanco tequila, serrano chili, dry curacao, fresh lime juice, agave nectar
- Oaxacan Old Fashioned** el silencio mezcal, cazcabel reposado tequila, house bitters blend, agave
- Mojito de Fresca** flor de cana rum, muddle strawberry, mint, simple syrup, fresh lime juice, soda water
- El Tamarindo** el silencio tamarind mezcal, fresh cucumber juice, fresh lime juice, dry orange curacao, tajin rim
- Casa Alma** alma tepec chile pasilla, agave, fresh lime juice, smoked chile de arbol
- Bergamot Gimlet** london dry gin, italicus liqueur, fresh lime juice, simple syrup
- Mama’s Favorita** tanqueray sevilla orange gin, pink grapefruit soda, orange bitters, garnished with rosemary
- Carajillo** espresso, licor 43, reposado tequila, cream sherry
- Side Car** sherry cask brandy, cointreau, lemon juice, sugar rim
- Black Manhattan** 96 proof sagamore rye, amaro, angosturo bitters, orange bitters

Join us for Happy Hour

Tue-Fri 3:00-5:00 pm

\$30 corkage fee (maximum 2 - 750ml bottles)

ROSE & SPARKLING

- Cava, Segura Viudas Brut**
Catalonia, España, NV
- Rosé Cava, Segura Viudas Brut**
Catalonia, España, NV
- Cava, Vilarnau Brut Reserva Cava**
Barcelona, España, NV
- Rosé, Don Jacobo Rosado**
Rioja, España N.V.
- Rosé, Albret Rocio, Finca Albret,**
Navarra, España 2022
- Rosé, “Carmen, Bodegas Comenge,**
Ribera Del Durero 2021

WHITE WINE

- Sauvignon Blanc, Bailly Lapierre**
Saint-Bris, France 2023
- Albariño , Turonia, Quinta de Consuelo**
Rías Baixes, España 2023
- Chardonnay, Joseph Drouhin, Macon-Villages,**
Burgundy, France 2023
- Verdejo, Comenge Ecologico, Bodegas Comenge**
Rueda España 2022
- Verdejo, Castelo, Castelo de Medina**
Rueda, España 2022
- Sauvignon Blanc, Stags' Leap Winery**
Napa Valley, CA 2024
- Tempranillo Blanco, Don Jacobo Blanco Ecológico**
Rioja, España 2022
- Garnacha Blanca, Herencia Altes**
Terra Alta, España 2024

RED WINE

- Pinot Noir, Jean-Francois Mérieau**
Loire Valley, France 2023
- Garnacha, Centenaria, Coto de Hayas,**
Camp de Borja, España 2022
- Sangiovese, Scarpetta Frico**
Tuscany, Italy N.V.
- Tempranillo , Viña Santurnia Reserva, Ramon de Ayala** Rioja, España 2019
- Cabernet Sauvignon, Raeburn**
Sonoma, CA 2021
- Garnacha Tintorera, Neton Crianza, Group Terramanga,**
La Tierra de Castilla España 2019
- Garnacha Alto Moncayo Veraton, Bodegas Alto Moncayo**
DO Campo de Borja, España 2021
- Tempranillo blend, El Balcón Crianza, Finca Albret**
Navarra, España 2019
- Tempranillo, Biberiuis Roble, Bodegas Comenge,**
Ribera del Duero, España 2022
- Tempranillo, Familia Reserva, Bodegas Comegne**
Ribera del Duero 2019
- Tempranillo, Altos de Corral Reserva, Don Jacobo**
Rioja, España 2011
- Monastrell, Syrah , Sillares, Grupo Terramagna**
Jumilla, Spain 2016
- Nebbiolo, Renato Ratti**
Piedmont, Italy 2023
- Priorat, Vall Por, Sangeís Vaqué**
Catalunya, España 2017
- Cabernet, Sauvignon, Merlot, La Viña de mi Madre Reserva, Finca Albert**
Navarra, España 2017