



Drinks

- Bloody Mary** choice of house vodka, or house-infused serrano pepper vodka, single 13, double 16
(add bacon wrapped date 4, chorizo sausage 3, leonora fuego 3)
- Mimosa** classic (orange), Bellini (peach), blood orange, passion fruit, prickly pear, mango, glass 10, carafe 30
- Morning Kiss** chamomile-infused Timberline Vodka, apricot liqueur, dry curaçao, lemon, peach kombucha 15
- Espresso Martini** Ketel One Vodka, coffee liqueur, cold brew 16
- Michelada** Estrella Damm Lager, bloody mix, lime juice, chamoy & Tajin rim 8
- Sangria Rojo** Red Wine, ruby port, citrus, raspberry cordial, seasonal fruit, glass 9, pitcher 29

Tapas

- The Taberna Charcuterie Board** Leonora (goat's milk), Mahon (cow's milk), Valdeón blue (cow's and goat's milk), sobrasada, olives, pork & foie gras terrine, whole grain mustard, seasonal pickled vegetable, torta de aceite, almonds, honeycomb ^{GFA, NFA} 35
- Pan con Tomate** Garlic-rubbed grilled bread with crushed tomatoes, sherry, olive oil, and flaky sea salt ^{NF, DF, V, VG} 12
- Shishito Peppers** pan blistered and tossed with smoked oil and black garlic sea salt ^{NF, DF, GF, V, VG} 10
- Marcona Almonds** Spanish almonds, lightly fried and finished with sea salt and olive oil ^{DF, GF, V, VG} 8
- Castelvetrano Olives** warm and tossed with olive oil, rosemary, citrus zest, chile thread ^{NF, DF, GF, VG} 8
- Papas Fritas** a plate of crispy shoestring fries with a garlic aioli ^{NF, DF, GF, V, VGA} 10
- Andalusian Eggplant Fries** golden-fried eggplant with warm rosemary-infused honey ^{NF, GF, DF, V, VGA} 13

Brunch a la Española

- Patatas Bravas con Jamón y Huevo** golden fried potatoes with tomato and garlic aioli, finished with a crispy egg and ribbons of Serrano ham ^{NF, DF, GF} 19
- Tortilla de Patatas** Spanish frittata of eggs, onions & potatoes, romesco sauce ^{DF, GF, NFA} 15
- Lemon Ricotta Pancake** blackberry coulis, (available with maple syrup, raspberry coulis or cava blueberry syrup), whipped cream ^{NF} 15
- Torrija with Cava Blueberry Compote** caramelized bread pudding, dusted with sugar and served with cava-infused blueberry compote and whipped cream ^{NF} 15
- Soft Scrambled Egg Toast** creamy, soft-scrambled eggs with sautéed mushroom medley, Manchego cheese, and fried garlic on grilled garlic-rubbed bread ^{NF} 15
- Catalan Brunch Sandwich** griddled sandwich layered with Serrano ham, fried egg, Manchego cheese, and tomato aioli ^{NF} 17
- Andalusian Breakfast Sandwich** griddled ciabatta with sobrasada, sunny egg, pickled red onion, and Manchego cheese ^{NF} 17

De la Tierra y del Mar (From the Land and the Sea)

- Ensalada Mediterránea** poached tuna with Manzanilla olives, roasted fennel, green beans, sweet peppers, red onion, cherry tomatoes and arugula, tossed in a vinaigrette and finished with fennel fronds ^{NF, GF, DF} 15
- Bacon Manchego Burger* & Frites** brioche bun, romesco, aioli, house pickles ^{NFA, GFA} 25
- Gambas al Ajillo** prawns, paprika oil, fried garlic ^{NF, DF, GF} 24
- Cedar Plank Salmon*** salsa verde ^{NF, DF, GF} 54
- Spice Rubbed Flat Iron Steak*** 8oz steak, blistered shishito peppers, horseradish piquillo steak sauce
(can sub Papas Fritas for Peppers) ^{NF, DF, GF} 48

NF=Nut Free, NFA=Nut Free Available, DF=Dairy Free, DFA=Dairy Free Available, GF=Gluten Free, GFA=Gluten Free Available, V=Vegetarian, VG=Vegan, VGA=Vegan Available

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness