



## 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, meat straw 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), Ubriacone cheese (cow's milk), sobrasada, olives, pork & foie gras terrine, whole grain mustard, seasonal pickled vegetable, torta de aceite, almonds, honeycomb <sup>GFA, NFA</sup> 35
- Pan con Tomato** Garlic-rubbed grilled bread with crushed tomatoes, sherry, olive oil, and flaky sea salt <sup>NF, DF, V, VG</sup> 11
- House Made Brioche Loaf** salted butter, honey <sup>NF, V</sup> 10
- Shishito Peppers** pan blistered and tossed with smoked oil and black garlic sea salt <sup>NF, DF, GF, V, VG</sup> 10
- Marcona Almonds** Spanish almonds, lightly fried and finished with sea salt and olive oil <sup>DF, GF, V, VG</sup> 8
- Castelvetrano Olives** warm and tossed with olive oil, rosemary, citrus zest, chile thread <sup>NF, DF, GF, VG</sup> 8
- Papas Fritas** a plate of crispy shoestring fries with a garlic aioli <sup>NF, DF, GF, V, VGA</sup> 10
- Andalusian Eggplant Fries** golden-fried eggplant with warm rosemary-infused honey <sup>NF, GF, DF, V, VGA</sup> 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 <sup>NF, DF, GF</sup> 19
- Tortilla de Patatas** Spanish frittata of eggs, onions & potatoes, romesco sauce <sup>DF, GF, NFA</sup> 15
- Lemon Ricotta Pancake** blackberry coulis, (available with maple syrup, raspberry coulis or cava blueberry syrup), whipped cream <sup>NF</sup> 15
- Torrija with Cava Blueberry Compote** caramelized brioche bread pudding, dusted with sugar and served with cava-infused blueberry compote and whipped cream <sup>NF</sup> 15
- Soft Scrambled Egg Toast** creamy, soft-scrambled eggs with sautéed mushroom medley, Manchego cheese, and fried garlic on grilled garlic-rubbed bread <sup>NF</sup> 15
- Catalan Brunch Sandwich** griddled sandwich layered with Serrano ham, fried egg, Manchego cheese, and tomato aioli <sup>NF</sup> 17
- Andalusian Breakfast Sandwich** griddled ciabatta with sobrasada, sunny egg, pickled red onion, and Manchego cheese <sup>NF</sup> 17

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

- Bacon Manchego Burger\* & Frites** brioche bun, romesco, aioli, house pickles <sup>NFA, GFA</sup> 25
- Gambas al Ajillo** prawns, paprika oil, fried garlic <sup>NF, DF, GF</sup> 22
- Cedar Plank Salmon\*** salsa verde <sup>NF, DF, GF</sup> 51
- Spice Rubbed Flat Iron Steak\*** 8oz steak, blistered shishito peppers, horseradish piquillo steak sauce  
(can sub Papas Fritas for Peppers) <sup>NF, DF, GF</sup> 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