

• bar menu •

tempura house made preserved lemons, roasted garlic aioli | 3.00

Dubliner cheddar tater tots, black truffle crème fraîche | 5.00

crispy root vegetable chips | 3.00

rioja house salad, baby arugula, Medjool dates, gorgonzola, toasted almond vinaigrette | 8.00

sweet and salty, candied walnuts, rosemary almonds, pine nuts | 3.00

lemon-garlic marinated olives | 3.00

tuna tartare, marinated apple and fennel, anise vinaigrette, crispy apple chips | 8.00

puttanesca flatbread, baby heirloom tomatoes, piquillo peppers, picholine olives, green onions, La Quercia Iowa white, parmesan, Brillat-Savarin cheese, basil | 14.50

rioja "picnic", a trio of artisan meats, warm pine nut crusted goat cheese, Italian Mountain gorgonzola, olives, truffle fennel salad, orange confit, almonds | 16.50

quartet of artisan cheese, Torta Peghera: apple chips, Fior di Noce: walnuts and castelvetro olive, Blu di Lanzo: orange marmalade, Buche du Poitou: pear jam | 14.50

• specialty cocktails •

lemon quencher, house made lemoncello, Bombay gin, ginger ale, cava sparkling wine, lime squeeze. served tall | 11

sangria, red wine, marinated fruit, brandy, crème de cassis | 8

pomeginger, Skyy vodka, pomegranate juice, ginger, twist of lemon | 10

grapefruit granita, sparkling cava | 10

juice spritzers, fresh squeezed juice, sparkling water | 4

berry lemonade, fresh squeezed lemonade, berry purée | 4