

• bar menu •

- tempura house made preserved lemons, roasted garlic aioli | 3.00
- 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
- orange-garlic marinated olives | 3.00
- tuna tartare, marinated apple and fennel, anise vinaigrette, crispy apple chips | 8.00
- eggplant parmesan, arugula salsa verde, heirloom tomatoes, parmesan emulsion | 5.00
- brick oven manchego flatbread, whipped lardo, roasted garlic, grape basil salad | 12.50
- 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
- flight of goat cheese, Haystack Mountain Peak, aged goat gouda, Tomme d' Aquitaine. accompanied by: house made granola, strawberry vinegar, fennel marmalade | 12.50

• 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