

brunch

•eye openers•

mochakick, espresso, Leopold Brother's French Press Coffee liqueur, steamed milk, chocolate | 10.00

rioja mary, Absolut peppar vodka, our house recipe | 7.00

mimosa, sparkling wine, fresh orange juice | 7.00

grapefruit granita, sparkling cava | 10.00

lemon quencher, house made lemoncello, Bombay gin, ginger ale, cava sparkling wine, lime squeeze. served tall | 11.00

juice spritzers, fresh squeezed juice, sparkling water | 4.00

berry lemonade, fresh squeezed lemonade, berry purée | 4.00

•starters•

Eric's house made doughnuts, lemon curd mascarpone filled, blueberry compote | 6.00

Greek yogurt panna cotta, poached pear, candied walnuts, pomegranate, honey | 6.00

winter soup, apple cider parsnip broth, brown butter parsnip tortellini, roasted parsnips, maitake mushrooms | 8.00

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

hand selected young greens, extra virgin olive oil, 25-year-old balsamic vinegar | 6.00

roasted candy striped beet salad, cucumber mint vinaigrette, snow drop goat cheese, crispy beet chips, pickled red onion, micro beets, mint syrup | 9.50

fresh bacon, cardamom spiced Kurobuta pork belly, Madras curry scented garbanzo bean purée | 9.50

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

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

•entrées•

aspberry brioche French toast, “Monte Cristo style” raspberry mascarpone layered, cornflake crusted, Chambord coulis | 11.0

duck confit “hash”, slow cooked duck sautéed with Yukon gold potatoes, pickled red onion, herb crème fraiche,
two sunny side up eggs | 14.50

crispy potato galette, smoked salmon, scrambled eggs, dill cream | 12.50

bacon and eggs, house cured Kurobuta pork belly, brioche French toast, two sunny side up eggs, warm maple syrup | 12.50

rioja benedict, goat cheese biscuit, bacon, spinach, tomato, poached eggs, parmesan sauce | 10.50

omelette of the day, three eggs, potato galette, fruit | MP

spinach goat cheese stuffed crepe, caramelized fennel, butternut squash, porcini nage, watercress, Olio Nuovo | 12.50

pulled pork croquette, two poached eggs, roasted poblano-white cheddar sauce,
crispy Yukon gold potato and tomato salad | 12.50

grilled skirt steak, caramelized Brussels sprouts, chestnut fregola croquettes,
horseradish crème fraîche, sherry demi glace | 17.50

Colorado lamb burger, house made mozzarella, spicy aioli, arugula salad | 10.50

artichoke tortelloni, goat cheese and artichoke mousse stuffed pasta, artichoke broth,
truffle essence, queso de mano cheese, chervil | 18.50 / 11.50

bavette da Mantova, thin hand cut noodles, sage brown butter, guanciale, shaved parmesan,
crumbled amaretti cookie, butternut squash coulis | 16.50 / 9.50