

brunch

•eye openers•

mochakick, espresso, Leopold Brother's French Press Coffee liqueur, steamed milk, chocolate | 10

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

mimosa, sparkling wine, fresh orange juice | 7.00

grapefruit granita, sparkling cava | 10

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

juice spritzers, fresh squeezed juice, sparkling water | 4

berry lemonade, fresh squeezed lemonade, berry purée | 4

•starters•

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

yogurt and berries, organic honey, old fashioned lace cookie | 6.00

fruit and cheese plate, a trio of cheeses and fruit | 8.00

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

hand made mozzarella, wrapped in smoked prosciutto, grilled bread, oven-dried tomatoes,
arugula, green olive pistou | 9.50

soup duet: heirloom tomato gazpacho and summer corn soup, smoked halibut brandade fritter | 8.50

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

•entrées•

buttermilk waffle, granola studded, balsamic macerated berries, yogurt granola topping | 11.00

quiche carbonara, house made flaky pastry filled with egg custard, crispy pancetta, Manchego cheese.
English pea parmesan carbonara sauce, corn shoot salad. mixed greens | 10.50

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

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

Dungeness crab crepes, stuffed with shiitake mushrooms, asparagus and crème fraîche dressed Dungeness crab,
black truffle hollandaise sauce | 14.50

open-face chorizo meatloaf sandwich, soft scrambled eggs, grilled chorizo layered over crunchy sourdough baguette,
pepperoncini-tomato concassé vinaigrette, watercress salad | 12.50

tuna Niçoise salad, Big Eye tuna grilled rare, roasted Yukon Gold potatoes, haricots verts, grape tomatoes,
Castelvetrano olives, hard boiled egg, arugula, olive tapenade | 17.50

grilled skirt steak and warm Indian curry fregola salad, toasted Sardinian pasta, cashews, golden raisins,
roasted garlic and fennel naan bread, tomato-red onion-cucumber salad, honey lime yogurt | 15.50

hummus roulade sandwich, house made hummus, spinach, arugula, tomatoes, marinated artichokes, Valbreso feta,
lemon basil vinaigrette, grilled whole wheat flatbread. Crispy vegetable chips | 9.50

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

caprese gnocchi, ricotta gnocchi, house made burrata cheese, herb tomato salad, almond-basil pesto, guanciale | 18.50 / 10.50