

# foods

<b>Marcona Almonds (vg/gf)</b>	<b>9</b>
Roasted Spanish Almonds, EVOO, Salt	
<b>Castelvetrano Olives (vg/gf)</b>	<b>10</b>
Piquillo Peppers, Herbs	
<b>Chilled Broccoli Romanesque &amp; Cauliflower (vg/gf)</b>	<b>15</b>
Cast Iron Roasted, Chimichurri, Crushed Almonds	
<b>Roasted Fingerling Potatoes (v/gf)</b>	<b>13</b>
Smoked Paprika, Picnic Potato Salad Dressing	
<b>Grilled Maitake Mushrooms (vg/gf)</b>	<b>15</b>
Maitake Mushrooms, Sherry Vinegar, Tarragon	
<b>Pork Rilette</b>	<b>17</b>
Sour Cherry Relish, Toasted Bread	
<b>Buttermilk Bathed Popcorn Chicken</b>	<b>18</b>
Free-Range Chicken Thighs, Spicy N'Duja Mayo	
<b>Spanish Chorizo Bocadillo</b>	<b>19</b>
P'tit Basque Cheese, Arugula, Baguette	
<b>Ricotta Gnudi (v)</b>	<b>18</b>
Horseradish- Sage Gremolata Sauce, Toasted White Cheddar	
<b>Grilled and Chilled Shrimp</b>	<b>20</b>
Piquillo Pepper Sauce, Arugula Pistou	
<b>Smoked Paprika and Cumin Spiced Beef Brochette</b>	<b>19</b>
Boursin - Creme Fraiche, Lemon	

## Conserva Fish

Paired with Lemon, EVOO, Flake Salt, Sweet Parika, Rustic Baguette

<b>Jose Gourmet Mackerel Fillet</b>	<b>23</b>
Portugese Mackerel Fillets in Olive Oil	
<b>Ati Manel Spiced Mussels</b>	<b>22</b>
Pickled Escabeche Sauce	
<b>Conserva Cambados Pulpo</b>	<b>26</b>
Octopus Marinated in Galician Sauce	
<b>Fangst Færøsk Laks</b>	<b>25</b>
Faroe Islands Salmon Flash Grilled in Cold Pressed Grapeseed Oil	

# charcuterie

Served with Mustards, Pickled Vegetables, Rustic Baguette

<b>Selection of Meats</b>	<b>42</b>
<b>Speck - Alto Adige, Northern Italy</b>	<b>13</b>
Pork Ham, Cold Smoked, Juniper & Bay Leaf	
<b>Saucisson Sec - Fabrique Delices, Hayward, CA</b>	<b>13</b>
Pork, Garlic & Black Peppercorn	
<b>Chorizo Soria - Dona Juana, CA</b>	<b>13</b>
Pork, Sweet Paprika & Garlic	
<b>Bresaola - San Giacomo Heritage, Richmond, CA</b>	<b>13</b>
Lean Beef, Red Wine & Rosemary	

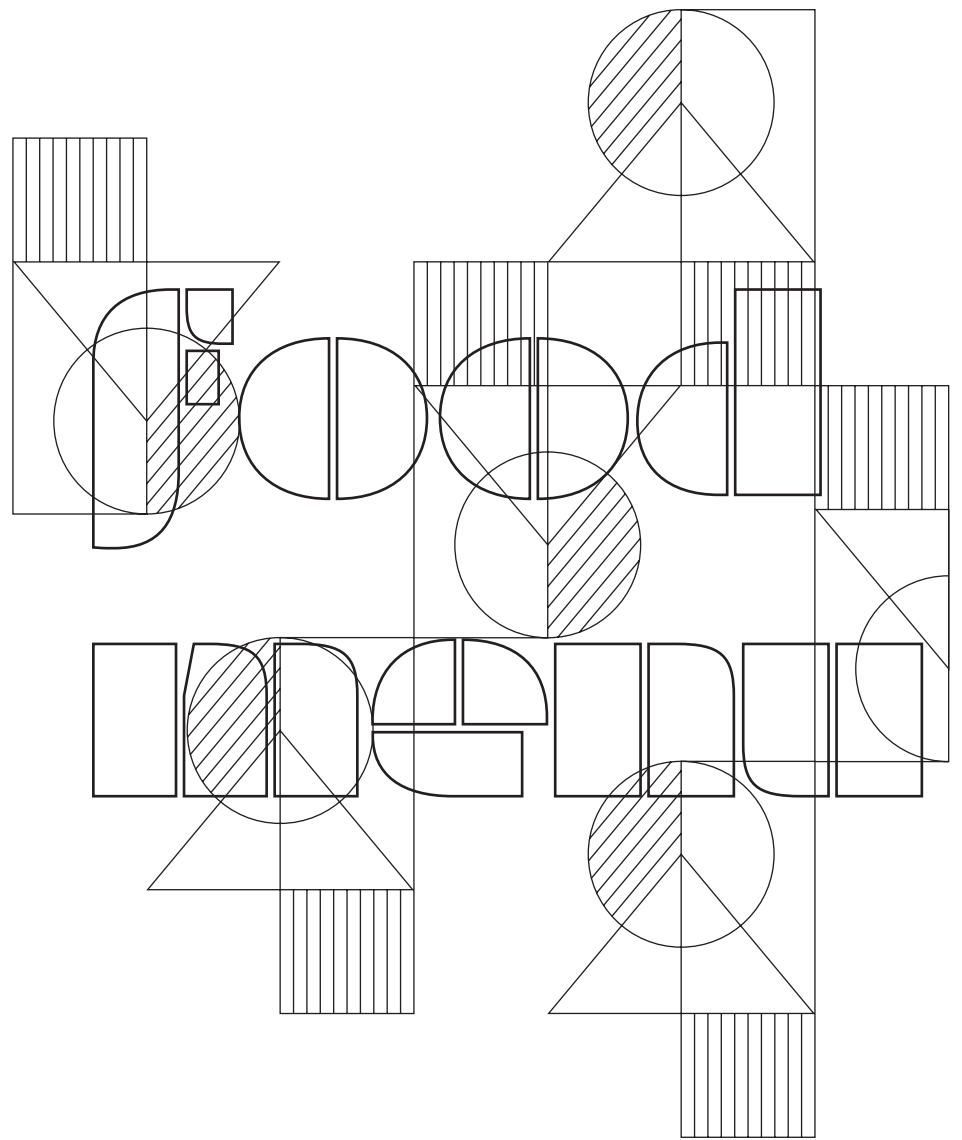
# cheese

Served with Rustic Baguette.

<b>Selection of Four Cheeses</b>	<b>42</b>
<b>Taleggio with sliced pears</b>	<b>13</b>
Washed, Soft, Aromatic - Cow's Milk, Italy	
<b>Vella Dry Monterey Jack with apricot perserve</b>	<b>13</b>
Hard, Nutty - Cow's Milk, Sonoma	
<b>P'Tit Basque with mebrillo</b>	<b>13</b>
Semi Firm, Smooth, & Mild - Sheep's Milk, Southern France	
<b>Drunken Goat with honeyomb</b>	<b>13</b>
Semi Soft, Red Wine Soaked, Fruity - Goat's Milk, Spain	



Chef Paul Ortiz  
 Consumer Advisory: Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please notify us if you have any food allergies.



# non alcoholic

<b>House Made Ginger Soda</b>	<b>8</b>
<b>Aqua de Piedra Sparkling Spring Water</b>	<b>8</b>
<b>Nama "Mountain Spring Water"</b>	<b>8</b>
<b>Dad's Root Beer, Mexican Coke, Bubble Up</b>	<b>8</b>
<b>Mexican Diet Coke</b>	<b>6</b>

# bump/bong

<b>Caviar Bump</b>	<b>15</b>
<b>Caviar Bump &amp; Chambong</b>	<b>20</b>

# tap

<b>Anderson Valley "Pilsner"</b>	Boonville, CA	12oz	<b>10</b>
<b>Almanac "Love" Hazy IPA</b>	Alameda, CA	12oz	<b>12</b>
<b>Drakes Brewing "Hefeweizen"</b>	San Leandro, CA	12oz	<b>12</b>
<b>Paperback Brewing "Blonde"</b>	Glendale, CA	12oz	<b>12</b>
<b>Fort Point "Westfalia" Red Ale</b>	San Francisco, CA	12oz	<b>12</b>
<b>Henhouse "IPA"</b>	Santa Rosa, CA	12oz	<b>12</b>

# bottle/can

<b>Almanac "Crispy Grrrl" Pilsner</b>	Alameda, CA	16oz	<b>12</b>
<b>HAB "Bodem Bedrock IPA"</b>	Chicago, IL	16oz	<b>12</b>
<b>Almanac "Sour Nova" sour</b>	Alameda, CA	16oz	<b>12</b>
<b>Pomarina Brut Sidra</b>	Asturias, Spain	8oz	<b>14</b>