Tapas

Cocas con Tapenade
Grilled flatbread with tapenade 3.5

Papitas "Small Potatoes"
with roasted red peppers 4.5

Cocas
1 order of grilled flatbread 1.5

Bacon wrapped Dates
Filled with cream cheese and served warm 6

Empanadas
2 Handmade chorizo, lamb & beef, served with green chili sour cream and sofrito 6

Arroz con Marisco
Saffron rice topped with seared shrimp, scallops & mushrooms drizzled with a cilantro cream sauce 7

Cangrejo Cakes "Crab"
Seared & served on a bed of greens 7

"Tapas are a wide variety of small, flavorful appetizers that are meant to be shared and savored. The serving of tapas is designed to encourage conversation, and by tradition almost always served with wine."

Antipasto
Assorted meats, cheeses, olives, grilled flatbread with tapenade

Sm 6 (2ppl) ***Lg 10 (4ppl)***

Spinach & Artichoke Dip
Served warm with grilled flatbread 5.5

Anaheim Chili
Stuffed with crab and havarti 6.5

Andalusia

Roasted garlic olive oil, fresh basil, roasted red peppers, havarti & asiago 6.5

Basque

Italian sausage, tomato slices, olives, caramelized onions, drizzled with garlic olive oil 6.5

Comida "Lunch"

All Sandwiches can be prepared on Gluten Free bread (additional cost may apply)

Grilled Turkey

Hand sliced with melted havarti, apple wood smoked bacon, avocado, romas & sprouts

Your choice of French fries, soup or salad 8.5

Buffalo Burger

½ pound with lettuce, tomato, grilled onions & cilantro aioli

Your choice of French fries, soup or salad *9*

Spicy Grilled Chicken

A chicken breast seasoned with 6-pepper rub, jalapenos and pepper jack, lettuce & tomato.

Your choice of French fries, soup or salad *8*

Albacore Tuna fish

Piled high on a croissant with romas, avocados & sprouts.

Your choice of French fries, soup or salad *8*

Chicken Caesar Salad

Romaine tossed in our own Caesar dressing topped with a grilled chicken breast, croutons and flatbread 9

Soup 3.5/5 Side Salad 3.5

La Cena "Dinner"

Ahi Tuna Filet

Seasoned in our 6-pepper rub & quick seared,

12oz Ribeye

Hand cut, seasoned and grilled your way with chef's choice of potato & seasonal veggies 18

6oz Filet Mignon

Grilled to perfection, this tender cut of beef will melt in your mouth, chef's choice of potato & seasonal veggies 18

Postre "Dessert"

Handmade Empanada stuffed with Gouda and Fruit Compote, drizzled with White Chocolate 5

****Ask your server about our other dessert selections**

Vino Tinto "Red Wine"

Cabernet Sauvignon

Castle Rock, Columbia Valley, California, 2009...6.5/20

Offers layers of concentrated flavors of cassis, blackberry, black cherry, and ripe plum, with a hint of light oak.

Cabernet Sauvignon

Coastline, Paso Robles, California,2010..8/28

A concentrated wine with a full body and bold structure. Aromas of cassis and crushed red berries are layered with hints of vanilla and dried herbs.

Pinot Noir

Lost Angel, Sonoma, California, 2011...6.5/22

Silky and smooth, it's full of ripe red and black cherry fruit, with subtle hints of baking spices.

Merlot

Firestone Estate, Santa Ynez Valley, 2008..9/32

86%Merlot, 9% Cabernet Sauvignon, 3% Malbec, 2% Petit Verdot A luscious wine with black cherries, vanilla, cola, caramel, cinnamon and nutmeg in the nose and on the palate. The texture is soft and full with gentle tannins in the finish.

Merlot

Independent Producers, Bourgeoisie, Columbia Valley, Washington 2010...8.5/30 *Exhibits red and bramble fruit aromas and flavors, with accents of warm earth, spicy licorice, graphite, and espresso. It is medium-bodied and perfumed, with restrained alcohol and soft but elegant bearing.*

20 *A mix of berries, sweet spices, coconut and cinnamon, fresh and immediately appealing in the mouth, with a balanced expression and intense flavors.*

Garnacha

Altovinum Evodia, Calatayud, Spain, 2011 **Bottle** 20
A lovely perfume of spice box, mineral, and wild cherry, smooth texture and a pure, fruit filled finish.

Carmenere

Odfjell Armador, Maipo Valley, Chile, 2010... **Bottle** 22
Intensive aromas of black fruits and licorice together with spicy notes such as black pepper and cloves, finishing with vanilla and hints of bitter chocolate

Regain

Vindemio, Ventoux, Rhone Valley, France, 2009...**Bottle** 26
70% Grenache & 30% Syrah, a deep purple color along with lots of dusty, loamy soil notes intermixed with notions of pepper, black cherries, spice, and flowers.

Vino Blanco "White Wine"

Sauvignon Blanc

Stratum, Marlborough, New Zealand, 2011..6.5/22
Abundant aromas of gooseberries and tropical fruits on the nose. The palate is fresh and lively showing rich concentration and a long lingering finish.

Pinot Grigio

Stella, Umbria, Italy, 2011..6/20
Vibrant on the palate with fresh fruit aromas of pears and citrus, and balanced, yet zesty acidity.

Albarino

Peitan, Rias Baixas, Spain, 2011....**Bottle** 29
The queen of Spanish white varietals, ripens slowly, drawing your attention with aromas of ripe apples and peaches; excellent balance of fresh fruit flavors and rich silky texture.

Riesling

Kung Fu Girl, Columbia Valley, Washington State, 2011..7.5/*26*
Apricot, kumquat, nectarine and lime leaves. A great mid-palate intensity with a long, long mineral finish.

Chardonnay

Firestone Vineyard, Santa Ynez Valley, California, 2010..7/24
Offers fresh fruit aromas of Fuji apple and citrus zest, complemented by notes of vanilla, toasted oak and caramel.

Martini's

Banana Foster
Irish Cream, Banana Liqueur, Amaretto, topped with whip cream 7.5

Peppermint Patty
Crème de Menthe, Crème de Cacao & Vanilla Vodka, topped with whip cream 7.5

Cerveza

Bottle
Bud, Bud Lite 3,
Avalanche, Red Rocket Pale Ale, Easy Street Wheat 4

Draft
Stella Artois, 90 Shilling, Seasonal 5

Desayuno "Breakfast"
Sundays Only

Huevos Rancheros
2 eggs on a warm tortilla topped with green chili, served with a side of roasted red potatoes 9

Don's Special
Ribeye topped with 2 eggs and green chili accompanied with our roasted red potatoes 18

Eggs Benedict
with Canadian bacon, served on grilled flatbread with cilantro hollandaise & roasted red potatoes 10

Crab Cake Eggs Benedict
served on grilled flatbread and topped with cilantro hollandaise & roasted red potatoes 12

French Toast
Texas style, served with a side of bacon 7.5

Comida "Lunch"

All Sandwiches can be prepared on Gluten Free

jalapenos and provolone, lettuce & tomato. Your choice of French fries, homemade soup or romaine wedge salad 8

Buffalo Burger

½ pound with lettuce, tomato, grilled onions & cilantro aioli. Your choice of French fries, homemade soup or romaine wedge salad 9

Albacore Tunafish

Piled high on a croissant with romas, avocados & sprouts. Your choice of French fries, homemade soup or romaine wedge salad 8

Chicken Caesar Salad

Romaine tossed in our own Caesar dressing topped with a grilled chicken breast, croutons and flatbread 9

Soup 3.5/5 Side Salad 3.5