

MENU

- Established 2014 -

ABOUT OUR TAPS

Throughout our many years in the beer community we have cultivated relationships with brewers near and far. As a result we are able to offer a thoughtful and constant rotation of hard-to-get beers. Kegged beer is nearly always meant to be enjoyed fresh which is why our approach to taps is "less is more". By moving through kegs quickly, we can assure the best selection of beer served exactly the way the brewers intended. If you see a beer on our list that interests you be sure to try it today because it may not be here tomorrow! Our knowledgeable staff loves to talk beer so pick their brains and allow them to guide you through today's selection.

¡SALÚD!

Noëlle, Stuyvie, and the Lúpulo family



ABOUT OUR FOOD

Based loosely around the convivial nature of food that exists in Spanish tapas bars and Belgian beer cafés, our menu items reflect our Latin American and Mediterranean roots and are crafted to be enjoyed alone or combined to share with friends. Our commitment to quality extends to our kitchen and as such we make all of our dishes from scratch utilizing only fresh, seasonal and local ingredients.

ABOUT OUR BOTTLES

Our beer selection extends into a wide selection of bottled beers. Ask our staff for a recommendation, explore the beverage cases just outside the kitchen, or check out our cellar list. Our bottles are priced to go. \$2 will be added for in-house consumption.

PLEASE ORDER BEER AND FOOD AT THE BAR

Feel free to seat yourself and roshambo to see which one of your party will order the first round!

IF YOU ARE SITTING OUTSIDE

please ask a server to carry your drinks across the sidewalk to the beer deck (unfortunately, ABC law requires it. Silly, right?)

ON WEEKENDS

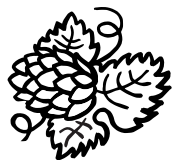
there will often be a server taking orders at the beer deck so you don't have to come in and out! Look for the status on the sign by the entry to the beerdeck.

ON FRIDAY AND SATURDAY NIGHTS

open a tab at the bar and avoid the line again by ordering from a server on the floor.

UPCOMING EVENTS

Follow us on Instagram and Facebook to find out about special releases, pop up dinners, music, and more.



TAPAS

Tapas are small Spanish dishes that are often shared and enjoyed with drinks. Alone, they make a great snack and can be combined for a hearty meal.

THREE FOR \$21

OLIVAS		\$4
nicoise, castelvetrano, picholine, taggiasca		
PEPINOS		\$4
seasonal pickled veggies		
NUECES		\$4
candied almonds & walnuts with bacon, cayenne		
QUESOS		\$13
cheese board w/ valdeon blue (goat, cow), idiazabal (sheep), d'affinois (double cream), bread, crackers, seasonal goodies		
CARNES		\$16
charcuterie board w/ jamón serrano, chorizo, soppresseta, pancetta, bread, cornichons, olives, house mustard		
BOQUERONES		\$8
white anchovy fillets, vinegar, olive oil, crackers		
PATE		\$8
house duck liver paté, mustard, house pickles, crostini		
CROSTINI		\$8
marinated beets, house ricotta, arugula		
TORTILLA ESPANOLA		\$8
traditional spanish omelet with potatos, onion, harissa aioli		
FETA		\$8
charred feta, whole roasted spiced carrots, meyer lemon yogurt		
MONTADITO		\$8
mixed mushrooms, snap peas, garlic, parsley, manchego, toast		
VERDURAS		\$8
daily sautéed greens		
ALMEJAS		\$11
manila clams, chorizo, green garlic, toast, harissa aioli		
ALBONDIGAS		\$12
lamb and beef meatballs, tomato sofrito, garlic toast		
EMPANADAS		\$10
ground beef, olives, raisins, eggs, chimichurri		
- or -		
snap peas, carrots, feta, queso oxaca, herbed yogurt		
TACOS DE PIBIL		\$12
yucatecan orange & achiote braised pork, pickled onion-habanero salsa, jicama slaw.		
	taco a la carte	\$4

FOOD

ENSALADAS

Always featuring fresh, local,
organic produce

RIZADA	kale, golden beets, aged cheddar, almonds, dark lemon vinaigrette	\$9
ARUGULA	arugula, strawberries, pistachios, goat cheese, banyuls vinaigrette	\$9
CAESAR	little gems, garlic-herb croutons, lardons, grana padano	\$9

BOCADILLOS

Pressed sandwiches

CLASICO	sharp cheddar, sliced sourdough	\$7
VERDE	pesto, queso oxaca, chevre, arugula, avocado, sliced french	\$9
PAPA	potato, bacon, creme fraiche, cheddar, green onion, sliced sourdough	\$9
PICO PICA	queso oxaca, mango-jalapeno chutney, chevre, bacon, sliced french	\$9

SOPAS

Ask about today's soups

CUP	\$3.50
BOWL	\$7

ADD

roasted breast of organic chicken	\$6
baked tempeh	\$4
jamón serrano	\$3
bacon	\$2
avocado	\$2

LUNCH SPECIALS

Served until 3:00pm M-F

2 ITEMS FOR \$9 OR 3 ITEMS FOR \$12

Half of any bocadillo
Cup of soup
Half portion of one of our salads

MORE FOOD