



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, castelvetro, picholine, gaeta

PEPINOS \$4
seasonal pickled veggies

NUECES \$4
candied almonds & walnuts with bacon, cayenne

QUESOS \$13
cheese board w/ valdeon blue (goat, cow), 12 mo. manchego, 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
eggplant caponata, house ricotta, arugula

TORTILLA ESPANOLA \$8
traditional spanish omelet with potatoes, onion, harissa aioli

TOAST \$8
heirloom tomato, chèvre, saba

MONTADITO \$8
mixed mushrooms, snap peas, garlic, parsley, manchego, toast

VERDURAS \$8
daily sautéed greens

ALMEJAS \$11
manila clams, michelada broth, pico de gallo, crema, toast

ALBONDIGAS \$12
lamb and beef meatballs, tomato sofrito, garlic toast

EMPANADAS \$10
ground beef, olives, raisins, eggs, chimichurri
- or -
summer squash, feta, queso oaxaca, tomatillo salsa

TACOS \$12
de pibil yucatecan orange & achiote braised pork, pickled onion-habanero salsa, jicama slaw. taco a la carte \$4
veggie sautéed mushrooms, snap pea, pickled onion-habanero salsa, jicama slaw. taco a la carte \$4

ENSALADAS

Always featuring fresh, local,
organic produce

PANZANELLA	heirloom tomato, avocado, pickled onion, grilled bread, feta, aged sherry vinaigrette	\$11
RIZADA	kale, golden beets, aged cheddar, almonds, dark lemon vinaigrette	\$9
ARUGULA	arugula, strawberries, pistachios, goat cheese, banyuls vinaigrette	\$9
WEDGE	iceberg, blue cheese, tomato, croutons	\$9

BOCADILLOS

Pressed sandwiches

CLASICO	sharp cheddar, sliced sourdough	\$7
VERDE	pesto, queso oxaca, chevre, arugula, avocado, sliced french	\$10
PAPA	potato, bacon, creme fraiche, cheddar, green onion, sliced sourdough	\$10
PICO PICA	queso oxaca, mango-jalapeno chutney, chevre, bacon, sliced french	\$10

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 \$10 OR 3 ITEMS FOR \$13

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

MORE FOOD

BRUNCH

Saturday and Sunday 10AM-3PM

SIDES \$4

fresh fruit
granola
bacon
poached eggs
daily greens
baked good

DRINKS

WEDGE SALAD iceberg, blue cheese, tomato, croutons, poached egg	\$10
GRANOLA house granola, greek yogurt, fresh fruit (gf)	\$8
TOAST avocado, pickled onion, balsamic -or- smoked salmon, crème fraiche, sieved egg	\$8 \$8
SALCHICHA pork sausage, sweet onion compote, arugula, mustard	\$8
CARNES charcuterie board w/ pancetta, saucisson d'arles, jamón serrano, chorizo, soppressata, bread, cornichons, olives, house mustard	\$16
QUESOS cheese board w/ valdeon blue (goat,cow), idiazabal (sheep), d'affinois (double cream), bread, crackers, seasonal goodies	\$13
CROQUE SEÑOR sourdough, ham, gruyere, fire-roasted salsa	\$12
croque señora w/ egg	\$14
EMPANADAS ham, cheddar, eggs, green onion, brava sauce	\$10
BEANS AND GREENS shelling beans, greens, poached egg, manchego, chili oil	\$12
PORK AND BEANS shelling beans, carnitas, manchego, poached egg, chili oil	\$13
CHORIZO TACOS chorizo, scrambled egg, onion, habanero salsa	\$11
SOURDOUGH RYE WAFFLE maple stout syrup, whipped cream, fruit	\$12
COFFEE proudly featuring coffee from our buddies over at cat and cloud	\$4
HOT TEA might leaf organic breakfast, chamomile citrus, organic hojicha green	\$3
MICHELADA organic tomato juice, lime, spices, shrimp	\$10
TROPICO Avery brewing liliko'i kepolo wit bier, pineapple juice. strawberry, nepitella garnish.	\$8
MIMOSA pol clement brut, orange juice	\$8
ORGANIC ORANGE JUICE	\$4