



# 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

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

# BOCADILLOS

Pressed sandwiches

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

# SOPAS

Ask about today's soups

<b>CUP</b>		\$3.50
<b>BOWL</b>		\$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

## SIDES \$4

fresh fruit  
granola  
bacon  
poached eggs  
daily greens  
baked good

# DRINKS

<b>WEDGE SALAD</b> iceberg, blue cheese, tomato, croutons, poached egg	\$10
<b>GRANOLA</b> house granola, greek yogurt, fresh fruit (gf)	\$8
<b>TOAST</b> avocado, pickled onion, balsamic -or- smoked salmon, crème fraiche, sieved egg	\$6 \$8
<b>SALCHICHA</b> pork sausage, sweet onion compote, arugula, mustard	\$8
<b>CARNES</b> charcuterie board w/ pancetta, saucisson d'arles, jamón serrano, chorizo, soppressata, bread, cornichons, olives, house mustard	\$16
<b>QUESOS</b> cheese board w/ valdeon blue (goat,cow), idiazabal (sheep), d'affinois (double cream), bread, crackers, seasonal goodies	\$13
<b>CROQUE SEÑOR</b> sourdough, ham, gruyere, fire-roasted salsa	\$12
<b>croque señora</b> w/ egg	\$14
<b>EMPANADAS</b> ham, cheddar, eggs, green onion, brava sauce	\$10
<b>BEANS AND GREENS</b> shelling beans, greens, poached egg, manchego, chili oil	\$12
<b>PORK AND BEANS</b> shelling beans, pork in chile verde, manchego, poached egg, chili oil	\$13
<b>CHORIZO TACOS</b> chorizo, scrambled egg, onion, habanero salsa	\$11
<b>SOURDOUGH RYE WAFFLE</b> maple stout syrup, whipped cream, fruit	\$12
<b>STUFFED FRENCH TOAST</b> goat cheese, stone fruit preserves, maple stout syrup	\$12
<b>COFFEE</b> proudly featuring coffee from our buddies over at cat and cloud	\$4
<b>HOT TEA</b> mighty leaf organic breakfast, chamomile citrus, organic hojicha green	\$3
<b>MICHELADA</b> organic tomato juice, lime, spices, shrimp	\$10
<b>TROPICO</b> Avery brewing liliko'i kepolo wit bier, pineapple juice. strawberry, nepitella garnish.	\$8
<b>MIMOSA</b> pol clement brut, orange juice	\$8
<b>ORGANIC ORANGE JUICE</b>	\$4