

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

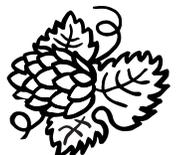
there will often be a server taking orders at the beer deck so you don't have to come in and out! Look for the status on the sign by the entry to the beer deck.

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.

We proudly use fresh, seasonal, organic ingredients, including produce from the Santa Cruz Farmer's Market and local meats.

Our menu items may contain or come into contact with wheat, eggs, tree nuts, and milk.

Please use the codes below as a general guide and talk to our staff for specific accommodations.



<< << <<< <<<< \$8 EACH OR THREE FOR \$21 >>> >> >>> >>>>

OLIVAS   	\$4
nicoise, castelvetroano, picholine, gaeta	
PEPINOS   	\$4
seasonal pickled veggies	
NUECES  	\$4
candied almonds & walnuts with bacon, cayenne	
QUESOS 	\$16
cheese board w/ valdeon blue, 12 mo. manchego, marin triple cream, bread, crackers, seasonal goodies	
CARNES	\$17
charcuterie board w/ jamón serrano, chorizo, saucisson d'arles, crackers, cornichons, olives, house mustard	
PLATTER	\$22
jamón serrano, chorizo, 12 mo. manchego, marin triple cream, bread, crackers, olives, pickles, house mustard	

CAMARONES  	\$8
prawns, spanish chorizo, squid ink polenta, chile morita aioli	
BOQUERONES 	\$8
white anchovy fillets, vinegar, olive oil, crackers	
RILLETTE	\$8
confit chicken, crostini, pickles, mustard	
TORTILLA ESPANOLA  	\$8
traditional spanish omelet with potatoes, onion, harissa aioli	
AVOCADO BRUSCHETTA  	\$8
pickled onions, balsamic reduction, toast	
MONTADITO 	\$8
mixed mushrooms, manchego, toast	
VERDURAS   	\$8
daily sautéed greens	
HONGOS  	\$8
stuffed mushrooms, garlic, jamon serrano, quail egg	

EMPANADA	\$5
beef olives, raisins, eggs, chimichurri	
veggie  poblano chile, potato, green onion, queso oxaca, salsa verde	
ALBONDIGAS	\$15
pork and beef meatballs, tomato sofrito, garlic toast	
TACOS 	a la carte \$4.5
full order (3 tacos) served with pickled onion-habanero salsa, beans, organic corn tortilla	
veggie  sautéed mushrooms, potatoes	full order \$12
de pibil yucatecan orange & achiote braised pork	full order \$13
carne asada grilled marinated flank steak	full order \$14

FOOD

ENSALADAS

CAESAR	romaine, house croutons, boquerones, grana padano	\$11
RIZADA 🌱 🌿	kale, beets, aged cheddar, almonds, dark lemon vinaigrette	\$11
ARUGULA 🌱 🌿	strawberries, feta, pistachios, red onion, mint vinaigrette	\$11
FARMER'S MARKET SALAD	changes weekly. features produce from Santa Cruz Farmer's Market	\$11

BOCADILLOS

Pressed sandwiches on sliced sourdough

CLASICO 🌿	sharp cheddar	\$7
VERDE 🌿	pesto, queso oxaca, chevre, arugula, avocado	\$11
PAPA	potato, bacon, creme fraiche, cheddar, green onion	\$11
PICO PICA	queso oxaca, mango-jalapeno chutney, chevre, bacon	\$11

TORTAS

on house bun

CARNITAS	beans, crema, pickled onions, red cabbage	\$12
AVOCADO 🌱 🌿	beans, harissa aioli, pickled onions, red cabbage	\$12
QUESO 🌿	fried queso oxaca, avocado, beans, pickled onions, red cabbage	\$12
PORTOBELLO 🌱 🌿	beans, harissa aioli, pickled onions, red cabbage	\$12

SOPAS

Ask about today's soups

CUP	\$3.50
BOWL	\$7

ADD

roasted breast of organic chicken	\$6
grilled carne asada	\$6
baked tempeh	\$4
bacon	\$3
avocado	\$2

LUNCH COMBO

Served until 3:00pm M-F

2 ITEMS FOR \$11 OR 3 ITEMS FOR \$14

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

MORE FOOD