

NIBBLES

OLIVAS 🌿 🍷 🍷	\$4
castelvetrano, picholine, gaeta	
PEPINOS 🌿 🍷 🍷	\$4
seasonal pickled veggies	
NUECES 🌿 🍷 🍷	\$4
house spiced nuts	

SMALL PLATES

BOQUERONES 🍷	\$8				
white anchovy fillets, vinegar, olive oil, crackers					
AVOCADO BRUSCHETTA 🍷 🍷	\$8				
pickled onions, balsamic reduction, toast					
EMPANADA	\$5.5				
<table> <tr> <td>veggie 🌿</td> <td>poblano chile, potato, queso oxaca, salsa verde</td> </tr> <tr> <td>chicken</td> <td>tinga-style shredded chicken, tomato, crema</td> </tr> </table>	veggie 🌿	poblano chile, potato, queso oxaca, salsa verde	chicken	tinga-style shredded chicken, tomato, crema	
veggie 🌿	poblano chile, potato, queso oxaca, salsa verde				
chicken	tinga-style shredded chicken, tomato, crema				
TORTILLA ESPANOLA 🍷 🌿	\$8				
tradational spanish omelette with potatoes, onion, harissa aioli					

LARGER PLATES

ALBONDIGAS	\$15
pork and beef meatballs, tomato sofrito, garlic toast	
TACOS 🌿	a la carte \$4.5/each
full order (3 tacos) served with pickled onion-habanero salsa, beans, organic corn tortilla	
de pibil	yucatecan orange & achiote braised pork \$13
carnitas	slow-roasted pork \$13
jackfruit 🍷	spicy morita chile marinaded jackfruit \$12
QUESOS 🌿	\$16
cheese board w/ goat cheese, 12 mo. manchego, marin triple cream, crackers and seasonal goodies	
CARNES	\$18
charcuterie board w/ jamon serrano, chorizo, sopressatta, crackers, cornichons, olives, pickles, house mustard	
PLATTER	\$22
jamon serrano, chorizo, 12 mo. manchego, marin triple cream, crackers, olives, pickles, house mustard	

WINE

by the glass

Rotating red or chilled white \$12






sparkling bottles

Pol Clement 375ml	\$13
Pol Clement 750ml	\$25
Mont Marçal Cava Rosado	\$25
Drappier Carte D'or	\$50

NON-ALCOHOLIC



pellegrino 750ml	\$4
lev's kombucha	\$5
izze	\$2
mexican coke	\$3
abita root beer	\$3
fentimans lemonade	\$3
iced tea	\$3
non-alcoholic beer	\$3

ENSALADAS

PANZANELLA 	\$11
greens, grilled bread, squash, roasted peppers, avocado, manchego, basil vinaigrette	
RIZADA  	\$11
kale, beets, aged cheddar, almonds, dark lemon vinaigrette	
ARUGULA  	\$11
arugula, pistachios, butternut squash, shaved fennel, goat cheese, citrus vinaigrette	




BOCADILLOS

Pressed sandwiches
on sourdough

CLASICO 	\$7
sharp cheddar	
VERDE 	\$12.5
pesto, queso oxaca, chèvre, arugula, avocado	
PAPA	\$12.5
potato, bacon, creme fraîche, cheddar, green onion	
PICO PICA	\$12.5
queso oxaca, mango-jalapeno chutney, chevre, bacon	
ALBONDIGA	\$12.5
pork and beef meatballs, queso oxaca, arugula, pickled onions	

TORTAS

Mexican sandwich
on house bun

CARNITAS	\$13.5
beans, crema, pickled onions, red cabbage	
AVOCADO  	\$13.5
beans, vegan harissa aioli, pickled onions, red cabbage	
QUESO 	\$13.5
fried queso oxaca, avocado, beans, pickled onions, red cabbage	
	\$13.5

SOPAS

Ask about today's soups

CUP	\$3.5
BOWL	\$7

ADD

roasted breast of organic chicken	\$6
cochinita pibil	\$6
spicy morita jackfruit	\$4
jamón serrano	\$6
bacon	\$4.5
avocado	\$3

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.



VEGETARIAN



GLUTEN-FREE



DAIRY-FREE



VEGAN-FRIENDLY

LUNCH SPECIALS

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

*excludes tortas