“THE ULTIMATE GIN & TONIC” 18
Inspired by Los Angeles, made with Hendrick’s gin

THE LAST COCKTAIL 16
Inspired by The Luxeury Collection, gin, pear, rosemary, lemon, with a cava float
S.U.S 16
Ask your server about liquor selection; topped with ginger beer, pineapple juice, dashed with bitters

WHITE NEGRONI 16
Ford’s gin, fillet Blanc, and surge

MILL CITY SOUR 16
Rye, Applejack whisky, Apple, Peach Bitters and spiced agave

AY MARGARITA 16
Don Julio Blanco, lime, habanero bitters and Orgeat*
*contains nuts

TERRIOR 16
Herradura reposado, lemon juice with a Tempranillo float

HEMINGWAY 16
Bacardi, lime, grapefruit and maraschino liqueur

PINK PUNK LEMONADE 16
Ford’s gin, fresh raspberries, atomized scotch

WINES BY THE GLASS

SPARKLING
Cava, Brut, Poema, NV
Champagne, Brut, Veuve Clicquot "Yellow Label"
Sparkling Rosé, JCB 69, NV

WHITE
Riesling, Auslese, Heinz Eifel, 2013
Vinho Verde, Broadbent, 2014
Pinot Grigio, Terlan, 2015
Sauvignon Blanc, Murdoch James, 2015
Chardonnay, Chablis, William Fevre, 2015
Chardonnay, Dutton Ranch, Patz & Hall, 2015

ROSE
Carinena, Villa Viva Rose, 2016

RED
Pinot Noir, Buena Vista, 2015
Zinfandel, Bianchi, 2012
Syrah, Kunin, 2014
Malbec/Cabernet Sauvignon, Amancaya, 2014
Cabernet Sauvignon, B-Side, 2014
Tempranillo, Tomas Cuine “Llebre”, 2014

BOTTLED BEER
STELLA ARTOIS, Lager, Belgium 10
DOS EQUIS, Lager, Mexico 9
HEINEKEN, Lager, Holland 8
PERONI, Lager, Italy 9

DUVEL, Golden Ale, Belgium 10
ESTRELLA DAMM, Lager, Spain 9
STONE BREWERY, IPA

FOR YOUR CONVENIENCE, A SUGGESTED 20% GRATUITY IS ADDED TO PARTIES OF 6 OR MORE
CHEESES 20
Chef’s selection cheeses, ‘pa amb tomaquet’, apricots, almonds

CHARCUTERIE 28
Chef’s selection of dried cured meats, ‘pa amb tomaquet’, apricots, almonds

PATATAS BRAVAS CHIPS 13
Brava sauce, garlic aioli

STEAMED VEGETABLE BASKET 18
Chef’s selection of market fresh vegetables, soy, olive oil, kalamata dust

WATERMELON AND TOMATO SKEWERS 14
Olive oil, sherry reduction, micro basil

GRILLED ASPARAGUS 14
Romesco sauce, egg 63˚, micro thyme

CROQUETAS DE POLLO 13
Organic farm raised chicken and béchamel fritters

HUMMUS, TZATZIKI, BABA GHANOUSH 16
Homemade dips, pita bread

ACHI TUNA CEVICHE 21
Avocado, cilantro, serrano, pecans, maggi dressing

CAST IRON SPANISH PRAWNS 21
Tomato sauce, grilled pan de cristal

STEAMED MUSSELS 22
Prince Edward Island Mussels, Saffron Cream, Chorizo, Herbs, Grilled Garlic sourdough

Consuming raw or undercooked egg, meat or seafood may increase your risk of food-borne illnesses.
SOUPS AND SALADS

CALIFORNIA GAZPACHO 12
Chilled tomato & cucumber soup, California olive oil
add chilled Pacific prawns* 10

CHICKEN DUMPLING SOUP 14
Chicken broth, potatoes, daikon, pasta

HONG KONG WONTON SOUP 16
Shrimp and pork, bok choy

BIRRATA & TOMATO SALAD 17
Cherry heirloom tomato, pesto, sherry, air croutons

EDAMAME-ASPARAGUS SALAD 15
Edamame, Asparagus, Parsley Purée, Snap Peas, Thai-Sesame Vinaigrette

CAESAR ‘CARDINI’ SALAD 16
Scarborough Farm gem lettuce leaves, anchovies, parmesan cheese, brioche croutons
add Jidori chicken breast * 8 add chilled pacific prawns* 10

FATTOUSH SALAD 18
Persian cucumbers, heirloom tomatoes, peppers, feta cheese, onions, lemon-sumac dressing
add smoked salmon * 10 add chilled pacific prawns* 10

ENTRÉES

ROTISSERIE JIDORI FARM CHICKEN* 29
Olive oil mashed potatoes, rosemary sauce

BASIL TAGLIATELLE* 26
Handmade Pasta, Sofrito, Smokey Eggplant, Baby Zucchini/Squash,
Grilled Salmon 18 Grilled prawns 10 Grilled chicken 8

JUMBO LUMP CRAB CAKES 28
Mustard caviar, coleslaw salad

WILD KING SALMON 34
Sorrel sauce, asparagus, mustard caviar

SEARED BLACK COD 32
Wild Black Cod, Carrot 4 ways, Herb salad

GRILLED PRIME STRIP LOIN 45
Sherry peppercorn cream, french fries

BRAISED BEEF SHORT RIB 30
Cheddar grits, cipollini onions, real jus

IBERICO PORK TENDERLOIN 42
Porcini-Crusted Iberico Pork, Polenta, Piquillo puree, Apple Gastrique, Catalan-Style Spinach

CHORIZO HASH 24 VEGETARIAN 20
Potatoes, piquillo peppers, spinach, egg 63*

VEGETABLE COUS COUS 25
Cauliflower, romanesco, pine nuts, harissa broth

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For parties of 6 or more, a 25% service charge is added to your bill. The entire service charge is paid to your server. You may add a gratuity for your server at your discretion, in addition to the service charge.
DESSERTS

TRADITIONAL SPANISH FLAN
catalan cream & citrus

LEMON TART
fresh berries, raspberry sorbet

WALNUT BROWNIE
valrhona illanka mousse, ginger gelato

COCO ROUGE
milk chocolate mousse, raspberry, coconut streusel

COCONUT TAPIOCA
passion fruit sauce, mandarin orange sorbet

FRUIT PLATE
fresh cut seasonal fruit

HOMEMADE SORBETS
clementine, passion fruit, raspberry, coconut, mango, pear

HOMEMADE ICE CREAMS
chocolate, vanilla

SLS COOKIES
chocolate chip, gianduja, coconut macaroon

BON BONS
homemade chocolate candies- caramel crisp, coconut, speculoos, coffee whiskey

SWEET LITTLE SIPS

calvados, lecompe originel, France 15
sauternes, la fleur d’or, France 18
porto, Graham’s 6 Grape, NV, Portugal 12
porto, Graham’s, 20 year Tawny, NV, Portugal 14

LOOSE LEAF TEAS

harmony, nobo whole fruit, imperial earl grey, imperial English breakfast,
jetlag am- energ, jetlag pm- relax, sls beverly hills blend

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