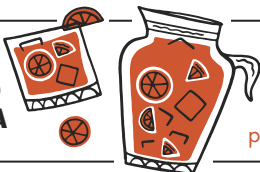


BRUNCH MENU

AVAILABLE WEEKENDS • 11AM-3PM

**BRUNCH INCLUDES
A GLASS OF CLASSIC RED
OR WHITE PEACH SANGRIA**



\$30
PER PERSON
plus tax, gratuity not included

MAIN COURSE

choose two

**GF ▶ ROASTED HEN OF THE
WOODS MUSHROOM (v)**
manchego cream & chive oil

**ROASTED DATES
WRAPPED IN BACON**
apple cider vinaigrette

**TORRIJAS, SPANISH-STYLE
FRENCH TOAST (v)**
seasonal compote,
whipped cream

**CRYSTAL BREAD
TARTINE SANDWICH (v)**
tomato crudo,
soft-scrambled eggs, avocado,
spicy pepper marmalade

**GF ▶ SHAVED BRUSSELS
SPROUTS SALAD (v)**
manchego,
candied marcona almonds

BRUNCH PATATAS BRAVAS*
spicy potatoes with tomato aioli,
sunny-side up egg

**GOAT CHEESE BAKED
IN TOMATO SAUCE**
house garlic bread

ADD
bacon or txistorra chorizo for \$3

DESSERT TAPAS

choose one

GF ▶ CHOCOLATE TRUFFLE BITE (v)
caramel & whipped cream

GF ▶ BUTTERSCOTCH CUSTARD (v)
salted caramel

* These food items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please alert your server if you have special dietary restrictions due to a food allergy or intolerance.

GF ▶ GLUTEN-FREE.
(v) - vegetarian

As a way to offset rising costs, we have added a 3.5% surcharge to all checks.
You may request to have this taken off your check should you choose