

Sanctuaría!

WILD TAPAS

WHAT ARE TAPAS? Tapas are small plates to be shared. Our tapas are served individually as soon as they are prepared to ensure the freshest plates possible.

TAPAS (Small Plates)

BEGGARS PURSE

Crispy phyllo dough filled with seasoned pork & monterey jack cheese; served with local tomato puree scented with chipotle 12

VACA FRITA WITH CHIMICHURRI ≠

Shredded pan seared Angus steak served atop a warm potato puree; garnished with citrus herb sauce 12

CUBAN CHICKEN SLIDERS

Mojo battered chicken breast topped with bacon aioli, monterey jack cheese & crispy plantains 11

FRITA SLIDERS

Traditional Cuban pork & beef chorizo sliders topped with Monterrey jack cheese & crispy Yukon gold potatoes; served on a Cuban sweet roll & garnished with chimichurri 12

BACON WRAPPED DATES ≠

Stuffed with spanish chorizo & pepper jack cheese; served with apple chipotle dipping sauce 10

WICKED GOOD SHRIMP

Tiger prawns, sautéed in spices; served with bread for dipping 16

PIQUILLOS RELLENOS ≠

Oak roasted red peppers stuffed with black beans & mozzarella cheese; topped chipotle vinaigrette 9

CABRALES CIGARS

Spanish blue cheese & leek fondue, rolled into phyllo "cigars" then pan seared; accented with sherry-raisin sauce 11

TOSTONES ≠ ∅

Tasty plantain chips made to order; served with black bean refritos & tangy citrus garlic & herb mojo 9

PLANTAINS, MOZZARELLA & GUAVA ≠

Mozzarella topped with sweet yellow plantains & baked to perfection; finished with guava jelly 8

FARM -TO-TABLE from FOUNDATIONS FARMS

STEAK BERNAISE ≠

Grilled filet mignon topped with poached quail egg, duck egg bernaise, seasonal vegetable 32

BRAISED RABBIT ≠

Foundations Farms rabbit, mushrooms, tomato, herbs, roasted garlic pomme purée 17

SEARED DUCK BREAST & GRITS

Smoky ancho duck breast, atop bacon & poblano grits 21

FOUNDATIONS FARMS PORK LOIN

Seasonal rotating chef's selection, crimini & asparagus risotto 14

FOUNDATIONS FARMS POULTRY

Seasonal rotating chef's selection of Foundations Farms quail, turkey, or chicken with duck-fat-fried potatoes, nitrite-free bacon, onion 12

BLTE

Foundations Farms nitrite-free bacon, spring mix, fresh tomato & fried duck egg on ciabatta with duck-fat-fried potatoes 14

DUCK CONFIT QUESADILLA

Duck confit, herbed goat cheese & scallion in a grilled flour tortilla 12

VENISON-STUFFED MUSHROOMS

Herbed Foundations Farms pork & venison, portobella mushroom, stone-ground Dijon cream 12

CHARRED BRIE SALAD ≠ *

Charred brie, spring mix, candied walnuts, drizzled with raspberry white balsamic vinaigrette 13

QUINOA RATATOUILLE ≠ ∅

Squash, eggplant, carrot, onion & tomato piquillo sauce, atop quinoa 12

POTATO BACON LEEK SOUP

Foundations Farms nitrite-free bacon, leeks & potatoes in a rich and creamy broth 8

CORN BREAD

Garden-fresh jalapeño & sweet corn, Monterrey jack cheese, honey 8

ORGANIC, PASTURE-RAISED, HORMONE & ANTIBIOTIC FREE



Sanctuaría Wild Tapas is committed to serving the highest quality fresh local foods for ethical dining & outstanding flavor profiles. We are supplied in part by Foundations Farms, our own organic, sustainable & humane local farm. We also use ingredients fresh from our own on-site garden. We hope you enjoy!



Diablitos

CANTINA

DIABLITOS CANTINA MEXICAN SPECIALTIES

FAJITA PLATTERS ∅ ≠

Sizzling hot platter with griddled peppers & onions; served with green rice, Diablitos' beans, sour cream, guacamole, pico de gallo & warm flour tortillas.

≠ Gluten Free when ordered without tortillas.

GRILLED CHICKEN ∅ ≠

Flame-grilled white meat chicken marinated in our secret margarita marinade. 14 / Mas grande 17

GRILLED STEAK ∅ ≠

Flame-grilled steak marinated in our secret margarita marinade. 17 / Mas grande 20

JUMBO SHRIMP ∅ ≠

Farm-raised shrimp pan seared in a buttery garlic, lime & chipotle sauce. 18 / Mas grande 21

DIABLITOS TACO SALAD

Seasoned ground beef, house salsa, lettuce, tomato, jack cheese & sour cream in a fried flour tortilla bowl 11

DIABLITOS PAPAS FRITAS CON QUESO

House fried potatoes, also known to gringos as "french fries", with Diablitos' Queso Blanco 8 **add chorizo 3**

QUESO BLANCO

Melted white cheese spiked with onions, fire roasted poblanos & chilies; with housemade mexican giardiniera & fresh-cooked white corn tortilla chips 7

add chorizo 3 / add guacamole 2

GUACAMOLE DIABLITO

Fresh avocado mixed with roasted tomatoes, onions & our secret recipe of herbs & spices; served with freshly cooked white corn tortilla chips 7

Paleo Option: substitute plantain chips 1

For more Diablitos Cantina Mexican Specialties, enjoy our FULL LUNCH MENU from TUESDAY - SUNDAY, 11AM-3PM.

*contains nuts ≠ gluten free option ∅ contains no dairy
Please inform server of any allergies or special requests.