



DINNER

THE FLAMENCO ROOM
EVERY SUNDAY NO COVER 7:30 & 8:30 PM

SALADS

organic mixed greens

pomegranate seeds, hazelnuts, sherry vinaigrette 8

butter lettuce

organic apples, candied walnuts, onion, pt. reyes blue cheese dressing 10

whole leaf gem César

César dressing, pan tomato croutons, jamón serrano, shaved manchego 10

arugula

pecan crusted goat cheese, roasted beets, tomato, onion, pepitas, rioja vinaigrette 11

ADD "ROCKY" FREE RANGE GRILLED CHICKEN TO ANY SALAD 4

FLATBREADS

roasted mushroom

leeks, garlic, crème fraîche, fresh herbs 13

chorizo soria

peppers, olives, onion, arugula, queso fresco 14

THIRSTYBURGER

100% grass-fed beef, mahón cheese, chorizo-andalouse sauce, arugula, housemade pickles, panorama bun, hand-cut fried kennebec patatas* 16

ADD HOUSEMADE BACON 2
ADD FRESH SLICED JALAPENOS 1

* TRY OUR PATATAS
"BRAVAS STYLE"
TOSSED WITH GARLIC, SPICY BRAVA SAUCE, SIDE OF AIOLI 1

PAELLA

valenciana

saffron, tomato sofrito, chicken, chorizo, clams, mussels, head-on white shrimp, rockfish, roasted red peppers, peas 30

verduras

roasted butternut squash, beets, mushrooms, kale, goat cheese, porcini mushroom broth, herbs 26

paella of the day a.q.

TAPAS

chicharrones

lime bbq rub 5

deviled eggs

organic eggs, mojama (cured tuna), chive 6

morcilla corndog pintxos

stone ground mustard and romesco 10

ceviche

shrimp & baby octopus, cilantro crackers 10

seared ahi tuna

pimentón spice, olive and lemon marinated chick peas, pea sprouts, evoo 12

broccolini

pan roasted, calabrian chile, garlic, evoo 10

brussels sprouts

pan roasted, housemade bacon 10

pisto manchego

roasted vegetables, sofrito, manchego cheese 10

empanadas

adobo chicken, spinach, avocado crème 11

tortilla española

organic eggs, kennebec potatoes, onion, mushroom, goat cheese, chive 10

CHEESE & CHARCUTERIA BOARDS

2 ARTISAN CHEESES
2 CHARCUTERIA
EACH PAIRED WITH A 3oz TASTE OF BEER!

Served with Chef's choice assorted accompaniments 28

calamares fritos

malt vinegar aioli, fried rosemary 10

patatas bravas

fried kennebec potatoes, garlic, spicy brava sauce, aioli 8

gambas al ajillo

pimentón spiced white shrimp, garlic, sherry, butter, lemon, grilled bread 12

zarzuela

mussels, clams, calamari, rockfish, potatoes, sofrito, sherry, grilled bread 12

grilled octopus & merguez sausage

white beans, fresh herbs 12

albóndigas

beef and pork meatballs, sofrito, garlic, queso fresco, grilled bread 11

beer braised crispy pork ribs

house ale barbecue sauce, marinated frisée 11

grilled steak skewer

piquillo pepper puree, salsa verde 12

EXECUTIVE CHEF: ROBERT MCCARTHY

CALIFORNIA IS IN A DROUGHT. TAP WATER ONLY UPON REQUEST. A 5% SURCHARGE IS ADDED TO ALL TRANSACTIONS FOR EMPLOYER MANDATES. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.