



# DINNER

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

## SALADS

**organic mixed greens**  
mission figs, hazelnuts,  
membrillo 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

**heirloom tomato**  
roasted garlic, manchego cheese,  
sorrel 13

**chorizo soria**  
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 A FRIED ORGANIC EGG 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

**caldo verde**  
white bean and chorizo soup  
kale, evoo 9

**ceviche**  
shrimp & baby octopus,  
cilantro crackers 10

**seared ahi tuna**  
pimentón spice, olive and lemon  
marinated chick peas, pea  
sprouts, evoo 12

**heirloom tomatoes**  
cilantro oil, sea salt 10

**mission figs**  
blue cheese stuffed, jamón  
serrano, sherry vinegar,  
herb salad 11

**pisto manchego**  
roasted vegetables, sofrito,  
manchego cheese 10

**empanadas**  
adobo chicken, spinach, avocado  
crème 10

**tortilla española**  
organic eggs, 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 7

**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**  
potato, lemon, pimentón aioli,  
pea sprouts 12

**albóndigas**  
beef and pork meatballs,  
sofrito, garlic, queso fresco,  
grilled bread 10

**beer braised crispy  
pork ribs**  
house ale barbecue sauce,  
marinated frisée 11

**grilled steak skewer**  
piquillo 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.