

## STARTERS from the sea

**FRESH SHUCKED OYSTERS** | half dozen | 36  
Granita cocktail sauce

**ANCHOVY BREAD** | 16  
Spanish white & brown anchovies, lemon aioli, toasted baguette

**"FISH AND CHIP"** | 16  
Trout *sashimi*, paprika house potato chip, lemon aioli, pickled shallot, chive

**GARLIC SHRIMP** | 26  
Wild shrimp, white wine, cream, arbol chili

**CALAMARI STUFFED w/ HOUSE CHORIZO** | 22  
Sautéed whole calamari, fennel salad, lemon oil

## STARTERS from the land

**HOUSE BURRATA** | 18  
Fresh mozzarella pocket, ricotta filled, Nekeas Spanish olive oil, basil, sal, crostini

**GRILLED ZUCCHINI W/ SQUASH BLOSSOM** | 18  
Ricotta filled squash blossom, tomato/ garlic cream sauce

**TRUMPET MUSHROOM APP** | 16  
Thyme brown butter, Calabrian pepper, chickpea puree, Spanish chimichurri

**CRISPY PAPAS** | 16  
Lemon aioli, house black garlic chili, pickled shallot, fennel frond

**TRUFFLE FRIES** | 12  
Thin cut, Périgord black truffle salt, house ketchup

**PATA NEGRA JAMON IBÉRICO** | 35  
100% acorn fed, thin sliced, olive oil, shaved Parmigiano Reggiano

**PORK RIB BITES** | 18  
Paprika, honey vinegar, arugula, lemon preserve oil

**CROQUETTES DE POLLO** | 20  
Jamón ibérico, sweet onion béchamel breaded fritters, tangy marinara

**PETITE BAGUETTE** | 5  
Spanish extra virgin olive oil, maldon salt, rosemary

## GREENS

**BOWL OF VEGGIE SOUP** | 14  
Featured vegetable of the day.

**HEIRLOOM TOMATO SALAD** | 15  
Basil oil, fleur de sel, pistachio, arugula

**THE ASA SALAD with BEETS** | 13  
Citrus zest, mixed greens, apple, pecans, caraway seed vinaigrette

**CLASSIC CAESAR** | 13  
Romaine lettuce, Italian anchovy dressing, parmigiano reggiano, garlic crouton

**BLEU ROMAINE** | 14  
Pancetta, Spanish Valdeon bleu cheese crumbles, chive, bleu cheese dressing

**ARUGULA SALAD** | 13  
Lemon dressing, aged Parmigiano Reggiano

## MAINS

**PESTO PASTA** | 28  
Local basil / walnut pesto, house burrata

**ARRABIATA RAFAELA** | 24  
"Angry Pasta", tomato, garlic, arbol chili, spaghetti

**ASA'S EXOTIC MUSHROOM PASTA** | 34  
It's a staple. It's a secret.

**CARBONARA** | 36  
Pancetta, Parmigiano Reggiano, egg yolk, black pepper, spaghetti

**SEARED SUSTAINABLE TUNA** | AQ  
Coriander crusted, pistachio basmati rice, arugula, carrot beurre blanc

**McFARLAND PINK RAINBOW TROUT** | 42  
Chilled Judion bean salad, cucumber, carrot, mint, pickled red onion, bell pepper, herb oil

**PAELLA VALENCIA** | 38  
Gulf Shrimp, Spanish chorizo, crispy edged arroz Valencia, shrimp stock, saffron, paprika, Castelvetro olives

**SUMMER CHICKEN** | 45 - (Please allow 30 minutes)  
Roasted 38 North half chicken, ancho chile marinade, sautéed spinach, corn/ tarragon white wine

**DOUBLE CUT BONE IN PORK CHOP** | 52 - (Please allow 30 minutes)  
Orange honey herb sauce, house potato salad w/ capers and crunch

**ARGENTINE STEAK** | 45  
Tenderized, marinated sirloin, Spanish chimichurri, house fries and ketchup

**HAND CUT NEW YORK STEAK** (Please allow 30 minutes)  
Petite (12oz) | 55.....or.....Grand (24oz) | 95  
Grilled, oven finished, roasted Yukon potatoes, organic broccoli, black garlic compound butter

Please respect our two hour first seating so others may also enjoy the evening. Thank you!

Split plate \$2.50 per person | Automatic 20% gratuity on parties of seven or more  
Outside dessert fee \$4 per person | corkage \$35 per 750ml bt

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food born illness, especially if you have certain medical conditions.