

-Happy Hour-

Spirit Free

- La Virgen Sangría 8
- Lemon Berry Flow 9
Blueberry, Lemon, Condensed Milk
- Almond Horchata 6
Cinnamon, Almond & Milk, Iced or Steamed

House Vermouth - \$10

- Classic Spanish Apertif
Aromatic, lightly bitter

\$7

- Baby Greens Salad
- Lemon Chicken & Rice soup
- Pardina Lentil Soup
- Gazpacho Served Chilled

\$8

- Patatas Bravas or Patatas Aioli
- Fiesty Feta Dip w/ Crackers
- Pan Tomaca & Serrano Ham
- Olives & Pickled Vegetables
- Manchego & Membrillo

\$9

- Roasted Beets, Feta, Pepitas
- Bacon Wrapped Dates
- Artichoke Fritters w Serrano Aioli
- Gigante Fava Salad w/ Feta

Vinos - \$8

- Gota de Arena - Red *Tempranillo*
- House White *Verdejo*
- House Rose
- House Bubbles Brut
- House Bubbles Rose

Sangría - \$10

- Roja | Blanca | Sparkling | Rose

Top Shelf Tastes

- Cauliflower, Artichoke Dip 12
- Salmon & Artichoke Dip 12
- Lamb Stuffed Piquillo Peppers 13
- Mussels w Salsa Bravas & Chorizo 14
- Calamari Ink Stew w/ Rice 12
- Spicy Garlic Shrimp 14
- "Ventresca" Tuna Belly *Piparras* 12

Cocktails

- Daisy Rosa 12
- Magia 11
- Coconut Blossom 12
- Single Well Drinks 9

Draft Beers - \$7

Basque Cider - \$8

\$10

- Croquetas, Mushroom
- Croquetas, Ham & cheese
- Spinach & Garbanzo Cazuelita
- Vegan Stuffed Piquillo Peppers
- Tortilla Española
- Grilled Chorizo w/ Potatoes
- Blistered Green Beans
- "Tigres" Stuffed Mussels

Cocas Rústicas \$14

- Salmon, Artichoke, Mozzarella, Aioli
- Steak, Pickled Grapes, Parmesan, Arugula
- Chicken, Mozzarella, Green Peppers, Mojo Rojo
- Brie, Caramelized Apples, Pecans
- Roasted beets, Brussels, Cheddar, Pepita
- Pear, Blue Cheese, Pecans, Arugula



Castilla