



TAPAS

SMALL PLATES MEANT TO BE SHARED

SALADS / SOUPS

- FALAFEL +6 V • GRILLED CHICKEN +7 • GRILLED STEAK +10
- SAUTÉED SHRIMP +11 • GRILLED SALMON +12

AVOCADO & SEAFOOD SALAD | 18

SPRING MIX, BAY SHRIMP, DUNGENESS CRAB DIP, AVOCADO, ORANGE, RED ONIONS, RADISH & HOUSE-MADE VINAIGRETTE

HOUSE SALAD | 8/14 V

ROMAINE, PARMESAN CHEESE, TOMATOES, OLIVES*, RED ONIONS, CUCUMBERS, PIPARRA PEPPERS & HOUSE-MADE VINAIGRETTE

CAESAR SALAD | 7/13

ROMAINE, PARMESAN CHEESE, CROUTONS & CAESER DRESSING

SALMON CHOWDER | 7/10

W/SALMON, POTATOES, ONIONS, CREAM & TARRAGON. SERVED W/BREAD

GAZPACHO | 5/8 V

A CLASSIC SPANISH TOMATO-BASED COLD SOUP W/OLIVE OIL DRIZZLE

POWER GRAIN BOWLS

- FALAFEL +6 V • GRILLED CHICKEN +7 • GRILLED STEAK +10
- SAUTÉED SHRIMP +11 • GRILLED SALMON +12

APOLLO ANCIENT GRAIN BOWL | 16 V

ANCIENT GRAINS W/OLIVE OIL, LEMON & SAUTÉED GARLIC, SERVED W/ROASTED BEETS & SWEET POTATOES, LIMA BEANS & SHREDDED KALE W/HOUSE MADE VINAIGRETTE. TOPPED W/HARISSA & GREEK YOGURT TAHINI DRESSING

SPANISH POWER BOWL | 16 V

WHITE RICE, LENTILS, STEAMED BROCCOLI, BABY LIMA BEANS, ROASTED BELL PEPPERS, CORN, RADISH & SAUTÉED GARLIC TOPPED W/AVOCADO CILANTRO LIME DRESSING

BRUSCHETTA

ONE FOR | 7

BRIE, FIG SPREAD, APPLE & AGAVE SYRUP DRIZZLE V

FRESH MOZZARELLA, TOMATO, BASIL & BALSAMIC REDUCTION DRIZZLE V

PROSCIUTTO DI PARMA, BLENDED FIG & MASCARPONE CHEESE

SMOKED SALMON, PESTO, CAPERS & MICROGREENS

STREET CORN, FETA CHEESE, LIME, AIOLI, & TAJIN V 

EXTRAS

- HOUSE-MADE CRACKERS | 2
- POTATO BREAD | 2
- GLUTEN-FREE CRACKERS | 5
- PITA | 2

WE NOW HAVE A **BRUNCH MENU** ON SATURDAYS & SUNDAYS **11AM - 3PM!**

WOODSTONE OVEN

DUNGENESS CRAB STUFFED SHRIMP | 23

3 JUMBO SHRIMP W/CRAB & ARTICHOKE HEARTS IN A WHITE WINE BUTTER SAUCE. SERVED W/PITA

DUNGENESS CRAB ARTICHOKE DIP | 21

CRAB, CREAM CHEESE & GREEN ONIONS, TOPPED W/PARMESAN CHEESE. SERVED W/HOUSE-MADE CRACKERS

DUNGENESS CRAB ARTICHOKE BOTTOMS | 21

SERVED IN A WHITE WINE BUTTER SAUCE & TOPPED W/PARMESAN CHEESE. SERVED W/PITA

CLAMS W/SERRANO HAM | 19

SERVED IN A WHITE WINE BUTTER SAUCE. SERVED W/BREAD

TORTILLA DE PATATA | 14 V

CLASSIC SPANISH POTATO & ONION FRITTATA W/AIOLI OVER HARISSA

BAKED BRIE | 15 V

CHUNKS OF BRIE W/APPLE CONFIT, HAZELNUT & AGAVE GLAZE. SERVED W/HOUSE-MADE CRACKERS

FROM THE GRILL

PULPO A LA PARRILLA | 17

GRILLED OCTOPUS W/PATATAS, OLIVE OIL & SMOKED PAPRIKA, SERVED OVER A WHITE WINE, LEMON, WHITE TRUFFLE OIL, CAPER CREAM SAUCE

GRILLED SARDINES | 13

W/GARLIC, PARSLEY & PECANS. SERVED W/HOUSE-MADE CRACKERS

LAMB CHOPS* | 22

DRIZZLED W/AIOLI & BALSAMIC REDUCTION. SERVED W/FRIES & CHARMOULA

LAMB SLIDERS* | 16 ADD FRIES +4

W/SAUTÉED ONIONS, PEPPERONCINI, FETA CHEESE, HARRISA & TZATZIKI

SPICY GARLIC SHRIMP | 18

SAUTÉED IN SHERRY WINE & RED PEPPER FLAKES W/BELL PEPPERS & LIMA BEANS. SERVED W/BREAD

MUSSELS W/GRILLED CHORIZO | 19

SERVED IN A BRAVAS SAUCE & DRIZZLED W/AIOLI. SERVED W/BREAD

CHICKEN SKEWERS | 17

DRIZZLED W/BALSAMIC REDUCTION. SERVED W/TZATZIKI

BEEF SKEWERS | 18

DRIZZLED W/BALSAMIC REDUCTION. SERVED W/CHARMOULA

SPICY MINI CHORIZO SAUSAGE | 12

TOPPED W/OLIVE OIL & PAPRIKA. SERVED W/BREAD

TROCITOS DE PUERCO | 17

CRISPY PORK BELLY BITES W/A SWEET CHILI SAUCE. SERVED W/BREAD

FIRE ROASTED VEGETABLES | 14 V

W/PINE NUTS, DRIZZLED BALSAMIC REDUCTION & AIOLI

FROM THE BASKET

SHRIMP & SWISS CROQUETAS | 13

PANKO CRUSTED & SERVED W/MARINARA

CALAMARI TENDERS | 16

THIN CUT STRIPS SERVED W/SERRANO AIOLI

BACON WRAPPED DATES | 14

STUFFED W/SERRANO PEPPERS & DRIZZLED W/BALSAMIC REDUCTION

PORK MIGNON* | 16

TENDERLOIN WRAPPED IN BACON W/VALDEON SAUCE & BALSAMIC DRIZZLE

CHICKEN EMPANADAS | 14

STUFFED W/CHICKEN, HARISSA & MOZZARELLA. SERVED/HARISSA

CRISPY BRUSSELS SPROUTS | 14 V

ADD BACON BITS +2
PARMESAN, LEMON JUICE & BALSAMIC REDUCTION

SPICY PATATAS BRAVAS | 9 V

GOLDEN YUKON POTATOES SERVED W/BRAVAS SAUCE & AIOLI

ROSEMARY PATATAS | 9 V

GOLDEN YUKON POTATOES W/ROSEMARY OIL & AIOLI

SWEET POTATO FRIES | 8 V FRIES | 7 V

SERVED W/SERRANO AIOLI

 VEGETARIAN  FAVORITES  SPICY

WE ARE NOT A GLUTEN-FREE RESTAURANT. WE HAVE PROCESSES IN PLACE TO MINIMIZE CROSS-CONTAMINATION BUT CANNOT ENSURE THAT WILL NEVER OCCUR.

- *CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MIGHT INCREASE YOUR RISK OF FOODBORNE ILLNESS. OUR BURGERS, STEAKS, LAMB, SALMON, TUNA, AND EGGS ARE COOKED TO YOUR ORDER.
- *OLIVES HAVE PITS • EXTRA HOUSE MADE SAUCE +1.5 • 20% AUTO GRATUITY MAY BE ADDED FOR PARTIES OF 8+

BOARDS

TAPAS SERVED ON A WOODEN BOARD MEANT TO BE ENJOYED FAMILY STYLE!

TAVERNA FOR 2 | 75 FOR 4 | 130

LAMB CHOPS*	SHRIMP CROQUETAS
PORK MIGNON*	ROSEMARY POTATOES
BEEF SKEWERS	SAUTÉED VEGETABLES
CALAMARI	HOUSE SALAD*

SURF FOR 2 | 75 FOR 4 | 130

CLAMS W/WHITE WINE SAUCE	BACON WRAPPED SHRIMP
MUSSELS & CHORIZO 🍷	SHRIMP CROQUETAS
CALAMARI	ROSEMARY POTATOES
FRIED COD	HOUSE SALAD*

TURF FOR 2 | 75 FOR 4 | 130

LAMB CHOPS*	BACON WRAPPED DATES 🍷
BEEF SKEWERS	CHICKEN EMPANADAS 🍷
GRILLED CHORIZO 🍷	ROSEMARY POTATOES
PINEAPPLE CHICKEN WRAPS	HOUSE SALAD*

WINERY FOR 2 | 65 FOR 4 | 110

SERRANO HAM	CALAMARI
GRILLED CHORIZO	TORTILLA DE PATATA
MANCHEGO & MEMBRILLO	ROSEMARY POTATOES
CASTELVETRANO OLIVES*	HOUSE SALAD*

CHARCUTERIE

4 DIPS W/PITA | 17 **V** 🍷
TZATZIKI, HUMMUS, FEISTY FETA 🍷, OLIVES* & FIGS TAPENADE

SPANISH MEAT & CHEESE BOARD | 36

CHORIZO, SERRANO HAM, SPICY COPPA & SALAMI
MANCHEGO, DRUNKEN GOAT, VALDEÓN BLUE,
CAÑA DE CABRA & BAKED BRIE
SERVED W/HOUSE MADE CRACKERS, MEMBRILLO,
MARCONA ALMONDS & OLIVES*

GLUTEN-FREE CRACKER SUBSTITUTION AVAILABLE FOR +3

FLATBREADS

GLUTEN-FREE CRUST SUBSTITUTION AVAILABLE FOR +3

FRESH MOZZARELLA, TOMATO, BASIL, PESTO & BALSAMIC
REDUCTION DRIZZLE | 17 **V** 🍷

CARAMEL APPLES, PECANS & BRIE | 18 **V**

PEAR, ARUGULA, PECAN & BLUE CHEESE | 17 **V**

PEPPERONI, CHORIZO, BACON, MARINARA &
MOZZARELLA | 19 🍷 🍷

STEAK, RED ONION, MUSHROOMS & PARMESAN | 20

CHICKEN, BBQ SAUCE, BACON, CARAMELIZED ONION &
MOZZARELLA | 19

FIG, SERRANO HAM, PARMESAN CHEESE, ARUGULA &
BALSAMIC REDUCTION DRIZZLE | 19

ENTRÉES

+1 TO SUBSTITUTE SALAD OR SWEET POTATO FRIES

NY STRIP* | 45

12oz NY STRIP STEAK SERVED W/GARLIC MASHED POTATOES & GRILLED ASPARAGUS

BISTRO FILET* | 30

8oz FILET SERVED W/GRILLED ASPARAGUS & FRIES

GRILLED SALMON* | 32

6oz FRESH KING SALMON SERVED W/GARLIC MASHED POTATOES, BROCCOLI & PARSLEY OLIVE OIL

FISH & CHIPS | 22

WILD CAUGHT ALASKAN COD, COLE SLAW, HOUSE-MADE TARTAR SAUCE & FRIES

GRILLED FISH TACOS | 21 🍷 🍷

CHOICE OF KING SALMON, COD OR AHI, FIRECRACKER AIOLI, MANGO SALSA & ROASTED JALAPEÑO ON CORN TORTILLAS. SERVED W/FRIES

PORK BELLY TACOS | 20 🍷

CRISPY PORK BELLY, PICO DE GALLO & AVOCADO CILANTRO LIME DRESSING. SERVED W/ROASTED JALAPEÑO ON CORN TORTILLAS & FRIES

IMPOSSIBLE TACOS | 20 **V** 🍷

IMPOSSIBLE MEAT, PICO DE GALLO, RADISH & AVOCADO CILANTRO LIME DRESSING. SERVED W/ROASTED JALAPEÑO ON CORN TORTILLAS & FRIES

TABLAS BURGER* | 21 ADD AN EGG +2 🍷 🍷

SUB IMPOSSIBLE MEAT PATTIE +2

TWO 5oz CUSTOM BLENDED PEPPERONI, BACON, CHEDDAR & BEEF PATTIES FINISHED W/APPLEWOOD SMOKED BACON, SLICED CHEDDAR CHEESE, LETTUCE, TOMATO, ONION & SERRANO AIOLI ON A BRIOCHE BUN. SERVED W/FRIES

CHICKEN SANDWICH | 20

GRILLED OR CRISPY CHICKEN BREAST, APPLEWOOD SMOKED BACON, CHEDDAR, LETTUCE, ONION, TOMATO & AIOLI ON A BRIOCHE BUN. SERVED W/FRIES

TUNA AVOCADO SANDWICH | 19 🍷

WHITE ALBACORE TUNA, TOMATOES, ONIONS, LETTUCE & FIRECRACKER AIOLI ON TOASTED POTATO BREAD. SERVED W/FRIES

PRIME RIB DIP* | 21 🍷

ROASTED PRIME RIB, CARAMELIZED ONIONS, CREAMY HORSERADISH & SWISS CHEESE ON A TOASTED BAGUETTE. SERVED W/AU JUS DIP & FRIES

SEAFOOD ROLLS

SERVED W/FRIES

+1 TO SUBSTITUTE SALAD OR SWEET POTATO FRIES

MAINE LOBSTER ROLL | 29

LOBSTER, LIGHTLY DRESSED W/AIOLI & OLD BAY SEASONING. TOPPED W/BABY ARUGULA, LEMON & DRIZZLED HOT BUTTER IN A BUTTER TOASTED SPLIT TOP ROLL

DUNGENESS CRAB ROLL | 28

DUNGENESS CRAB ON TOP OF OUR DUNGENESS CRAB DIP. TOPPED W/BABY ARUGULA, LEMON & DRIZZLED W/HOT BUTTER & AIOLI IN A BUTTER TOASTED SPLIT TOP ROLL

DUELING CLAWS:

DUNGENESS & LOBSTER ROLL | 28

CAN'T DECIDE...TRY A MIX OF DUNGENESS CRAB & MAINE LOBSTER, LIGHTLY DRESSED W/AIOLI & OLD BAY SEASONING. TOPPED W/BABY ARUGULA, LEMON & DRIZZLED HOT BUTTER IN A BUTTER TOASTED SPLIT TOP ROLL

SEAFOOD PAELLA

65 FOR 2 PEOPLE, +20 PER EXTRA PERSON

PLEASE ALLOW 40 MINUTES TO PREPARE.

BOMBA RICE, SOFRITO, SHRIMP, CALAMARI, COD, CLAMS,
MUSSELS, SAFFRON & LIMA BEANS, COOKED AND SERVED
IN A LARGE SHALLOW PAN

ADD CHORIZO OR SERRANO HAM +2 PER PERSON

HOUSE-MADE SAUCE +1.5

• HARISSA 🍷 • SERRANO AIOLI 🍷 • SRIRACHA AIOLI 🍷
• CHARMOULA • AIOLI • TARTAR SAUCE • TZATZIKI

V VEGETARIAN  FAVORITES  SPICY

RELEASE DATE MARCH 2026

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