



TAPAS

SMALL PLATES MEANT TO BE SHARED

SALADS / SOUPS

- FALAFEL +6 V • GRILLED CHICKEN +6 • GRILLED STEAK +9
- SAUTÉED SHRIMP +10 • GRILLED SALMON +11

AVOCADO & SEAFOOD SALAD | 17

ROMAINE, BAY SHRIMP, DUNGENESS CRAB DIP, AVOCADO, ORANGE, RED ONIONS & 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 | 6/9

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

GAZPACHO | 5/8 V

A CLASSIC SPANISH TOMATO-BASED COLD SOUP

POWER GRAIN BOWLS

- FALAFEL +6 V • GRILLED CHICKEN +6 • GRILLED STEAK +9
- SAUTÉED SHRIMP +10 • GRILLED SALMON +11

APOLLO ANCIENT GRAIN BOWL | 15 V

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

SPANISH POWER BOWL | 15 V

QUINOA, LENTILS, STEAMED BROCCOLI, BABY LIMA BEANS, FRESH CORN KERNELS, ROASTED BELL PEPPERS & TOASTED GARLIC TOPPED W/AVOCADO CILANTRO LIME DRESSING

* SOME VEGETABLES MAY CHANGE SEASONALLY

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

SPICY BACON JAM, ARUGULA & GOAT CHEESE 

BURRATA, BACON BITS, ARUGULA & TOMATO

MANCHEGO CHEESE, BLENDED DATES & ALMONDS V

HOUSE-MADE SAUCE +1.5

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

WOODSTONE OVEN

DUNGENESS CRAB STUFFED SHRIMP | 22

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

DUNGENESS CRAB ARTICHOKE DIP | 20

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

DUNGENESS CRAB ARTICHOKE BOTTOMS | 21

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

CRISPY BRUSSELS SPROUTS | 14 V ADD SPICY BACON JAM +2.5

PARMESAN, LEMON JUICE & BALSAMIC REDUCTION

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 & HONEY GLAZE, SERVED W/HOUSE-MADE CRACKERS

FROM THE GRILL

PULPO A LA PARRILLA | 16

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

TROCITOS DE PUERCO | 15

CRISPY PORK BELLY BITES W/A CARAMELIZED SAUCE

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 BRAVA SAUCE & DRIZZLED W/AIOLI. SERVED W/BREAD

CHICKEN SKEWERS | 14

DRIZZLED W/BALSAMIC REDUCTION. SERVED W/TZATZIKI

BEEF SKEWERS | 15

DRIZZLED W/BALSAMIC REDUCTION. SERVED W/CHARMOULA

SPICY MINI CHORIZO SAUSAGE | 12

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

SERVED W/SERRANO AIOLI

BACON WRAPPED DATES | 14

STUFFED W/SERRANO PEPPERS & DRIZZLED W/BALSAMIC REDUCTION

PORK MIGNON* | 15

TENDERLOIN WRAPPED IN BACON W/VALDEON SAUCE

CHICKEN EMPANADAS | 14

SERVED W/HARISSA

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

GLUTEN-FREE CRACKER SUBSTITUTION AVAILABLE FOR +3

V 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 PROTEINS CREATES A HIGHER RISK OF FOOD BORNE ILLNESS
- **OLIVES MAY HAVE PITS • AUTO GRATUITY MAY BE ADDED FOR PARTIES OF 8 OR MORE

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 | 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 |

CHARCUTERIE

GLUTEN-FREE CRACKER SUBSTITUTION AVAILABLE FOR +3

4 DIPS W/PITA | 16 V

TZATZIKI, HUMMUS, FEISTY FETA 🍷, OLIVES & FIGS TAPENADE

MANCHEGO CHEESE & MEMBRILLO | 8 V 🍷

AGED SPANISH CHEESE & QUINCE PASTE. SERVED W/HOUSE-MADE CRACKERS

SPANISH MEAT & CHEESE BOARD | 36

CHORIZO, SERRANO HAM & SALCHICHON
MANCHEGO, DRUNKEN GOAT, BRIE, VALDEÓN BLUE & CAÑA DE CABRA
SERVED W/HOUSE-MADE CRACKERS & OLIVES**
ADD ON EXTRA MEAT OR CHEESE PER 1oz | 4

FLATBREADS

GLUTEN-FREE CRUST SUBSTITUTION AVAILABLE FOR +3

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

CARAMEL APPLES, PECANS & BRIE | 17 V

PEAR, ARUGULA, PECAN & BLUE CHEESE | 17 V

PEPPERONI, CHORIZO, BACON, MARINARA & MOZZARELLA | 18

STEAK, RED ONION, MUSHROOMS & PARMESAN | 19 🍷

CHICKEN, BBQ SAUCE, BACON, CARAMELIZED ONION & MOZZARELLA | 18

EXTRAS

| | |
|--------------------------|---------------------|
| HOUSE-MADE CRACKERS 2 | MARCONA ALMONDS 4 |
| GLUTEN-FREE CRACKERS 5 | PITA 2 |

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, STEAMED BROCCOLINI & PARSLEY OLIVE OIL

GRILLED FISH TACOS | 20 🍷 BACK!

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

FISH & CHIPS | 21

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

TABLAS BURGER* | 20 ADD AN EGG +2

SUB IMPOSSIBLE MEAT PATTIE +3

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

CHICKEN SANDWICH | 18 BACK!

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

TUNA AVOCADO SANDWICH | 17

WHITE ALBACORE TUNA, TOMATOES, ONIONS, LETTUCE, AIOLI & SRIRACHA AIOLI ON A RUSTIC BREAD. SERVED W/FRIES

BOCATAS (SPANISH-STYLE SÁNDWICH)

BIKINI DE ALBÓNDIGAS | 17 🍷

HOUSE-MADE PORK MEATBALLS, BRAVA SAUCE & MANCHEGO CHEESE ON A BAGUETTE. SERVED W/FRIES

BIKINI DE JAMÓN CON QUESO MANCHEGO | 17 🍷

SERRANO HAM, MANCHEGO CHEESE & SPICY BACON JAM ON A BAGUETTE. SERVED W/FRIES

BIKINI DE TROCITOS DE PUERCO FRITO | 18 🍷

CRISPY PORK BELLY IN A CARAMELIZED SAUCE, ARUGULA & SRIRACHA AIOLI ON A MACRINA ROLL. SERVED W/FRIES

SEAFOOD ROLLS

SERVED W/FRIES

+1 TO SUBSTITUTE SALAD OR SWEET POTATO FRIES

MAINE LOBSTER ROLL | 29

LOBSTER, LIGHTLY DRESSED W/AIOLI & OUR HOUSE SPICE BLENDS. 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 & REMOULADE SAUCE 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 & OUR HOUSE SPICE BLENDS. 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, SHRIMP, CALAMARI, COD, CLAMS, MUSSELS, SAFFRON & FRESH FAVAS, COOKED AND SERVED IN A LARGE SHALLOW PAN

ADD CHORIZO OR SERRANO HAM +2 PER PERSON

V VEGETARIAN 🍷 FAVORITES 🍷 SPICY

RELEASE DATE MAY 11, 2024

* 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 PROTEINS CREATES A HIGHER RISK OF FOOD BORNE ILLNESS • **GREEK OLIVES MAY HAVE PITS
• HOUSE-MADE SAUCE ADDED AS A SIDE +1.5 • AUTO GRATUITY MAY BE ADDED FOR PARTIES OF 8 OR MORE