

APPETIZERS

TASTE OF SPAIN - \$28

Iberico paletta, lomo, chorizo, jamon, mustard, membrillo and marcona almonds

ZA'ATAR SPICED WINGS - \$18

Hot honey and bleu cheese cilantro dressing

CRISPY CALAMARI - \$22

Baja style tajin, passion fruit lime aioli

SPANISH SHRIMP CEVICHE - \$23

Steamed shrimp, agave citrus marinade, cilantro tomato, served with tortilla chips

FRIED BRUSSELS SPROUTS - \$15

Pancetta, goat cheese, mustard pickled raisins, balsamic glaze

BLISTERED SHISHITO PEPPERS - \$15

Harissa aioli, smoked paprika salt

BLACKENED SHRIMP TOSTADA - \$23

Cabbage salad, smashed avocado, refried chorizo beans, salsa crudo verde

SPANISH SEAFOOD CALDO - \$29

Mussels, scallops, shrimp, chorizo, fregola

HAMACHI CRUDO - \$22

Hamachi, cherry tomato, avocado, fresco chile, spicy kimchi, fresh herbs, yuzu vinaigrette

CHEESE BOARD - \$21

Variety of artisan cheeses, fruit compote, grapes, marcona almonds

MEZZE MEDITERRANEAN - \$26

Red pepper hummus, dried fruit, olives, tomato, artichoke, grapes, eggplant caviar, naan bread

POKE "COCKTAIL" - \$18

Seasoned Ahi tuna, pickled ginger, furikake seasoning, wakame, wasabi and taro chips

FRIED COCONUT SHRIMP - \$18

Chili lime sauce

MAC - N - CHEESE - \$12

3 cheese, potato chip-saltine pangrattato

PACHAMAMA PORK BOLOGNESE - \$18

Mezza rigatoni, ricotta salata and basil

SPANISH STYLE ALBONDIGAS - \$11

Roasted garlic, chili sauce, ricotta, cilantro

KOREAN DUCK TACOS - \$16

Gochujang BBQ, Bahn mi vegetables, cilantro

SALADS - add chicken \$9 or add shrimp \$12

FARMER'S MARKET FALL SALAD - \$17

market greens, heirloom apples, sheep milk cheddar, candied pecans, roasted heirloom beets

LITTLE GEM CAESAR - \$16

Caesar-cilantro dressing, anchovies, croutons, parmesan

WEDGE SALAD - \$18

pickled onions, avocado, cherry tomatoes, applewood smoked bacon, cilantro blue cheese dressing

SANDWICHES & BURGERS - served with French Fries

LA CASA SMASHBURGER - \$21

all beef patty, white cheddar, bacon jam pickle, romaine, smoky chipotle mayo on a toasted brioche roll - make a double \$7

SEARED AHI SANDWICH - \$22

Seared ahi tuna steak, ginger-wasabi aioli, arugula, pickled onions & furikake fries

VEGGIE SANDWICH - \$15

Toasted multigrain bread, piquillo aioli, chimichurri sauce, roasted eggplant, zucchini, yellow squash, red onions, piquillo peppers, sliced Manchego cheese, arugula with rosemary vinaigrette

BBQ CHICKEN SANDWICH - \$17

Marinated chicken breast, apple-ginger chutney, provolone, applewood smoked bacon, avocado, Jack Daniel BBQ sauce, arugula with rosemary vinaigrette

ENTREES

PAN SEARED NATURAL CHICKEN BREAST - \$31

roasted fingerling potatoes, roasted broccolini

PENNE PASTA A'LA CECCA - \$24

heirloom cherry tomato, basil, garlic, parmesan, olive oil

SPICY FISH & CHIPS - \$26

Pacifico tempura battered Alaskan cod, seasoned fries, pickled jalapeno tartar sauce

DESSERTS \$15 - a la mode +\$5

TRADITIONAL TIRAMISU CHOCOLATE FUDGE CAKE

CHOCOLATE FONDANT CAKE

CRÈME BRULEE

APPLE STRUDEL

RICOTTA PISTACHIO CAKE

SEASONAL CHEESECAKE

LIMONCELLO MASCARPONE

COCKTAILS - \$18

ROOFTOP SPRITZ

Aperol, Cinzano Prosecco, Aloe Liqueur, Soda Water and Basil Leaf

LA PUESTA DEL SOL

Heaven's Door Double Barrel Whiskey, Triple Sec, Sweet Vermouth, and Lemon Juice with a Luxardo Cherry Garnish

JALAPENO BUSINESS

Jalapeno infused Don Julio Blanco, Lemon Juice, Angostura Bitters and Ginger Beer

MORA MEZCAL

Illegal Mezcal, Seasonal Berries, Lime Juice, Agave, Triple Sec

LA CASA COOLER

Hendrick's Gin, St. Germaine, Lemon Juice, Cucumber Slices topped with Soda Water

POMEGRANATE MARTINI

Tito's Vodka, Pama Pomegranate Liqueur, Pineapple & Cranberry Juice, Sugar Rim

SO-CAL KIWI

Ketel One Vodka, Basil, Kiwi Nectar, Lime Juice Basil Sugar Rim

CLASSIC MOJITO: Cruzan Rum, Lime Juice, and Mint Leaf, Simple Syrup, Sugar Cane Garnish

TROPICAL MOJITO: Cruzan Rum, Cruzan Coconut Rum, Pineapple and Lime Juice, Mint Leaf, Simple Syrup, Sugar Cane Garnish

MANGO MOJITO: Cruzan Rum, Mango Puree, Lime Juice and Mint Leaf, Simple Syrup, Sugar Cane Garnish

BERRY MOJITO: Cruzan Rum, Seasonal Berries, Lime Juice and Mint Leaf, Simple Syrup, Sugar Cane Garnish

SANGRIA – RED or WHITE

Red or White Wine, Brandy, Triple Sec, Peach Schnaps, Fresh Juices

ROTATING FROZEN COCKTAILS

Patron or Bacardi Based- Ask your server!

FOR THE TABLE

Patron Margarita Flight – 4 Different Rotating Margarita Flavors \$70

BUBBLES

MIONETTO, Prosecco (SPLIT) - \$10 ZONIN, Spumante Rosé (SPLIT) - \$10

OPERA PRIMA Brut Sparkling – Glass \$8 / Bottle \$28 KORBEL Brut CA Sparkling –Bottle \$40

TAITANGER Brut la Francais – Bottle \$75 VEUVE CLICQUOT Yellow Label – Bottle \$115

WHITE WINES

| | GLASS | BOTTLE |
|--|-------|--------|
| HESS "SHIRTAIL CREEK" CHARDONNAY, Monterey CA..... | \$12 | \$42 |
| SONOMA CUTRER CHARDONNAY, Russian River CA | \$16 | \$60 |
| RUFFINO PINOT GRIGIO, Italy | \$13 | \$50 |
| CLOUDY BAY SAUVIGNON BLANC, Marlborough NZ | \$16 | \$66 |
| THE PALM by WHISPERING ANGELS ROSÉ, France | \$14 | \$54 |

RED WINES

| | GLASS | BOTTLE |
|--|-------|--------|
| ANGELINE PINOT NOIR, Russian River CA..... | \$12 | \$42 |
| MEIOMI PINOT NOIR, CA..... | \$14 | \$54 |
| JOSH CELLARS MERLOT, CA..... | \$12 | \$44 |
| TERRAZAS CABERNET SAUVIGNON, Argentina..... | \$15 | \$60 |
| DAOU CABERNET SAUVIGNON, Paso Robles CA..... | \$20 | \$72 |
| PRISONER RED BLEND, Napa Valley CA..... | | \$98 |

HARD SELTZERS

ASHLAND – ROTATING FLAVORS \$8

BEERS

COORS LIGHT \$6 / PACIFICO \$7 / THOUSAND STEPS IPA \$9 / LAGUNA LIGHT \$8 / ABNORMAL BLONDE \$8
 STONE IPA \$8 / STEREO PILSNER \$8 / DOS TOPAS LAGER \$8 / RATIONALE NON-ALCOHOLIC IPA/CERVEZA \$8