

SHARE *your dish, your experience*

Casa Fries Spanish pimento, garlic aioli	5.
Traditional Patatas Bravas spicy pimento sauce, garlic aioli	7.
Plantain Chips De La Vera pimento spice, garlic aioli GF	6.
Casa Munras Medjool Date bacon, blue cheese	12.
Boquerónes Spanish white anchovies, roasted peppers, onions, country bread	7.
Local Halibut Ceviche heirloom watermelon, radish, avocado dressing	13.
Cheeses Chef's selection of local and Spanish cheeses, Happy Girl Kitchen summer jam, country bread	16.
Cured Meats country bread, grain mustard, olive tapenade, pickled vegetables	14.
Casa Munras Pork Empanada feta cheese, tomatillo sauce	14.
Cataplana Portuguese stew of clams, whole prawns, mussels, Pacific catch, country bread	23.
Heirloom Tomato watermelon, baby lettuce, burrata, gold balsamic, cold pressed olive oil GF	13.
Iceberg Lettuce cherry tomatoes, braised pancetta, piquillo pepper & blue cheese dressing GF	12.
Stone Fruit wild arugula, shaved fennel, heirloom beets, lemon & olive oil GF/VG	13.
Morning Harvest Bisque Chef's selection of Savor the Local's bounty GF	7.
Grilled Octopus Marquita farm herbs, baby carrots, red sorrel GF	17.
Spiced Lamb Chop Berbere spice blend, escabeche, citrus yogurt GF	19.
Short Rib Romesco, toasted almonds, Rioja jus GF	18.
Caggiano Sausage spicy chorizo, linguica, braised cabbage, grain mustard seed GF	14.

SAVOR *your dish, your experience*

Moorish Chickpea Stew saffron rice, rainbow chard, harvest vegetables, flatbread VG	21.
Prawns & Pasta pasta negra, corn & tomato, prawn bisque, pea shoots	30.
Pacific Catch white bean escabeche, chimichurri GF	32.
Grilled Half Chicken olive oil potatoes, harvest vegetables, verde tapenade GF	27.
Burger and Fries tomato chutney, sheep's milk cheese, grilled onions	19.
Hanger 8 oz Steak otto file polenta, corn & tomato, chimichurri	32.
14 oz Ribeye Steak herb roasted potato, harvest vegetables, Rioja wine jus	39.

GF: gluten free | **VG:** vegan

Consuming raw or under cooked meats, poultry, seafood or shellfish may increase your risk of food borne illness. Chemicals known to the State of California to cause cancer, or birth defects or other reproductive harm may be present in foods or beverages sold or served here. Drinking distilled spirits, beer, wine and other alcoholic beverages may increase the risk of cancer and birth defects during pregnancy.

BUBBLES

Mont-Marcal , Cava, Penedés, Spain	13/43
J Sparkling , Cuvée, Russian River Valley	15/52

WHITES

McIntyre , Chardonnay, SLH, CA, '16	13/49
Hahn , Chardonnay, Monterey, CA, '17	11/43
Pessagno , Chardonnay, SLH, CA, '16	12/43
Tolosa , Rosé, Edna Valley, CA, '17	11/43
Joyce , Riesling, SLH, CA, '17	13/49
Flume Crossing , Sauvignon Blanc, Monterey, CA, '18	13/49
Morgan , Sauvignon Blanc, Monterey, CA, '17	11/43
Morgadió , Albariño, Rías Baixas, Spain, '17	11/43
Dopff & Irion , Gewurztraminer, Alsace, France, '16	11/43

REDS

Falcon's Perch , Pinot Noir, Monterey, CA, '17	11/43
Joyce Submarine Canyon , Pinot Noir, SLH, CA, '17	13/49
Montana Crianza , Rioja, Spain, '15	11/43
Brave & Maiden , Red Blend, Santa Ynez, CA, '14	16/55
Hama , Malbec, Mendoza, '17	11/43
Perinet , Red Blend, Priorat, Spain, '15	13/45
Seven Oaks , Cabernet, Paso Robles, CA, '17	13/45
Losada El Pájaro Rojo , Bierzo, Spain, '16	13/49
Writer's Block , Cabernet Franc, Lake County, '15	11/43
Puma Road Petite Sirah , Paicines, '14	65

SPECIALTY SANGRIA & COCKTAILS

Signatures

Red Sangria lemon, orange, apple	8
Rosé Sangria Stirrings peach liquor, rose, stone fruit	8
Boss Anna Cimarrón tequila, Patrón Citron, lime, & Grand Marnier <i>Named after Estéban's award-winning bartender</i>	small 10 large 17
Balestreri Manhattan Maker's Mark, ginger liqueur, lemon, Vermont maple syrup, ginger beer	14
Mojito muddled mint, lime, rum	11
Crema Naranja Kettle One, liquor 43, orange juice	13

Seasonal Favorites

Esteban Love Potion cranberry, strawberry vodka, Chambord, cointreau	15
Skinny Margarita Fortaleza blanco tequila, agave, lime	15
Spanish Heiress Leblon, elderflower, cointreau, grapefruit	13
Spanish Paradise raspberry & coconut rums, pineapple & cranberry juice, coconut rim, fresh pineapple	13

Parties of 6 or more will be charged an 18% gratuity.
A \$4 fee will be charged per person for providing your own desserts.

CERVEZAS

Drafts

North Coast Brewing Co., Fort Bragg, CA	
Scrimshaw	8
Stellar IPA	8
Brother Thelonious	8

Bottles

Racer 5 IPA, Healdsburg, CA	7
Stella Artois Belgium	7
805 Central Coast, CA	8
Einstock White Ale Iceland, 12 oz.	8
Berried at Sea Coronado Brewing Co.	10
Big Sur Golden Marina, CA, 16 oz.	12
Black Prince Porter Marina, CA	8

APERTIVOS

Sherries

Manzanilla "La Aurora"	13
Oloroso Asuncion	12

Classic

Dubonnet	11
Gentian Amaro	12
"Cava Cocktail" sherry, sugar, lemon twist	12
Campari & Soda	12