

THE TAPAS HOUR

4:30PM-6:00PM

\$5 TAPAS

Spanish Almonds & Olives GF

Cheese & Meat

manchego, serrano ham, country bread

Plantain Chips GF

pimento spice, garlic aioli

Casa Munras Fries GF

Spanish pimento, garlic aioli

Medjool Dates GF

bacon & bleu cheese

Morning Harvest Bisque

Chef's selection Savor the Local's bounty

Boquerónes

roasted peppers, onions, country bread

\$8 TAPAS

Grilled Flat Bread

fresh burrata, tapenade

Cataplana GF

Portuguese stew of clams, scallops, mussels,
daily catch, country bread

Berberé Lamb Chops GF

Berberé spice blend, citrus yogurt

Pulpo "a la Gallega" GF

potato, pimento spice, olive oil

GF: gluten free

Items and pricing subject to change based on availability

THE TAPAS HOUR

Served daily 4:30PM-6:00PM

\$6 DRINKS

House Red

House White

Scrimshaw

North Coast Brewing Co., Fort Bragg, CA

Stellar IPA

North Coast Brewing Co., Fort Bragg, CA

Red Sangria

lemon, orange, apple

White Sangria

pears & cinnamon

\$7 DRINKS

Well Cocktails

Mojito

muddled mint, lime, and rum

Jalapeño Margarita

blanco tequila, lime juice, sweet & sour,
muddled jalapeño and cucumber

Featured Wines

Luli, Chardonnay \$9 glass

Madeleine, Chenin Blanc \$10 glass

Figge, Pinot Noir \$45 bottle

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