

The Tapas Hour

Served Daily 4:30PM-6:00PM

\$5 Tapas

Spanish Almonds & Olive Mix

Plantain Chips

garlic aioli **GF**

Casa Munras Fries

Spanish pimento, garlic aioli **GF**

Medjool Dates

bacon & blue cheese **GF**

Boquerónes

roasted peppers, onions, country bread

\$8 Tapas

Cheese & Meat

manchego, serrano ham, country bread

Portobello Mushroom

goat cheese & herbs **GF**

Mussels & Casa Fries

chimichurri

Pulpo a la Gallega

potato, pimento, olive oil **GF**

\$10 Tapas

Saffron Arancini

aioli

Empanada

braised pork, feta cheese, tomatillo sauce

Lamb Chops

berbere spice blend, citrus yogurt **GF**

Montadito De Res

sliced rib steak, Schoch Monterey Jack, roasted piquillo pepper, harissa

Local Halibut Ceviche

heirloom watermelon, radish, avocado dressing

GF: gluten free **VG:** vegan

The Tapas Hour

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\$6 Drinks

House Wine

red or white

Draft Beer

Scrimshaw

Stellar IPA

Brother Thelonious

Sangria

Red

lemon, orange, apple

Stone Fruit Rosé

stirrings peach liquor, rose, stone fruit

\$7 Drinks

ask your servers for today's flavors

Well Cocktails

Mojito

muddled mint, lime, and rum

Jalapeño Margarita

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

Featured Wines

Pessagno, Chardonnay

SLH, CA, '16 ~ \$9 glass

Montana Crianza, Rioja

Spain, '15 ~ \$9 glass