LITTLE SNACKS & SANDWICHES

Cotton Candy Foie Gras 9 each crispy amaranth
Ferran Adria Olives Modern & Traditional 16 Liquid green olive, stuffed Goral olives, piquillo, anchovy
Super-Giant Pork Skin Chicharron 12 Yogurt Espuma, 2’a’tar spice
Croquetas de Pollo 14 Chicken-bechamel fritters
Albondigas 14/4pc Spanish meatballs, saffron & almonds

FROM THE RAW BAR

King Crab Leg 30 per ¼ lb. Dijonaise
King Crab & Shrimp Cocktail 32 Cocktail sauce, avocado
Crudo, Sashimi...Sashimi, Crudo...Same Thing* 22 Bluefin tuna, kampachi or salmon, with pickled daikon, pickled seaweed, soy

FROM THE MEAT BAR

The Classic Beef Tartare* 32 Beef sirloin, Savora mustard, Parker House rolls
Vittore Carapccio 1950* 28 Tenderloin, Parmesan, capers “Beefsteak” Tomato Tartare 26 Romaine, black olive
Salmon Tartare* 24 Avocado, wasabi, seaweed crackers
Bison Buffalo-Style* 24 make your own taco, pickled celery, bleu cheese, Buffalo wing sauce
Jamón Ibérico de Bellota: Hand-cut from acorn-fed, black-footed Spanish pigs:
Fermin, Salamanca, Spain 2oz/70 1oz/35
Capa Negra, Jabugo (Huelva), Spain 2oz/70 or 1oz/35
Cinco Jotas, Jabugo, Andalucia, Spain 2oz/80 or 1oz/40
Each order comes with a side of Pá Amb Tomàquet, Catalan-style toasted pan de cristal, fresh tomato
Embuitdos: 18/2oz: Chorizo Iberico, Sabadiego, Molé, Cecina, Cabacero, Tripa, Salchichon, or Wild Boar
Platter of 6 Assorted Embuitdos and Jamon 4oz/30

FROM THE FIRE PIT

“Vaca Vieja” Mindful Meats Chuleton, (Petaluma, CA) 65/lb Wagyu/ Angus Ribeye Chuleton (Rosewood, TX) 78/lb.
Grass-Fed Wagyu Chuleton (First Light, NJ) 85/lb.
Dry-Aged Washuggu Chuleton (Lindsay Ranch, OR) 98/lb.
SUCKLING PIG (Fermin, Salamanca, Spain) 160/quarter
Chateaubriand, Tenderloin, Holstein 85/16oz. (Brandt Beef, CA) Perigord sauce, pommes soufflé
Strip Loin, Charolais/Angus blend 95/20oz.
(Double-R Ranch, Loomis, WA) Miso-mustard sauce
Bone-In Striploin, Wagyu/Angus Blend 140/200z. (Lindsay Ranch, OR) Miso-mustard sauce
Dry-Aged Striploin, Grassfed Wagyu 110/200z. (First Light, NJ) Miso-mustard sauce
Flat-Iron Steak, Angus/Hereford 45/8oz.
(Klingerman Farm, WA) Valdèan blue cheese sauce
Skirt Steak, American Wagyu/Black Angus 42/8oz. (Rosewood, TX) Rosemary-mustard sauce
Hanger Steak (Red Top Farms, IA) Hanger Steak 55/10oz
Butifarra Catalan-Style Pork Sausage Spiral 42/200z.
Grilled pan de cristal, fresh tomato, honey alioli

Chistorra Sausage 18 Chickpea stew, aoli, toasty bread
Gazpacho Shots 3 each Tomato, cucumber, green pepper
Sloppy Joe (2 per order) 12 Beef Bolognese, steamed bun
Kobe Airbud 12 each Kobe beef, onion jam, Parmesan
Pistou with Smoked Salmon 15 fried egg, sofrito
Suckling Pig Cheeks Green tomato purée, grilled lychee
Pekin Duck “Banh Mi” Duck Breast, apple meringue “bread”, hoisin sauce, cucumber 8

FRESH OYSTERS ON THE HALF SHELL

Fresh Oysters* 24/48
Ask your server for the Chef’s daily selection.
Half dozen or dozen with fruit vinegar, cocktail sauce, lemon, black pepper
Smoke & Ice Fresh Oysters* 24 ½ dozen applewood-smoked oysters, apple mignonette

The Lhardy’s Madrid Beef Consommé 12 quail egg, caviar
Crispy Kale Salad 15 Smoked hazelnuts, lemon, honey
“Not Your Everyday Caprese” Salad 15 Liquid mozzarella, pesto, heirloom tomato

TASTING THROUGH JAPAN

Selected cuts of traditional Wagyu and Kobe beef, prepared takohide on an octopus stone.

SOUPS & SALADS

The Lhardy’s Madrid Beef Consommé 12 quail egg, caviar
Crispy Kale Salad 15 Smoked hazelnuts, lemon, honey
“Not Your Everyday Caprese” Salad 15 Liquid mozzarella, pesto, heirloom tomato

VEGETABLES

Grilled Asparagus Romesco sauce 15
Piqullo Peppers “Julian de Tolosa” 15
Fire-Roasted Leeks Leek ash dressing 15
Setas al Ajillo Button mushrooms, garlic, nasturtium 15
Spicy Melon Kimchee Hibiscus ice, boquerones 15

POTTIES

Potato Purée Butter, butter, more butter, some potatoes 19
Straw Fries Traditional potatoes that will remind you of your childhood, with malt vinegar 13
Patatas Bravas Fried potatoes, spicy tomato sauce, alioli 14

*Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness.

¡Buen provecho!
The Classics

Super-Giant Pork-Skin Chicharrón
Greek yogurt, za’atar spices

Ferran Adrià Olives, Modern & Traditional
Liquid green olive, gordal olives stuffed with piquillo pepper and anchovy

Bagels & Lox Cone*
Dill cream cheese, salmon roe

Croquetas de Pollo
Chicken-bechamel fritters

The Classic Tartare*
Beef sirloin, savora mustard, egg yolk, hp sauce, anchovy, Parker House rolls

Lucía’s Salad*
Endive Caesar salad, Parmesan, anchovy, air croutons

Chateaubriand, Tenderloin
Brandt Beef, CA, Holstein
Perigord sauce, pomme soufflé

Buttered Potato Purée
Butter, butter, more butter, some potatoes

Grilled Asparagus
Romesco sauce

Desserts
Cream puffs, assorted tarts, little cakes

125/person

Complement your menu with an additional course

Kobe Eye of the Rib* 65/oz.
“Vaca Vieja” Mindful Meats Rib Eye 45/6 oz.

*Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness. A 20% suggested gratuity is added to parties of 6 or more.
WINES BY THE GLASS

FORTIFIED
NV Orlean Borbon, Manzanilla Palomino Fino Jerez 8
NV Emilio Lustau, Oloroso Don Nuno Palomino Fino Jerez 16

SPARKLING
NV Billecart-Salmon, Brut Réserve P. Noir-P. Moussier-Chardonnay Champagne 29
2015 Raventós i Blanc, Cavée José Brut Conca Riu Anoia 15

WHITE
2017 Morgadio Albariño Rías Baixas 15
2018 Henri Bourgeois, Les Baronnes Blanc Sauvignon Blanc Sancerre 19
2015 A Coroa Godello Valdeorras 14
2018 Dr. Hermann, H Riesling Mosel 14
2017 Frank Family Chardonnay Napa Valley 20

ROSÉ
2015 Dominio de Erugen, Protocolo Tempranillo-Bobal Tierra de Castilla 12

RED
2017 Siduri Pinot Noir Willamette Valley 19
2011 Bouchard, Vigne de l’Enfant Jesus, 1er Cru Pinot Noir Burgundy 62
2018 Bibi Graetz, Casamatta Rosso Sangiovese Toscana 13
2011 La Rioja Alta, Barquito Gran Reserva Tempranillo Blend Rioja 31
2016 Emilio Moro Tempranillo Ribera del Duero 18
2015 Peju Cabernet Sauvignon Napa Valley 27
2011 Pavillon Rouge de Château Margaux Bordeaux Blend Bordeaux 92
2014 Pinta Tinta de Toro Toro 45
2016 Sine Qua Non, “Ratsel” Syrah California 115
2015 Caymus, Special Selection Cabernet Sauvignon Napa Valley 84

BEERS
Almanac Farm to Barrel Series Sour/Wild Ale 28
Brewed with produce from local farms in Northern California and barrel-aged using a variety of wood.
Kirin Light Lager 10
Stella Euro Pale Lager 10
North Coast Pranqster Belgian Style Golden Ale 13
Rogue Hazlnot American Brown Ale 13
Left Hand Nitro Milk Stout 15
Dogfish Head 90 Minute IPA India Pale Ale 13
Ommegang Brut IPA India Pale Ale 15
Allagash & Dupont, Brewers’ Bridge Farmhouse Ale 15
Weihenstephaner Hefe Weissbier Hefeweizen 13
Coedo Shikkoku Black Lager 18
Delirium Tremens Belgian Strong Pale Ale 18

A 20% suggested gratuity will be added to parties of 6 or more.
You must be 21 or older to consume alcohol. Please drink responsibly.
SPECIALTY COCKTAILS

<table>
<thead>
<tr>
<th>Cocktail</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Ultimate Gin Tonic</td>
<td>20</td>
</tr>
<tr>
<td>Hendrick’s gin, Fever-Tree tonic, makrut, lemon peel, lime wheel and juniper berries</td>
<td></td>
</tr>
<tr>
<td>Salt Air Margarita</td>
<td>18</td>
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<tr>
<td>Milagro tequila, Cumber, lime, topped with salt air</td>
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</tbody>
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THE CLASSICS

<table>
<thead>
<tr>
<th>Cocktail</th>
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<tbody>
<tr>
<td>Apollo #3</td>
<td>18</td>
</tr>
<tr>
<td>Grey Goose La Poire vodka, St. Germain, vermouth, ginger, lemon, soda</td>
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</tr>
<tr>
<td>Enriched Tom Collins</td>
<td>18</td>
</tr>
<tr>
<td>Ransom old gin, lemon, maple, chocolate bitters, club soda</td>
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</tr>
<tr>
<td>The Rebel</td>
<td>18</td>
</tr>
<tr>
<td>Colonial rum blend, allspice dram, lemon, honey, sesame</td>
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</tr>
<tr>
<td>Reverse Irish Coffee</td>
<td>18</td>
</tr>
<tr>
<td>Irish whiskey, aquavit, cold brew coffee, vanilla, tres leches espuma</td>
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</tr>
<tr>
<td>Aladdin Manhattan “Smoked”</td>
<td>18</td>
</tr>
<tr>
<td>Buffalo Trace bourbon, sweet vermouth, aromatic and orange bitters</td>
<td></td>
</tr>
<tr>
<td>Foggy Hill Negroni</td>
<td>20</td>
</tr>
<tr>
<td>Del Maguey Vida mezcal, Aperol, Cynar, sweet vermouth</td>
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</tr>
<tr>
<td>Leña Y Campo</td>
<td>18</td>
</tr>
<tr>
<td>Jamaican and pineapple rums, vermouth, Montenegro, oloroso, chocolate bitters, cedar smoke</td>
<td></td>
</tr>
</tbody>
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SANGRIAS

| Sangria Roja             | 18    |
| Spiced red wine, gin, brandy and citrus |
| Sangria Cava – Zahara DLA| 18    |
| Cava, gin, vermouth, seasonal fruit and citrus |

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