COCKTAILS

MADE SANGRIA 9
seasonally crafted, red or white

IN BLOOM 10
rose wine, cucumber, gin, pineapple, ginger ale

NEW YORK SOUR 12
bourbon, fresh lemon, fresh lime. simple syrup, cabernet sauvignon

THE POMEGRANATE 11
blanco tequila, pama liqueur, fresh lime juice, agave nectar

THE HAPPY OWNER 13
vodka, pomegranate liquor, lemon pee3 blood orange liqueur

LYCHEE FRUIT MARTINI 11
tito's vodka, lychee fruit liqueur

SMOKE & MIRRORS 13
mezcal blanco, agave, fresh lime, hellfire, smokehead

THE KENTUCKY MULE 12
bourbon, muddled lime, ginger beer

THE JAPALENO CUCUMBER 11
21 seeds jalapeno infused tequila, triple sec, lime juice, agave

RYE MANHATTAN 11
rye whiskey, vermouth, grapefruit bitters

THE CHRISTIAN 13
4 roses bourbon, maraschino cherry liqueur, aperif wine

WHITE NEGRONI 12
italicus rose petal liqueur, vermouth, orange peel

HOODOO VOODOO MANHATTAN 14
four roses bourbon, hoodoo chicory liqueur, sweet vermouth, coffee bean

NAKED & FAMOUS 12
banhez mezcal, liquore strega , aperol, lime juice

DRAFT BEER

ESTRELLA DAMM 16oz 8
traditional pilsner

LOCAL BEER

SIX BRIDGES 7
medlock double hopped ipa

SWEETWATER 7
420 extra pale ale

JEKYLL BREWING 7
moon people, tangerine wit

JEKYLL BREWING 7
hop dang diggity IPA

HARD CIDER

ANGRY ORCHARD 7
hard cider

HIGH NOON HARD SELTZER 7
ask server for seasonal flavors

BEER

AVERY WHITE RASCAL 7
white belgian

AVERY ELECTRIC SUNSHINE 8
fruited tart ale

CORONA PREMIER 7
light pale lager

BODDINGTON 8
pub ale

DOGFISH 8
90 minute ipa

ESTRELLA DAMM 6
'daura' gluten free

GUINNESS 6
draught, irish dry stout

HOEGAARDEN 6
original white, belgian white

MILLER LITE 4
pilsner

MODELO 6
full bodied pilsner

STELLA ARTOIS 6
traditional pilsner

TANK 7 9
farmhouse ale saison

PABST BLUE RIBBON 0
american lager

HEINEKEN 0.0 6
non alcoholic

WHITE WINE

ASPENS 8/31
chardonnay / columbia valley, oregon '19

CUVAISON 14/54
chardonnay / carneros, napa valley '20

GAINEY VINEYARD 14/54
chardonnay / santa rita hills, ca '19

ZENATO DELLE VENEZIE 9/34
pinot grigio / italy '21

WILLIAMETTE VALLEY 10/38
riesling / oregon '20

LIONEL GOSSEAUME 9/34
sauvignon blanc / toraine '18

GROTH 12/45
sauvignon blanc / napa valley '20

DUCKHORN ESTATE 13/50
sauvignon blanc / napa valley '21

CROWDED HOUSE 11/42
sauvignon blanc / malborough '21

CASAL GARCIA 8/30
vinho verde, Portugal, NV

SPANISH WHITES

MARQUES DE CACERES 7/26
verdejo, spain '21

FILLABOA 12/46
rias baixas '20

ASTOBIZA 14/54
onarrabi zuri, txakolina, NV

SHERRY & PORT

LUSTAU 10
east india solera

29 GRAPES 8
ruby tawny port

SMITH WOODHOUSE 10
10yr. tawny port

SMITH WOODHOUSE 14
20yr. tawny port

RED WINE

ZINIO 16/62
tempranillo, rioja '16

ONTANON 11/42
tempranillo / rioja crianza '18

ASPENS 10/39
cabernet sauvignon / columbia valley, or '17

IMAGERY 8/14
cabernet sauvignon / ca '18 (375ml bottle)

SMITH & HOOK 13/50
cabernet sauvignon / central coast '19

DUCKHORN 25/100
cabernet sauvignon / napa valley '18

PLANET OREGON 16/62
pinot noir / willamette valley, or, '20

CHEF'S TABLE 14/54
pinot noir / willamette valley '20

GOLDENEYE BY DUCKHORN 25/100
pinot noir / anderson valley '19

DUCKHORN ESTATE 15/58
merlot / napa valley '18

HONORO VERA 7/26
garnache / calatayud '20

CAN BLAU 11/40
red blend / monstant '19

JOSH 'LEGACY' 10/38
red blend /ca '20

PESSIMIST 14/52
red blend / paso robles, ca '20

SQUARE PLUMB & LEVEL 18/70
red blend / dry creek, sonoma, '18

SQUARE PLUMB & LEVEL 11/42
zinfandel / sonoma county '18

BEN MARCO 11/39
malbec / valle de uco, mendoza

TRAPICHE BROQUEL 10
malbec / mendoza '18

BARON DE LEY 16/62
tempranillo / rioja reserva '16

ROSE

NUTURA 10/31
chile '21 (organic)

FLEUR DE MER 11/40
provence '21

GRIS BLANC 12/40
pay D'OC, france '21

SPARKLING

VILLA SANDI 9/34
prosecco, italy nv

GRAN CASTILLO ROCIO 9/40
cava brut, nv

GRUET 9/40
blanc de noir new mexico, nv

GRUET 9/45
rose, new mexico nv

VIETTI 10/45
moscato di asti, italy '16

CHANDON GARDEN SPRITZ 10
NV. (best served over ice)

RESERVE REDS

NUMANTHIA 125
tempranillo / spain '16

TERMANTHIA 330
tempranillo / spain '16

STUHL MULLER VINEYARDS 94
cabernet sauvignon / alexander valley '18

PAUL HOBB CROSS BARN 96
cabernet sauvignon / napa valley '18

GROTH OAKVILLE 110
cabernet sauvignon / napa valley '18

JORDAN 101
cabernet sauvignon / alexander valley '17

CAYMUS 130
cabernet sauvignon / napa valley '20

SILVER OAK 137
cabernet sauvignon / alexander valley '17

SHATTER 50
garnache / vin de pays france '19

ALTO MONCAYO 'VERATON' 72
garnache / campo de boria '18

MASI 140
amarone riserva costasera '13

MASI 120
amarone clasico '15

COPAIN 87
tous ensemble, pinot noir / sonoma coast '18

GM: Greg Kammerer
Executive Chef: Jordan Daniels

MADE
KITCHEN & COCKTAILS

TAPAS DE VERDURA

WOOD GRILLED ARTICHOKES lemon butter chili flakes 10

PATATAS BRAVAS fried spiced potatoes, tomato aioli 10

BRUSSEL SPROUTS grapefruit reduction, feta, green onion, marcona almonds, pickled onion 11

PIQUILLO PEPPERS goat cheese stuffed, crostini 11

WOOD GRILLED VEGETABLES eggplant, zucchini, 10

TAPAS DE PESCADO

CRABCAKE cream corn, roasted pepper 22

CRISPY CALAMARI pickled jalapeno, sweet chili sauce 9

TUNA TARTARE* guacamole, wasabi caviar, yukon gold chips 15

SHRIMP + GRITS smoked jalapeno butter, red peppers 15

PEI MUSSELS piperade, white wine, grilled ciabatta bread 13

WARM SPANISH OCTOPUS SALAD 22
pickled vegetables, rocket greens, sherry mustard, spanish olive oil

ROASTED OYSTERS 16
roasted oysters, chipotle bourbon butter

SEARED SCALLOPS* manchego risotto 17

ANGRY CLAMS sapelo island clams, pickled chili, herbs, estrella chorizo broth 20

TAPAS DE CARNE

SHORT RIB creamy polenta, swiss chard 14

ALBONDIGAS spicy spanish meatballs, paprika, tomato coulis, parmesan 9

PICADILLO EMPANADA onions, green peppers, olives, harissa aioli, rosemary pastry filled with ground beef 11

MADE SKEWERS marinated chicken, achiote, rosemary, black pepper, salt, cilantro-lime crema 12

BOTONA

MARCONA ALMONDS 6

CHICHARRONES fried pork skin, sweet cayenne rub 6

OLIVES warmed mixed olives, citrus zest, rosemary 6

SHISHITO PEPPERS sea salt 7

FRIED PLANTAINS 6

SPANISH RICE 6

MACARRONES CON QUESO 8

ENSALADA

ROCKET SALAD 10
arugula, manchego, almond apple, charred onion vinaigrette

SPANISH CAESAR SALAD 11
romaine, sun-dried tomatoes, chickpeas, croutons, sliced roasted almonds, manchego, anchovies, roasted garlic caesar dressing

COAL ROASTED BEETS 9
goat cheese, mint, radish, port wine pomegranate vinaigrette

EMBUTIDOS Y QUESO

one/6 - three/15

SOPRESSA SALUMI
course ground salumi

PROSCIUTTO
dry cured ham

CHORIZO
dried spanish sausage

CAPOCOLLO
spicy pork shoulder

COPPA
dry-cured pork shoulder

SIX MONTH MANCHEGO
sharp, sheep

VINO CABRA
goat, semi firm, red wine infused

GREEN HILL
cow, soft, buttery (Local)

KARST CAVE CHEDDAR
cow, sweet, nutty

ASHER BLUE
cow, creamy

SPOTTED TROTTER BRASAOLA 12
dried cured beef loin
(not included in choose 3)

IBERICO 15
Spanish acorn feed ham
(not included in choose 3)

PLATOS GRANDES

PANZANELLA SALAD grilled chicken , arugula, cranberry, heirloom tomatoes, red wine vinaigrette, rustic bread, red onion 16

GRILLED DUROC PORK CHOP 23
aged cheddar grits, balsamic roasted apple.

PAN ROASTED SALMON* quinoa, brussel sprouts, lemon beurre blanc 22

HALF ROASTED CHICKEN potato puree, arugula, smoked onion jus, shiitake 22

WOOD FIRE GRILLED SKIRT STEAK* 29
twice fried fingerling potatoes, chimichurri

PAELLA

40 minute prep time | serves 2 - 4

PAELLA MIXTA 52
shrimp, chicken, chorizo, clams, saffron, calasparra rice

VEGETARIAN PAELLA 37
seasonal vegetables, saffron, calasparra rice

POSTRES

SHATTERED CHOCOLATE BAR 7
marcona almonds, candied orange peels

ESPRESSO CREAM CATALAN 8
burnt turbinado sugar

SEASONAL ICE CREAM 6
server will provide details

EMPANADAS 7
seasonal fruit empanadas, seasonal ice cream

The consumption of raw or under cooked foods such as meat, poultry, fish, shellfish, and eggs which contains harmful bacteria, may cause serious illness or death. 9.1.2022