

Cocktails

THE GRAPE-FRUIT GATSBY 15

Ketel Grapefruit, Foro, Amaretto, Grapefruit, Lemon, Fever Tree Yuzu-Lime

THE ITALIAN 12

Cocchi Rosa, Blood Orange Liqueur, Prosecco, Lemon Expression

THE AVIATION 14

Highclere Gin, Marachino, Lemon, Creme de Violette, Cherry

THE MANHATTAN 15

Hightwest Double Rye, Carpano Antica, Barrel Aged Bitters, Cherry

Desserts

CHURROS AND CHOCOLATE 10

Traditional Spanish Churros, Spiced Sugar, Chocolate Sauce

CHAI TEA CRÈME BRÛLÉE 12

Orange Biscotti, Candied Orange Peel

gf = Gluten Friendly (indicates an item that is prepared without wheat gluten, or can easily be modified to accommodate a gluten intolerance.)

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have medical conditions.



Cheese | Charcuterie | Snacks

ARTISAN CHEESE BOARD 18 gf

Selection of Three Cheeses & Accompaniments

CHARCUTERIE AND CHEESE BOARD gf

Selection of Charcuterie, Cheese & Accompaniments

Small Board: 22 / Large Board: 39

DEVILED EGGS 8 gf *Patrick's Prosciutto, Truffle Oil*

MARINATED OLIVES 6 gf

Plates

BAKED GOAT CHEESE DIP 16 gf

Medjool Dates, Bacon, Pistachio, Balsamico, Baguette

CRISPY ARTICHOKEs 11 gf *Caper Lemon Aioli, Parsley*

SHAVED BRUSSELS SPROUTS 12 gf

Warm Bacon Vinaigrette, Apple, Pine Nuts, Parmesan

HOUSEMADE MEATBALLS 15

San Marzano Tomato Sauce, Whipped Ricotta, Herb Gremolata

PAELLA FRIED RICE 14 gf

Chorizo, Shrimp, Sofrito, Egg Yolk, Saffron Basmati

GARLIC CHICKEN WINGS 16 gf

Preserved Lemon, Black Pepper, Calabrian Chilies, Parsley

BACON & ONION FLATBREAD 18 *Crème Fraîche, Gruyere, Chives*

SHRIMP AL AJILLO 15 gf *Garlic, Chile, Parsley, Lemon, EVOO, Bread*

PATATAS BRAVAS 12 gf

Spanish Fried Potatoes, Piquillo Brava Sauce, Pimenton Aioli

STEM BURGER* 24

Red Wine Braised Short Rib, Pork Belly, Comte, Tomato Onion Jam, Thrice Cooked Fries, Aioli