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BASQUE SPIRIT • CALIFORNIA SOUL

PINTXOS

GILDA	\$13
White anchovies del mar Cantabrico, green olive, pickled Piparra pepper.	
CROQUETAS DE TORREZNO	\$15
Smoked pork belly, black garlic aioli, apricot jam, and ice wine vinegar.	
CROQUETAS DE POLLO	\$14
Yuzu kosho aioli and piparra pepper, Marys chicken Add Serrano ham (\$5)	
PAN CON TOMATE V	\$8
Grilled toast, heirloom tomato, hojiblanca, olive oil.	
CAÑA DE CABRA TOAST	\$14
Caña de cabra, apricot jam, espellete honey, verjus, mint.	
PINTXO FLIGHT	\$23
Croqueta, Caña de cabra, Gilda, and patatas	
MARINATED SPANISH OLIVES V GF	\$12
Local herbs, Spanish olive oil, local citrus.	

Charcuteria

JAMON FLIGHT	\$36
Bayonne, Serrano, Chorizo Iberico. Includes pan con tomate.	
QUESOS	\$25
Choice of Manchego (1oz), Assau-Iraty (1oz), or Petit Agour (1oz), Marcona almonds, candied apricot, apricot jam, served with toast	

PAELLAS

Gluten-free / Serves 2-4

SEAFOOD PAELLA	\$72
Local catch, Blue gambas, Hokkaido scallops, Hope Ranch mussels, smoked trout roe, lemon aioli.	
SHORT RIB “RABO DE TORO” STYLE PAELLA	\$62
Sofrito, caperberries, green olives, piparra emulsion & piparra peppers.	
PAELLA DE POLLO	\$63
Roasted half chicken, wild mushrooms, chorizo de Bilbao, alubias, confit garlic aioli, grilled lemon.	

RACIONES

ALMEJAS EN SALSA VERDE	\$33
Baja Venus clams, chorizo Bilbao, served with toast.	
KAMPACHI TARTAR	\$28
kampachi tartar over talo (Basque version of a tortilla), kosho aioli, smoked tamari vinaigrette, crispy leeks.	
PULPO GF	\$42
Wood fired Spanish octopus, marinated gigante beans, charred shishito peppers.	
CARPACCIO DE VACA	\$28
Manzanilla olive vinaigrette, hojiblanca olive oil, mojo aioli, spicy mix greens.	
PATATAS BRAVAS GF V	\$22
Potato dauphine, bravas sauce, roasted garlic aioli, parsley Add Bayonne jamon (\$6)	
GRILLED PRAWNS	\$31
Grilled prawns, espelette pepper butter, grilled toast Add toast (\$3)	
AVOCADO & TALO V GF	\$19
Temecula mashed & charred avocado, walnut oil, fresh herbs served with warm Talo (Basque version of a tortilla).	
LOCAL MUSHROOMS GF N	\$21
Smoked yam purée, 25 YO aged sherry vinegar, roasted hazelnuts, and fresh herbs.	
REMOLACHAS V GF N	\$19
Braised beets, valencia orange, marcona almonds, avocado puree, mint.	
SEASONAL SALAD GF	\$20

PLATOS FUERTES

WOOD FIRED NY STRIP STEAK	\$58
Grilled NY strip steak, marble papas arrugadas, mojo verde & mojo picón.	
LOCAL CATCH OF THE DAY (Serves 2-3) GF	M/P
Local catch, pil pil sauce, fresh parsley, garlic chips, aged verjus, served with toast.	

Desserts

BASQUE CHEESECAKE & ROASTED BERRY COMPOTE GF	\$17
Wild berries, Pedro Ximenez	
SEASONAL TART	\$18
A rotating tart showcasing the best fruits of the season, selected by our chef.	
SEASONAL SORBET FLIGHT V GF	\$17
Three different flavors. Inquire with your server about our current seasonal offerings.	

*Please notify your server if you have any allergies or special dietary needs. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

*For parties of 8 or more, there will be an automatic 20% gratuity applied to your check | *V = vegan; VG = vegetarian; GF = gluten-free; N = contains nuts