

Small Plates

Warm Citrus-Marinaded Olives \$5

Roasted Shishito Peppers \$7 *[when available]*
with pink Himalayan sea salt

Cocoa Almond-Stuffed Dates \$9
with sautéed Spanish chorizo | goat cheese | scallion

Calamari Steak Fries \$10
with sriracha allioli

Rocket Salad \$10
arugula | oven-roasted tomato | fresh mozzarella | bacon croutons | house Caesar dressing

Spiced Carrots \$6
with toasted sesame seeds | roasted peanut | yogurt drizzle

Catalan-Style Spinach \$6
sautéed spinach & fuji apples | raisins | toasted pine nuts

Marinated Roasted Vegetables \$8
seasonal vegetables | goat cheese | balsamic redux

Garlic Shrimp \$12
with garlic butter | cherry tomatoes | tarragon

Crab Cakes \$13
two crab cakes | pickled chayote | chipotle crema | asparagus

Seafood Stew \$14
scallop | calamari | shrimp | smoked Spanish paprika & thyme infused tomato broth

Small Plates

Turkey Albondigas \$8
three turkey meatballs | tomatillo mojo sauce | goat cheese | cilantro

Braised Short Rib \$14
with parsnip puree | ancho chili mojo sauce | cilantro

Lamb Rib Chops* \$13
two lamb rib chops | chimichurri sauce | crispy fried fingerling potatoes

Mexican Chorizo and Kale \$9
with white beans | peppadew peppers | grated manchego cheese

Filet with Cabrales Butter* \$16
beef tenderloin medallions | Spanish blue cheese butter | caramelized onions

Steak Crostini* \$10
with NY sharp cheddar | oven-roasted tomato | arugula | horseradish allioli

Tacos

Crispy Bacon Tacos (2) \$11
with chipotle apricot lime salsa | shredded cabbage | queso fresco | pickled red onion | corn tortillas

Marinated Mushroom Tacos (2) \$8
with whole grain mustard crema | shredded cabbage | queso fresco | pickled red onion | corn tortillas

Or ... [Tues – Thurs only]

Big House Burger with Fries \$12
tillamook cheddar | caramelized onion | shredded lettuce | sriracha mayo | fresh cut fries

House Specialties

AUTUMN APPLE	7
Absolut Pear Vodka Mulled Apple Cider Simple Syrup Lemon Cranberry	
GLITZ & GLAM	8
Absolut Ruby Vodka Domaine de Canton Grapefruit Honey	
FINNISH MULE	8
Finlandia Vodka Domaine de Canton Ginger Shrub Ginger Beer Lime	
PINEAPPLE UPSIDE DOWN CAKE MARTINI	8
Cake Vodka Frangelico Liqueur Pineapple Grenadine	
THREE HOUR TOUR	8
Goslings Rum Ardbeg Scotch Ginger Shrub Lime Ginger Beer	
HOUSE TIKI	8
Appleton Estate Rum Falarnum St. Elizabeth Allspice Dram Pineapple Orange	
POMPADOUR BUCK	8
Knob Creek Bourbon Ginger Shrub Ginger Beer Angostura Bitters	
POMPADOUR NEGRONI	7
Beefeater Gin Aperol Cardamaro	
ANA LUCIA	8
Milagro Blanco Tequila Damiana Bitters Black Tea Simple Syrup Lime Craft Tonic	
PISCO PUNCH	8
Machu Pisco Pineapple Lime Simple Syrup Tiki Bitters	

The Classics

AVIATION	9
Aviation Gin Crème de Violette Luxardo Maraschino Liqueur Lemon	
CORPSE REVIVER NO. 2	10
Plymouth Gin Cointreau Lillet Blanc Lemon Absenthe	
RAMOS GIN FIZZ	12
Tanqueray Gin Egg White Cream Lemon Lime Orange Blossom Water Simple Syrup	
LION'S TAIL	8
Buffalo Trace Bourbon St. Elizabeth Allspice Dram Lime Simple Syrup Angostura Bitters	
MANHATTAN	10
Maker's Mark Bourbon Sweet Vermouth Angostura Bitters Cherry	
OLD FASHIONED	10
Maker's Mark Bourbon Demerara Sugar Angostura Bitters Orange Cherry	
SAZERAC	10
Bulleit Rye Bourbon Absenthe Peychauds Bitters Demerara Sugar	
EL DIABLO	8
Tradicional Tequila Crème de Cassis Ginger Beer Hellfire Shrub Lime	
MARGARITA	7
Tradicional Tequila Lime Lemon Triple Sec Simple Syrup	
DARK & STORMY	7
Goslings Dark Rum Ginger Beer Lime	