



## Cheese & Charcuterie Platters

1 Cheese/ \$6                      3 Cheeses/\$15                      5 Cheeses/\$21  
1 Meat/ \$6                         3 Meats/\$12                         5 Meats/\$18

*Ask your server for today's selection*

## Soup, Salads & Vegetables

**Soup of the Day** **7.50**

**Ensalata** (*Chardonnay*) **9.00**

Baby field greens salad, Pistachio crusted goat cheese, cherry tomatoes, and white balsamic vinaigrette (GF)

**Beet Salad** (*Sauvignon Blanc, Pinot Grigio*) **9.00**

Roasted red beets with Vermont goat cheese, mixed greens, and fresh orange vinaigrette (GF)

**Butternut Squash Ravioli** **9.75**

(*Chardonnay, Semi-Dry Riesling*)

Butternut squash ravioli with wild mushrooms and sage cream

**Alcachofa** (*Light Pinot Noir*) **8.00**

Fried artichoke hearts with lemon aioli

*Add Iberico ham \$3.00*

**Patatas Bravas** (*Dry Rosé, Dry Sherry*) **7.50**

Fried potatoes with aioli and spicy tomatoes (GF)

**Champinões** (*Cotes du Rhone*) **9.00**

Portobello mushroom topped with Vermont goat cheese (GF)

## Fish & Shellfish

**Les Moules** (*Rosé*) **9.00**

Sautéed mussels with imported Spanish chorizo, smoked paprika, shallots, white wine, and cilantro (GF)

*Add French fries \$3.00*

**Calamari Frito** (*Verdejo, Pinot Gris*) **9.95**

Fried calamari rings served with flavored aioli (lemon, jalapeño, and smoked paprika)

**Fried Oysters** (*Verdejo, Pinot Gris*) **9.00**

Seasoned then fried, served with caper aioli and crispy Serrano ham

**Spiced Tuna\*** (*Semi-Dry Riesling*) **13.75**

Spiced crusted tuna, guacamole, ahi tartar, and wasabi cream

**Lobster Ravioli** (*Sauvignon Blanc*) **12.75**

Housemade lobster ravioli with crabmeat sauce, fried leeks, and crispy Serrano ham

**Scallops Meuniere\*** (*Pinot Gris*) **14.50**

Pan seared scallops with garlic spinach, capers, browned lemon butter, and toasted almonds

**Evo Crêpe** (*Pinot Grigio*) **13.50**

Spinach crêpe stuffed with all lump jumbo crabmeat

**Crevettes** (*Merlot, Rosé*) **11.00**

Sautéed shrimp with shallots, garlic, cayenne butter, and cilantro (GF)

## Meats

<b>Merguez*</b> ( <i>Pinot Noir</i> )	<b>9.00</b>
Grilled spicy lamb sausage with white bean ragù	
<b>Chicken Kebab*</b> ( <i>Pinot Noir</i> )	<b>9.00</b>
Grilled marinated chicken skewer with hummus (GF)	
<b>Dates</b> ( <i>Smoky Pinot Noir</i> )	<b>10.00</b>
Mejool dates stuffed with ground marcona almonds, wrapped in applewood bacon, served with blue cheese foam and harissa-piquillo sauce	
<b>Croquetas de Jamon Y Pollo</b> ( <i>Rosé</i> )	<b>9.00</b>
Chicken and Serrano ham croquettes served with jalapeno aioli	
<b>White Bean Cassoulet</b> ( <i>Tempranillo</i> )	<b>12.00</b>
Duck confit, lamb shoulder, merguez, cannellini beans, oyster mushrooms, and white truffle oil	
<b>Empanada De Carne</b> ( <i>Rioja</i> )	<b>9.00</b>
Galician style turnover with ground black angus beef and tomato sauce	
<b>Saman*</b> ( <i>Cabernet, Malbec</i> )	<b>14.00</b>
Applewood smoked bacon wrapped quail breast served with mashed goat cheese sweet potatoes and port sauce (GF)	
<b>Mashwi*</b> ( <i>Tempranillo, Cabernet Sauvignon</i> )	<b>16.00</b>
Pistachio crusted lamb chops with ratatouille (GF)	

## Entrees

<b>Sautéed Rockfish</b> ( <i>Chardonnay, Pinot Noir</i> )	<b>25.00</b>
Rockfish served with grilled polenta, brussels sprouts, bacon, and beurre rouge (GF)	
<b>Fish and Chips</b> ( <i>Pinot Noir</i> )	<b>20.00</b>
Battered swai with spiced steak fries, fried capers, and lemon aioli	
<b>Whole Bronzini</b> ( <i>Sauvignon Blanc</i> )	<b>28.00</b>
Pan seared bronzini with tomato cous cous, olive tapanade, and orange compound butter	
<b>Atlantic Salmon*</b> ( <i>Pinot Noir</i> )	<b>21.00</b>
Seared Atlantic salmon fillet, served with spinach, artichoke hearts, fingerling potatoes, and champagne sauce	
<b>Chicken Tagine</b> ( <i>Malbec</i> )	<b>19.00</b>
Moroccan-style braised leg quarter served with preserved lemons, green olives, fries, and saffron jus (GF)	
<b>Lamb Tagine</b>	<b>26.00</b>
( <i>Malbec, Tempranillo, Cabernet Sauvignon</i> ) Moroccan-style braised lamb shank, caramelized onions and raisins, couscous, and saffron broth	
<b>Grilled 12 oz Ribeye*</b>	<b>31.00</b>
( <i>Malbec, Tempranillo, Cabernet Sauvignon</i> ) Ribeye served with spicy olive oil, mashed potatoes, sautéed spinach, and whole grain mustard sauce (GF)	

(GF) *Gluten Free. Does not contain wheat or soy products.*

\* *Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meat, fish, or shellfish might increase your risk of foodborne illness.*

## Executive Chef, Tobias Padovano

*Wine recommendations prepared by i-Wine Review*