

Bravas Bar de Tapas

420 Center St · +17074337700 · Updated: Jan 14, 2026

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HAM & CHEESE BAR 6

Fermín Jamón Ibérico	\$19.00
Spanish Cured Ham	
Marinated Olives, Pickled Garlic, Idiazábal Cheese	\$8.00
Marcona Almonds, Rosemary, Pimentón Salt***	\$8.00
Spanish Cheeses, Fig Jam, Marcona Crackers** ***	\$22.00
Pan Tomate	\$8.00
Tomato Toast, Arbequina Olive Oil, Garlic, Sea Salt	
Pan Oliva	\$6.00
Toast, Arbequina Olive Oil, Garlic, Sea Salt	

BOCADILLOS 3

Serrano Ham, Manchego, Truffle Paste	\$10.00
Duck Meatballs, Tomato Sofrito, Green Olive Tapenade	\$15.00
Long Cooked Pork Cheeks, Salsa Verde**	\$15.00

RACIONES 3

Original BFC Fried Chicken with DC Mumbo Sauce	\$34.00
Whole Crispy Skin Mount Lassen Trout, Herb, Citrus, Romesco** ***	\$40.00
Coffee-Crusted Long-Bone Beef Rib Chop* **	\$140.00
40oz Certified Angus Beef®	

PAELLA 1

Spanish Bomba Rice with Sonoma Flavors
For Two or Four

CHILLED TAPAS 9

Spanish White Anchovies, Herb Oil	\$10.00
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Goat Cheese Toast, Golden Onions, White Truffle Honey	\$11.00
Salmorejo Soup***	\$8.00
Andalusian Style Chilled Gazpacho	
Tortilla Española, Romesco Allioli* ***	\$11.00
Potato, Onion & Manchego Omelette	
Tuna Belly Salad, Green Olives, Egg, Shaved Celery	\$11.00
Baby Kale Salad, Shaved Manchego, Fennel, Preserved Lemon Vinaigrette	\$10.00
Roasted Beets, Cinnamon, Walnuts, Idiazábal***	\$10.00
Escarole Salad, Moscatel Dressing, Apples, Hazelnuts, Cabrales***	\$10.00
Heirloom Tomato Salad, Watermelon, Spiced Cheese, Walnuts, Lemon Vinaigrette	\$14.00

WARM TAPAS 13

Patatas Bravas* **	\$12.00
Fried Potatoes, Tomato Sauce, Chili Crisp, Allioli	
Brentwood Creamed Corn, Tomato Escabeche, Manchego, Migas	\$15.00
Creamy Chicken Croquetas, Ham, Gruyère Cheese	\$13.00
Bacon Wrapped Dates, Blue Cheese, Marcona Almonds, PX, Orange Zest***	\$13.00
Duncan's Mushrooms, Toasted Garlic, Parsley, Sherry Vinaigrette	\$11.00
Roasted Cauliflower, Dates, Local Blue Cheese, Bacon & Marcona Almonds***	\$10.00
Cider-Braised Chorizo & Shishito Peppers**	\$11.00
Dungeness Crab Stuffed Piquillo Peppers, Idiazábal Cream, Jamón Migas	\$18.00
Catalan-Style Sautéed Spinach, Toasted Garlic, Pine Nuts, Golden Raisins***	\$10.00
Fried Eggplant Chips with Truffle Honey & Rosemary	\$10.00
Crispy Pig Ears, Anchovy Vinaigrette^	\$12.00
Steamed Clams in Cava with Garlic, Parsley, Chili Flakes	\$14.00
Crispy Bacalao Cigarillos, Marinated Olives, Lemon Zest & Romesco Allioli* ***	\$13.00

A LA PLANCHA 8

Monterey Calamari, Salsa Verde, Lemon	\$16.00
"Full Bodied" Fresh Gulf Prawns, Pimentón Salt & Pepper	\$18.00
Sea Scallops with Romesco & Leeks From the Fire Pit***	\$26.00

Crispy Skin Chicken Thighs, Green Olive Tapenade, Aleppo Vinaigrette**	\$18.00
Certified Angus Beef ® Skirt Steak, Caramelized Onions, Harissa Vinaigrette	\$20.00
Octopus, Fingerlings, Smoked Paprika & Olives	\$19.00
Morcilla Sausage, Spiced Apples	\$17.00
Iberico Pork Skewers, Roasted Pineapple, Lemon Vinaigrette	\$20.00

POSTRES 4

Hot Rum Balls	\$11.00
Spanish Fried Pastries with Rum Glaze	
Crema Catalana** ***	\$11.00
Caramelized Orange Cinnamon Custard, Almond Butter Cookie	
"Tapas 24" Volo Chocolate Mousse, Tangerine Oil, Sea Salt, Crostini** ***	\$12.00
Straus Family Organic Soft Serve	\$11.00

DRY & LIGHT - AMAZING WITH OLIVES, HAM & ALMONDS 3

Barbadillo, Fino	\$8.00
Lustau "Papirusa", Manzanilla	\$10.00
Fernando de Castilla, Manzanilla	\$12.00

MEDIUM BODY - BEST WITH FISH & CHICKEN DISHES 2

Fernando de Castilla, Amontillado Antique	\$12.00
Fernando de Castilla, Amontillado Clásico	\$9.00

DARK & RICH - GREAT WITH ROASTED MEATS & CHEESE 2

Barbadillo, Amontillado	\$10.00
Cuco Xérès, Oloroso	\$9.00

SWEET - PERFECT WITH DESSERT 2

Barbadillo, Cream	\$10.00
Fernando de Castilla, Pedro Ximenez	\$10.00

SANGRIA 2

Red Sangria	AVAILABLE OPTIONS
Brandy Infused with Saffron & Cinnamon, Backyard Oranges, Spanish Red	Glass: \$15.00
	Pitcher: \$45.00
White Sangria or Cava Sangria	AVAILABLE OPTIONS
Rum Infused with Citrus Zest, Apple, Spanish White or Spanish Bubbles	Glass: \$15.00
	Pitcher: \$45.00
DRAFT 3	
Laughing Monk, Holy Ghost, Pilsner, San Francisco, CA	\$10.00
Henhouse, Best Life, Blonde Ale, Santa Rosa, CA	\$11.00
Russian River, Blind Pig, West Coast IPA, Santa Rosa, CA	\$12.00
BOTTLES & CANS 4	
Golden State, Mighty Dry Cider, West Coast Apple Cider, CA	\$12.00
Estrella Galicia, Helles Exportbier, Spain	\$9.00
RationAle Mexican Style Brew, Non-Alcoholic, CA	\$9.00
Estrella Galicia, Non-Alcoholic Exportbier, Spain	\$9.00
COCKTAILS 10	
Barcelona Martini	\$16.00
Ginraw Gin, Spanish Vermouth, Idiazábal-Stuffed Castelvetro Olives	
Stark Side of the Moon	\$19.00
Stark x La Luna Mezcal, Aperol, Luxardo, Lime	
Pink Cadillac	\$16.00
Blackberry-Infused Vodka, Raspberry Shrub, Lemon, Lime	
Hot Rod	\$16.00
Habanero-Infused Tequila, Red Pepper Simple, Lemon, Tajin Rin	
Peach Cruiser	\$17.00
Peach Whiskey, Iced Tea, Peach Puree, Thyme, Lemon	
Watermelon Wagon	\$16.00
Watermelon-Infused Mezcal, Tequila, Cucumber Basil Simple, Citrus, Grapefruit Soda	
Apricot Pit Stop	\$16.00
Gin, Apricot Shrub, Ginger, Orange, Cardamom	
Cream Coupe de Ville	\$16.00
Rum, Sweetened Condensed Milk, Vanilla Simple, Lime	

Mango Mobile	\$17.00
Saffron-Infused Aperol, Mango, Citrus, Cava	
T-Bird	\$17.00
Bandero Coffee-Infused Tequila, Licor 43, Coffee, Vanilla	

GIN & TONICS 6

Bandera Verde	\$16.00
Drumshanbo Citrus Gin, Tarragon, Peach, Lemon	
Primavera	\$15.00
Grey Whale Gin, Fennel Fronds, Lemon, Cucumber Bitters	
El Soro	\$14.00
H.O.B.S. Gin, Pink Peppercorns, Lemon, Grapefruit & Orange Zest	
Borasco	\$16.00
Sipsmith Lemon Drizzle Gin, Lemon, Lime, Ginger	
Levante	\$15.00
Barr Hill Gin, Orange, Saffron, Cardamom	
Poniente	\$14.00
Ford's Gin, Grapefruit, Lime, Star Anise, Fever Tree Grapefruit Tonic	

SPIRIT-FREE 3

Cucumber Collision	\$10.00
Cucumber, Basil, Ginger Beer	
Raspberry Roadster	\$11.00
Raspberry Shrub, Lemon, Soda	
Peach Passanger	\$12.00
White Peach, Lemonade	

SPARKLING 4

Paul Cheneau, Blanc de Blancs Brut, Cava NV	AVAILABLE OPTIONS
Crisp & dry, well balanced with white peach, green apple, sweet nectar & honeysuckle on the nose	Glass (5oz): \$11.00
	Bottle: \$50.00
J Winery GrantLove, Brut Cuvée, Russian River Valley, NV	AVAILABLE OPTIONS
Bright & crisp, golden raspberries, ripe nectarine, toasted almonds, ending on a creamy vanilla note	Glass (5oz): \$16.00
	Bottle: \$75.00
Roederer Estate, Brut, Anderson Valley NV	AVAILABLE OPTIONS
Pie crust & yeasty bread dough on the nose, rich on the palate with bosc pear, fresh cream, hazelnut, lemon marmalade & lime zest	Glass (5oz): \$14.00
	Bottle: \$65.00

Juvé y Camps, Cava Brut Rosé, Penedes NV

Fruit driven & refreshing, hibiscus cooler, red cherry, cranberry & pomegranate with honey drizzled brioche on the finish

AVAILABLE OPTIONS

- Glass (5oz): \$12.00
- Bottle: \$55.00

LOCAL WHITES 5

Marimar Estate, Don Miguel Vineyard, Albariño, Russian River Valley 2024

Gardenia, green pear skin, melon rind, honeycomb & lees with a tropical fruit finish

AVAILABLE OPTIONS

- Glass (5oz): \$13.00
- Half Bottle: \$32.00
- Bottle: \$60.00

Croix "Fenceline" Sauvignon Blanc, Russian River Valley 2024

Crips and intoxicating on the nose with tropical fruit of pineapple, guava & balanced acidity, ending with a silky, mineral touch

AVAILABLE OPTIONS

- Glass (5oz): \$15.00
- Half Bottle: \$37.00
- Bottle: \$70.00

Merry Edwards, Sauvignon Blanc, Russian River Valley 2023

Rich & layered with Meyer lemon, white pineapple, lime zest & lime blossom, continues with yellow peach, green melon, lemongrass & makrut lime leaf

AVAILABLE OPTIONS

- Glass (5oz): \$18.00
- Half Bottle: \$44.50
- Bottle: \$85.00

Hartford Court, Chardonnay, Russian River Valley 2023

Lemon curd, apple pie, butterscotch creme brulee, cinnamon stick, clove & vanilla bean

AVAILABLE OPTIONS

- Glass (5oz): \$14.00
- Half Bottle: \$34.50
- Bottle: \$65.00

Vokel "Heintz Vineyard" Chardonnay, Sonoma Coast 2021

Luxurious & rich, just ripe yellow peach, pineapple & golden apple with toasty oak, vanilla bean & butterscotch

AVAILABLE OPTIONS

- Glass (5oz): \$16.00
- Half Bottle: \$39.50
- Bottle: \$75.00

SPANISH WHITES 3

Granbazan "Etiqueta Verde", Albariño, Rias Baixas 2024

Wonderfully juicy with orange, pineapple, lemon blossom, lime juice, wet stones & sea salt

AVAILABLE OPTIONS

- Glass (5oz): \$14.00
- Half Bottle: \$34.50
- Bottle: \$65.00

Inazio Urruzola, Hondarrabi Zuri/Petit Corvou, Getariako Txakolina 2023

Bright with intense citrus, melon & floral notes, slightly effervescent, trpoical fruits and green apples with a smooth, clean finish

AVAILABLE OPTIONS

- Glass (5oz): \$13.00
- Half Bottle: \$32.00
- Bottle: \$60.00

Raúl Pérez "Ultreia" Godello, Bierzo 2023

Chardonnay fans, this is for you, rich, round & bursting with fruit, golden apple, apricot & lemon peel, crisp, flinty finish

AVAILABLE OPTIONS

- Glass (5oz): \$14.00
- Half Bottle: \$34.50
- Bottle: \$65.00

ROSÉ 2

Txomin Etxaniz, Rosé of Txakolina, Getaria 2024	AVAILABLE OPTIONS
Subtle notes of strawberry and raspberry on the nose, blended floral notes of rose petals. Crisp and beaming with vibrant acidity	Glass (5oz): \$14.00
	Half Bottle: \$34.50
	Bottle: \$65.00

Flowers, Rosé of Pinot Noir, Sonoma Coast 2024	AVAILABLE OPTIONS
Incredibly aromatic with wild strawberry, blood orange, guava, papaya, lime & starfruit on a long, fruit driven finish	Glass (5oz): \$13.00
	Half Bottle: \$32.00
	Bottle: \$60.00

LOCAL REDS 7

J. Bucher "Bucher Vineyard" Pinot Noir, Russian River Valley 2022	AVAILABLE OPTIONS
Raspberry, rose petal, red tea & potpourri on the nose, silky mouthfeel with red cherry, cranberry, red licorice & cola, vanilla bean & baking spice to finish	Glass (5oz): \$15.00
	Half Bottle: \$37.00
	Bottle: \$70.00

Siduri, Pinot Noir, Anderson Valley 2020	AVAILABLE OPTIONS
Bright & floral with rose petal, red cherry, red currant & raspberry with a hint of sweet leather & cola on the finish	Glass (5oz): \$16.00
	Half Bottle: \$39.50
	Bottle: \$75.00

Leo Steen "Provisor Vineyard" Grenache, Dry Creek Valley 2021	AVAILABLE OPTIONS
Beautifully aromatic, cranberry, strawberry, red cherry, crushed rose petal, chaparral & dried herbs, refreshing finish with light but defined structure	Glass (5oz): \$14.00
	Half Bottle: \$34.50
	Bottle: \$65.00

Preston, Zinfandel, Dry Creek Valley 2021	AVAILABLE OPTIONS
Fresh & lightly spiced, black plum, juicy raspberry & blackberry, orange zest, Mexican cocoa & pink peppercorn	Glass (5oz): \$13.00
	Half Bottle: \$32.00
	Bottle: \$60.00

Harper Oak, Cabernet Sauvignon, Alexander Valley 2022	AVAILABLE OPTIONS
Black currant, mission fig, black cherry, leather & dark chocolate with a smooth, no tannin finish	Glass (5oz): \$18.00
	Half Bottle: \$44.50
	Bottle: \$85.00

Meeker, Cabernet Franc, Dry Creek Valley 2020	AVAILABLE OPTIONS
Bright cherry, blackberry & tobacco aromas with a streak of acidity on the finish supporting the pepper spice & dense berry cobbler richness	Glass (5oz): \$17.00
	Half Bottle: \$43.00
	Bottle: \$80.00

A. Rafanelli, Merlot, Dry Creek Valley 2022	AVAILABLE OPTIONS
Ripe fruit, black cherry, plum, red & black currants, rich with earthy spiciness, chaparral, tobacco & cassis, medium tannins on the long finish	Glass 5oz: \$22.00
	Half Bottle: \$54.50
	Bottle: \$105.00

SPANISH REDS 4

Granito del Cadalso, Garnacha, Viños de Madrid 2022	AVAILABLE OPTIONS
Explosive red fruits, summer strawberry, red cherry, blood orange & pink peppercorn, medium body with soft tannins	Glass (5oz): \$12.00
	Half Bottle: \$29.50
	Bottle: \$55.00
La Rioja Alta "Viña Alberdi" Reserva, Tempranillo, Rioja 2020	AVAILABLE OPTIONS
Supple & pretty with cherry, strawberry, fresh cream, cocoa, rose petal, raspberry candies, caramel, vanilla & baking spice	Glass (5oz): \$14.00
	Half Bottle: \$34.50
	Bottle: \$65.00
Llenca Plana, Cariñena/Garnacha, Montsant 2019	AVAILABLE OPTIONS
Brambly blackberry, raspberry, black currant, dried strawberry, cured tobacco leaf & dried herbs with a structured finish	Glass (5oz): \$11.00
	Half Bottle: \$27.00
	Bottle: \$50.00
Monteabellón "14 Meses" Tempranillo, Ribera del Duero 2020	AVAILABLE OPTIONS
Ripe & robust with a fruit forward character and soft finish, blackberry, strawberry, mixed currants, plum, coffee bean, clove, vanilla, dill weed & toasted coconut	Glass (5oz): \$16.00
	Half Bottle: \$39.50
	Bottle: \$75.00