

Elements Tapas Bar

101 E Main St 97501-6003 · +15417790135 · Updated: Jan 14, 2026

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SINGLE VARIETY WHITES BY THE GLASS 6

Suavignon Blanc - Kriselle Cellars, 2017 Rogue Valley, OR

A bright tropical nose with aromas of grapefruit and pineapple, with a mineral and tropical palate focused on ripe grapefruit with bright acidity

AVAILABLE OPTIONS

- 2oz: \$4.00
- Glass: \$10.00
- Bottle: \$40.00

Albariño - Condes de Albarei, 2017 Rias Baixas, Spain

This crisp dry white from Northwest Spain offers notes of lemon zest and green apple, with high acidity and a clean finish. It is one of the classic white varietals of Spain

AVAILABLE OPTIONS

- 2oz: \$4.00
- Glass: \$10.00
- Bottle: \$39.00

Pinot Gris - Cuckoo's Nest Cellars, 2017 Rogue Valley, OR

With an aromatic nose of pear and stone fruit, this wine is crisp and refreshing, showing the same stone fruit on the palate, framed by light citrus, and a satisfying, lingering finish

AVAILABLE OPTIONS

- 2oz: \$3.75
- Glass: \$9.00
- Bottle: \$35.00

Chardonnay - Irvine & Roberts Vineyards, 2015 Rogue Valley, OR

Green apple and lemon citrus dominate the nose, with understated oak. On the palate it shows green apple and pear, with a weighty mid palate and full bodied finish with mildly toasty oak

AVAILABLE OPTIONS

- 2oz: \$4.25
- Glass: \$11.00
- Bottle: \$46.00

Txakoli - Mokoroa, 2018 Zarautz, Spain

This traditional white wine of the Basque region made from the varietal Hondarrabi Zuri is bright and dry, with aromas of citrus and green apple, leading to a palate that is clean and crisp, focused on lemon zest and green apple

AVAILABLE OPTIONS

- 2oz: \$4.00
- Glass: \$10.00
- Bottle: \$39.00

Viognier - Quady North, 2017 Rogue Valley, OR

From the Steelhead Run Vineyard, this wine shows bright, slightly floral notes on the nose, leading to bright stone fruit and citrus on the palate, with good acidity

AVAILABLE OPTIONS

- 2oz: \$4.00
- Glass: \$10.00
- Bottle: \$42.00

ROSÉ BY THE GLASS 2

Rosé - Pebblestone Cellars, 2018 Rogue Valley, OR

This is a serious rosé, made from 100% Grenache. This wine has a nose of strawberry and melon, leading to a dry, French style palate of melon with citrus, and food friendly acidity

AVAILABLE OPTIONS

- 2oz: \$4.00
- Glass: \$10.00
- Bottle: \$41.00

Rosé - Domaine Sorin, 2018 Côtes du Rhône, France

From one of the premier Rosé producers, this dry blend shows strawberry and melon on the nose, which is echoed on the mineral rich and acidic palate

AVAILABLE OPTIONS

- 2oz: \$3.75
- Glass: \$9.00
- Bottle: \$36.00

Pinot Noir - Forager, 2018 Willamette Valley, OR	AVAILABLE OPTIONS
This classic Oregon Pinot Noir has bright red cherry on the nose with an earthy note, followed by a traditional palate of red fruit and tea. The slight oak on the mid palate gives depth to the wine, and the finish is delicate and sophisticated	2oz: \$4.00
	Glass: \$10.00
	Bottle: \$41.00
Grenache - Goldback, 2017 Rogue Valley, OR	AVAILABLE OPTIONS
Plum and red cherry on the nose, framed by mineral notes, leading to ripe red fruit on the palate with wellintegrated tannins and a long finish	2oz: \$4.25
	Glass: \$11.00
	Bottle: \$48.00
Malbec - Loscano, 2017 Mendoza, Argentina	AVAILABLE OPTIONS
Made from old vine grapes in Argentina's premier growing area, this wine shows plum and dark cherry on the nose, leading to cassis, plum, and ripe blue fruit on the palate	2oz: \$4.00
	Glass: \$10.00
	Bottle: \$41.00
Syrah - Plaisance Ranch, 2017 Applegate Valley, OR	AVAILABLE OPTIONS
This consistently award winning Syrah has a nose of dark fruit and earth with hints or pepper and spice. The palate is full with well integrated mid palate tannins, and flavors of cassis and dark cherry	2oz: \$4.50
	Glass: \$12.00
	Bottle: \$52.00
Cabernet Sauvignon - Fences Winery, 2015 Rogue Valley, OR	AVAILABLE OPTIONS
Blackberry, currant, and dried herbs dominate the nose, leading to a lush palate focused on currant and ripe berries, and a touch of sweet oak on the long finish	2oz: \$4.25
	Glass: \$11.00
	Bottle: \$48.00
Tempranillo, Crianza - Iranzo Vertus, 2014 Utiel - Requena, Spain	AVAILABLE OPTIONS
This aged Tempranillo is from Spain's oldest Estate Bottled winery - dating back to 1335. Produced from 100% organically grown grapes, it has a ripe nose of black currant and cocoa, with cherry on the palate with mild tannins on the finish	2oz: \$4.00
	Glass: \$10.00
	Bottle: \$42.00
Tempranillo - Jaxon Vineyards, 2016 Applegate Valley, OR	AVAILABLE OPTIONS
One of our favorite local Tempranillos, this wine has a nose of dark cherry and plum framed by cocoa. On the palate it shows juicy cherry and plum with black currant, and well-integrated tannins	2oz: \$4.25
	Glass: \$11.00
	Bottle: \$49.00
Tempranillo, Reserva - Bodegas Lan, 2012 Rioja, Spain	AVAILABLE OPTIONS
Aromas of bright red fruit and plum, with notes of vanilla and spice. The well-structured palate shows plum and cherry with hints of cocoa, and food friendly acidity	2oz: \$4.25
	Glass: \$11.00
	Bottle: \$47.00

GRENACHE / GARNACHA, SYRAH, RHONE STYLE 3

Syrah "4-2, A" - Quady North, 2016 Rogue Valley, OR	\$40.00
This single vineyard wine has lush dark fruit framed by earth and spice on both the nose and palate, with beautiful silky tannins, great structure, and a long delicate finish	
Garnacha "Veraton" - Bodegas Alto Moncayo, 2014 Campo de Borja, Spain	\$61.00
This wine is a power house of ripe fruit, with black berry and dark cherry on the nose, leading to a luscious, big bodied, New World style wine with flavors of ripe dark berry and black cherry. The silky tannins and mild oak character dominate the long finish	

Garnacha "Moncayo" - Bodegas Alto Moncayo, 2015 Campo de Borja, Spain	\$77.00
Big sibling of the Veraton, this wine is ripe, powerful, and concentrated, with juicy red and dark fruit. Aged 20 months in new oak barrels, it has a noticeable oak character on the finish that balances the ripe fruit, giving it a vanilla hint on the finish	

PINOT NOIR 3

Pinot Noir, Yamhill Cuvée - Domaine Serene, 2016 Willamette Valley, Yamhill - Carlton, OR	\$72.00
Beautiful aromas of red fruit and raspberry dominate the nose, framed by cedar and oak notes. Incredibly smooth on the palate and finish, you will get ripe red fruit and cherry framed by subtle vanilla oak	
Pinot Noir Estate - Shea Wine Cellars, 2015 Willamette Valley, OR	\$69.00
A blend from numerous blocks on the estate, this is a classic expression of Oregon Pinot Noir with a floral inflection on the nose and brambly blue fruit on the palate with polished tannins	
Pinot Noir, Taylor Ridge - Bohème, 2012 Sonoma Coast, CA	\$73.00
This elegant Pinot Noir has aromas of red cherry, sandalwood, and Christmas spice, leading to delicious red cherry and cranberry fruits on the palate, backed by supple tannins and a long finish with just a hint of oak	

MERLOT, CABERNET SAUVIGNON, CABERNET FRANC, BORDEAUX STYLE 5

"Patience" Cabernet Franc - Maison Ventenac, 2015 Languedoc, France	\$56.00
This Southern French wine has a ripe rich nose of dark fruit focused on plum and cassis. On the palate it shows beautiful, food friendly acidity with dark berry, and a hint of herbs. This is an almost perfect representation of a French Cabernet Franc	
Claret - Roxyann Winery, 2014 Rogue Valley, OR	\$42.00
Cabernet Sauvignon, Merlot, and Cabernet Franc make this a complex wine with a long finish. Flavors range through cherry, currant, and blackberry with a spiced finish that shows hints of cedar	
Merlot - Duckhorn Vineyards, 2014 Napa Valley, CA	\$62.00
Black amethyst in color, this wine opens with aromas of ripe cherry, black fig, and plum. Intense flavors of cherry with hints of coffee and chocolate dominate the velvety palate, with good acidity and savory notes leading to a long and complex finish	
Cabernet Sauvignon - Kriselle Cellars, 2015 Rogue Valley, OR	\$47.00
This wine has red berry and plum on the nose with a hint of vanilla oak, leading to cherry, raspberry, and plum on the palate, with firm tannins on the finish	
Cabernet Sauvignon Estate - Cade Winery, 2016 Howell Mountain - Napa Valley, CA	\$140.00
This ripe and lush wine captures the essence of the New World Napa Valley style Cabernet Sauvignon. It has aromas of dark berry and cherry fruit with hints of spice. The palate is dominated by ripe black cherry with notes of dark chocolate and spice on the long finish	

TEMPRANILLO, OTHER SPANISH 7

Mencia - "Petalos" Descendientes de J. Palacios, 2017 Bierzo, Spain	\$49.00
This 100% Mencia has delicate berry on the nose. It is medium bodied, and shows wild strawberry balanced by black pepper on the palate, with silky tannins, and an underlying minerality on the finish	
Red Blend - "Les Terrasses" Alvaro Palacios, 2016 Priorat, Spain	\$68.00
This wine perfectly encapsulates the Priorat region, made with Cariñena, Garnacha, Cabernet Sauvignon, and Syrah. It has ripe aromas of red fruit with underlying spicy notes, leading to a palate of dark cherry, red currant, and good minerality	

Tempranillo, Gran Reserva - Campo Viejo, 2012 Rioja, Spain	\$44.00
Tempranillo, Graciano, and Mazuela grapes produce a wine rich in fruit aromas with a woody and spicy finish. The Gran Reserva designation is reserved for wines that have been aged a minimum of 2 years in oak and 3 years in the bottle before release	
Tempranillo - "Termes" Bodega Numanthia, 2016 Toro, Spain	\$50.00
This fantastic Tempranillo, produced by Numanthia, is grown in sandy soil on 30 year old un-grafted vines. It is profound and dense with rich dark fruit flavors and a long lasting finish that shows a mild hint of French oak	
Tempranillo - "Numanthia" Bodega Numanthia, 2014 Toro, Spain	\$98.00
Intense red and black fruit framed by vanilla, toasted cocoa, and tobacco are the first aromas from this 100% Tempranillo. The powerful palate is dominated by rich dark fruit, cocoa, and spice. This wine has some grip, and the velvety tannins are best served by a short decanting	
Red Blend - Clos Mogador, 2015 Priorat, Spain	\$165.00
This 97 point wine is a blend of 45% Garnatxa, 29% Carinyena, 16% Syrah, and 10% Cabernet Sauvignon. On the nose it has ripe red and black fruits framed by liquorice and chocolate. An elegant and dense palate shows ripe dark fruit with hints of spiciness, and a smoky peppery woodiness	
Tempranillo - "Termanthia" Bodega Numanthia, 2013 Toro, Spain	\$250.00
This huge, bold Tempranillo is fresh and intense, with aromas of raspberry, red currant, and cherry, framed by violet and lavender. The palate continues the tour de force, with blackberry and cherry, finishing long with spice, mild oak, and toasty cocoa	

HALF BOTTLES 3

Pinot Noir - Rex Hill, 2016 Willamette Valley, OR	\$28.00
This wine has bright red cherry fruit with good acidity. It is a great food wine, built in the Burgundian style, with subtle tannins on the finish	
Côtes du Rhône - E. Guigal, 2015 Côtes du Rhône, France	\$25.00
A blend of Grenache, Syrah, and Mourvedre, this wine has a nose of red berries and spice, leading to a palate that shows cherry and red currant on the palate with subtle tannins on the finish	
Tempranillo - Marqués de Riscal Reserva, 2014 Rioja, Spain	\$28.00
Made in the "Old World" style, this predominantly Tempranillo has rich plum and cassis on the nose framed by cocoa and coconut hints. On the palate it shows dark fruit with toasty oak leading to a long finish	

SHERRY 2

Manzanilla - Hidalgo la Gitana, Jerez, Spain	\$8.00
Widely regarded as the authoritative Manzanilla sherry, this wine is pale in color, offering a refreshing apple flavored dryness underscored by a salty tanginess	
Pedro Ximenez - Barbadillo Pedro Ximenez, Jerez, Spain	\$9.00
This sweet sherry is made by letting the grapes dry first in the sun. It has very intense aromas of dried fruit and raisins, with a smooth long lasting finish	

PORT 3

Ruby - Abacela Port, 2015 Umpqua Valley	\$9.00
This traditional ruby style port is strong with fig, cocoa, and dried fruit on the nose. It has great texture and a long finish that is robust with candied cherry and raisins	

Tawny, 10 Year - Warre's Otima, Alto Douro, Portugal	\$12.00
This aged port shows concentrated flavors of caramel, honey, and dried fruit. The finish is long and dominated by toasted hazelnut	
Tawny, 20 Year - Dow's, Douro Valley, Portugal	\$16.00
Made from only the best grapes of the Douro Valley, this incredible port is rich and velvety with an almost impossibly long nutty finish	

DESSERT WINE 2

Orange Muscat, "Deviation" - Quady, Central Valley, California	\$9.00
Deviation is an Orange Muscat infused with rose, geranium, and damiana. This herbaceous aromatic wine has a floral aroma of honeysuckle, and jasmine, and flavors to match accompanied by peach and apricot	
Muscatel - Jorge Ordoñez Seleccion Especial, 2014, Douro Valley, Portugal	\$10.00
Fresh notes of orange and exotic spices dominate the intense nose of this dessert wine, leading to more orange on the palate with a final punch of minerality	

SPARKLING WINE 4

Brut Reserva Cava - Segura Viudas, NV Catalunya, Spain	AVAILABLE OPTIONS
This light and refreshing brut cava is crisp with dry apple flavors, spice and minerals	187ml Split: \$8.00
	750ml: \$30.00
Brut - Argyle, 2015 Willamete Valley	\$44.00
Crisp citrus notes with hints of roasted vanilla make this Oregon's premiere sparkling wine	
Brut Champagne - Veuve Clicquot, NV Champagne, France	AVAILABLE OPTIONS
Light pear and pineapple aromas, followed by richer pear and citrus flavors, with tight bubbles and a hint of yeastiness	375ml Split: \$46.00
	750ml: \$85.00
Brut Champagne, "Dom Perignon" - Moet Et Chandon, 2009 Champagne, France	\$200.00
A nose of fresh grapefruit is followed by a satiny texture with the slightest undertone of citrus zest	

SALADS & PLATTERS 5

House Salad	\$12.00
Mesclun greens, parmesan cheese, and house made croutons with your choice of Mission fig vinaigrette, sherry mustard vinaigrette, or orange honey vinaigrette	
Roasted Beet Salad	\$15.00
Herb Roasted Red Beets, Grapefruit Supremes, Cucumber, Arugula, Candied Pecans, and Humboldt Fog Chèvre, with Orange Honey Vinaigrette	
Andalucian Salad**	\$16.00
Arugula, Crushed Marcona Almonds, and Rogue Creamery Smoky Blue Cheese, on Serrano Ham, with Mission Fig Vinaigrette	
Meat & Cheese Platter**	\$21.00
Serrano Ham, Spanish Dry Chorizo, Mahòn Reserva, Aged Manchego, Idiazàbal, Humboldt Fog Chèvre, Dolce Gorgonzola, and Cabra al Viño, with Candied Pecan, House Olives, and Mission Fig	
Spanish Starter Plate**	\$11.00
Marcona Almonds, House Olives, and House Made Pickled Vegetables	

VEGETABLES 5

Tortilla Española	\$11.00
Traditional Cold Spanish Omelet with Potato, Onion, Manchego Cheese, and Spinach	
Patatas Bravas	\$11.00
Smoked Paprika and Herb Fried Yukon Gold Potatoes with Aioli	
Asparagus with Egg	\$13.00
Shaved and Blanched Asparagus, with House Made Bacon Lardon, Toasted Hazelnut, Creamy Cilantro Sauce, and 6 Minute Egg	
Crispy Cauliflower**	\$14.00
Fried Cauliflower Flourettes with Ginger Pickled Golden Raisins, Toasted Almonds, and Aioli	
Mushrooms Catalan	\$14.00
Sautéed Crimini and Oyster Mushrooms with Olive Oil, Roasted Garlic, and Herbs, Served with Bread	

SIDE OF BREAD 1

Side of Bread	\$1.00
Baguette with Spanish Olive Oil and Reduced Balsamic	

SEAFOOD 8

Spanish Ceviche (3)	\$12.00
Yellow Tail, Bay Scallop, Serrano Chili, Shallot, and Cilantro, on Smoked Paprika Tostadas	
Seared Ahi Tuna	\$17.00
Coriander Encrusted Seared Ahi Tuna, Finglerling Potatoes, and Basil	
Sardinas de la Casa (3)	\$14.00
Bacon Wrapped Matiz Gallego Sardines, Manzanilla Olive and Marcona Almond Tapenade, with Aioli	
Calamari a la Vizcaina	\$13.00
Flash Pan Fried in Olive Oil, with Txakoli Caramelized Onion, Served with Bread	
Mahi Mahi	\$18.00
Pan Seared, with Txakoli Tomato Cherry Sauce, and Saffron Quinoa	
Prawns Diablo	\$16.00
Six Prawns Sautéed in Nyora Pepper Oil and Butter, with Serrano Chilis	
Garlic Saffron Prawns	\$18.00
Six Prawns Sautéed in Garlic, Dry Sherry, and Saffron Butter, Served with Bread	
Stuffed Piquillo Peppers	\$15.00
Mahi, Scallop, and Shrimp Stuffed, with Manchego Bèchamel	

PAELLA 4

House	\$46.00
Chicken Drumettes, Spanish Chorizo, Shrimp, Mussels, Mahi Mahi, and Calamari	

Catalunian	\$45.00
Shrimp, Mussels, Clams, Mahi Mahi, and Calamari	
Andalucian	\$42.00
Chicken Drumettes, Pork Loin, Spanish Chorizo, and Serrano Ham	
Vegetarian	\$36.00
Seasonal Vegetables, Artichoke Heart, Roasted Red Pepper	

LANDFOOD 5

Bacon Wrapped Dates (5)	\$15.00
Bacon Wrapped Medjool Dates Stuffed with Spanish Chorizo	
Lamb Chops (3)	\$21.00
Seasoned and Grilled, with Shoestring Potatoes, and Roasted Tomato and Mint Relish	
Steak Skewers (2)	\$17.00
Flat Iron Steak, Onion, and Red Bell Pepper, with Chimichurri Sauce	
Duck Breast	\$18.00
Pan Seared, with Celeriac Purée, Rainbow Carrots, and Bordeaux Cherry Sauce	
Spanish Ribs	\$19.00
House Smoked Spanish Spice Rubbed Pork Spare Ribs, with Apricot Cardamom Glaze	

FLATBREADS 4

Salamanca**	\$15.00
Cheese and Romesco Sauce	
Seville	\$17.00
Crimini and Oyster Mushrooms, Humboldt Fog Chèvre, Roasted Garlic, and Spinach	
Cadiz	\$18.00
Lamb Sausage, Rogue Creamery Smoky Blue Cheese, and House Olives	
Madrid	\$19.00
Serrano Ham, Mission Fig, Caramelized Onion, Cheese, Hazelnuts, and Fresh Arugula	

COCKTAILS 16

Caribbean Cold Brew	\$9.00
Captain Morgan Black, Tia Maria, Cold Brew Coffee, Cream	
Sangria	\$9.00
Special House Recipe with Tempranillo, Brandy, Triple Sec, Orange, Lemon, Apple, Cinnamon, Bubbles	
The Real Tom Collins	\$10.00
Plymouth Gin, Fresh Lemon, Simple Syrup, Soda	

Paloma	\$10.00
Lunazul Blanco, Fresh Grapefruit, Fresh Lime, Simple, Soda	
Moscow	\$9.00
Smirnoff Vodka, Fresh Lime, Cock 'n' Bull Ginger Beer	
Mazatlan	\$10.00
Lunazul Blanco Tequila, Fresh Lime, Cock 'n' Bull Ginger Beer	
Santiago	\$9.00
Capel Pisco, Fresh Lime, Cock 'n' Bull Ginger Beer	
Kingston	\$10.00
Sailor Jerry's Spiced Rum, Fresh Lime, Cock 'n' Bull Ginger Beer	
Dublin	\$10.00
Tullamore Dew Irish Whiskey, Fresh Lime, Cock 'n' Bull Ginger Beer	
Sexy Human	\$11.00
Hot Monkey Vodka, Passionfruit Puree, Simple Syrup	
Maple Bourbon Rickie	\$11.00
Four Roses Bourbon, Tuaca, Grade A Vermont Maple Syrup, Lime Juice	
Fireside	\$10.00
Taaka Vodka, Triple Sec, Pama Pomegranate Liqueur, Bubbles	
Perfect Manhattan	\$11.00
Makers Mark Bourbon, Noilly Prat Sweet & Dry Vermouth, Angostura Bitters	
Grey Fly	\$11.00
Dry Fly Gin, St. Germaine, Fresh Grapefruit, Bubbles	
Fair Trade	\$10.00
Jameson Irish Whiskey, Grind Espresso Rum, Aztec Chocolate Bitters	
House Old Fashioned	\$9.00
Woodford Reserve, Bordeaux Cherry, Fresh Orange, Sugar, Peychaud Bitters	

IN THE BOTTLE 14

Coors Light - Colorado	\$5.25
Black Butte Porter - Oregon	\$5.50
Estrella Damm - Spain	\$5.50
Fat Tire Amber - Colorado	\$5.50
Hop Valley Citrus Mistress - Oregon	\$5.50
Newcastle - England	\$5.50

Pilsner Urquel - Czech Republic	\$5.50
Paulaner Hefe-Weizen - Germany	\$5.50
Strongbow Cider - England	\$5.50
Trumer Pils - Austria & California	\$5.50
Wildcraft Pear Cider - Oregon	\$9.25
Old Rasputin Imperial Stout - California	\$9.25
Chimay Grand Reserve - Belgium	\$8.00
Lindeman's Framboise Lambic (Raspberry) - Belgium	\$10.25

NON-ALCOHOLIC 5

San Pellegrino Limonata	\$5.00
San Pellegrino Aranciata	\$5.00
Clausthaler N/A Beer - Germany	\$5.50
Henry Weinhard's Root Beer	\$5.25
Cock 'N Bull Ginger Beer	\$5.25

DRY SODA 3

Blood Orange	
Cucumber	
Lavender	

COKE PRODUCTS 6

Coke	
Diet Coke	
Sprite	
Iced Tea	
Lemonade	
Ginger Ale	

ROCKSTAR ENERGY DRINK 2

Diet	
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Regular

BOTTLED WATER 1

San Pellegrino	\$5.00
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VODKA 26

360 Double Chocolate	\$7.00
Absolut	\$7.00
Absolut Citron	\$7.00
Absolut Mandrin	\$7.00
Absolut Pears	\$7.00
Absolut Raspberri	\$7.00
Absolut Vanilla	\$7.00
Belvedere	\$8.00
Belvedere Unfiltered	\$8.75
Chopin	\$8.00
Crater Lake Hazelnut Espresso	\$7.00
Crater Lake	\$7.00
Crater Lake Pepper	\$7.00
Dry Fly	\$8.00
Grey Goose	\$8.25
Hot Monkey	\$7.00
Ketel One	\$7.25
Monopolowa	\$7.00
Reyka	\$7.00
Smirnoff	\$7.00
Stolichnaya	\$7.00
Stoli Elite	\$10.00
Superfly	\$7.00
Swallowtail	\$7.25

Tito's Handmade	\$7.00
Yazi Ginger	\$8.00
RUM 15	
Appleton Estate 12 Year	\$8.50
Bacardi Gold	\$7.00
Bacardi Superior	\$7.00
Cachaça 51	\$7.25
Cachaça Novo Fogo	\$7.25
Captain Morgan Black	\$7.00
Captain Morgan Spiced	\$7.00
Cruzan 151	\$7.50
Grind Espresso Infused	\$7.00
Mount Gay Eclipse	\$7.50
Myer's Dark	\$6.50
Pyrat XO	\$8.00
Ron Zacapa	\$9.00
Sailor Jerry Spiced	\$7.25
Zaya	\$8.75
BOURBON 46	
Angel's Envy^	\$13.00
Barrell Cask Strength	\$18.00
Basil Hayden	\$9.75
Blade and Bow^	\$11.25
Blade and Bow 22^	\$29.00
Blanton's	\$11.25
Booker's	\$11.75
Buffalo Trace	\$7.25
Burnside Goose Hollow Rsv	\$10.00

Burnside Oregon Oaked	\$12.50
Burnside West End	\$7.75
Col. Eh Taylor Four Grain^	\$17.00
Col. Eh Taylor Small Batch^	\$13.00
Col. Eh Taylor Single Barrel^	\$17.00
Eagle Rare	\$8.25
Elijah Craig12	\$8.75
Elmer T. Lee	\$8.25
Four Roses	\$7.25
Four Roses Single Barrel^	\$15.00
Four Roses Small Batch^	\$14.00
George T. Stagg^	\$20.00
I.W. Harper	\$9.00
I.W. Harper 15^	\$19.00
Jefferson's Reserve	\$25.00
Jim Beam	\$6.50
Knob Creek	\$9.25
Lexington	\$7.75
Maker's Mark	\$7.75
Old Rip Van Winkle 10^	\$30.00
Old Forester 1920^	\$14.00
Orphan Barrel Barterhouse 20^	\$17.00
Orphan Barrel Entrapment 25^	\$32.00
Orphan Barrel Forged Oak 15^	\$19.00
Orphan Barrel Rhetoric 22^	\$23.00
Pappy Van Winkle 12^	\$40.00
Pappy Van Winkle 15^	\$60.00
Pappy Van Winkle 20^	\$80.00

Pappy Van Winkle 23^	\$100.00
Russel's Reserve	\$8.25
Stagg Jr. ^	\$18.00
Stein Straight Bourbon	\$13.00
Wild Turkey 81	\$6.50
Wild Turkey Kentucky Spirit	\$8.25
W.L. Weller 12^	\$14.00
W.L. Weller Special Reserve^	\$10.75
Woodford Reserve	\$8.25

OTHER WHISKY / WHISKEY 19

Charbay R5 Hops Flavored	\$15.00
Collingwood	\$7.50
Crown Royal	\$7.25
Crown Royal Cask Strength^	\$17.00
Crown Royal Reserve	\$9.00
Dry Fly Wheat	\$8.00
Fireball	\$7.00
Gentleman Jack	\$7.75
Hibiki^	\$17.00
Immortal Single Grain	\$9.00
Jack Daniel's No. 7	\$7.25
Legacy	\$7.25
Nikka Coffey Grain	\$15.00
Nikka Pure Malt^	\$17.00
Pendleton	\$8.00
Seagram's 7	\$7.00
Tin Cup	\$7.25
Toki	\$7.25

Yamazaki 12	\$15.00
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RYE WHISKY 16

Angel's Envy Finished Rye^	\$15.00
Angel's Envy Straight Rye^	\$18.00
Col. EH Taylor Straight Rye^	\$17.00
George Dickel Rye	\$6.75
James Oliver Rye	\$7.25
Jim Beam Rye	\$6.50
Lock Stock and Barrel Rye	\$24.00
Masterson's 10 Year^	\$18.00
Pikesville Rye	\$11.25
Rittenhouse Rye	\$7.75
Templeton 4 Year	\$10.25
Templeton 6 Year^	\$13.00
Sazerac Rye	\$7.75
Thomas Handy Sazerac Rye^	\$26.00
Whistlepig 10 Rye	\$17.00
Whistlepig 15 Year Rye^	\$24.00

TEQUILA 11

Cazadores Reposado	\$10.00
Corralejo Anejo	\$11.50
Corralejo Reposado	\$10.75
Don Julio Anejo	\$10.75
Herradura Reposado	\$9.75
Hornitos Reposado	\$8.00
Jose Cuervo Especial	\$6.50
Lunazul Blanco	\$6.75
Patron Gran Platinum	\$33.00

Patron Silver	\$10.25
Peligroso Silver	\$10.00

GIN 15

Aviation	\$7.50
Bols Genever	\$7.00
Beefeater	\$7.00
Bombay Sapphire	\$7.50
Brokers	\$7.25
Desert Juniper	\$7.75
Dry Fly	\$8.00
Hendrick's	\$8.50
Monopolowa	\$7.00
Nolet's	\$8.75
Plymouth	\$8.00
Rogue Spruce	\$8.00
Sipsmith	\$9.25
Tanqueray	\$7.00
Tanqueray 10	\$8.00

BLENDED SCOTCH WHISKEY 8

Chivas Regal 12 Year	\$7.75
Dewar's White Label	\$6.75
Johnnie Walker Black Label	\$8.75
Johnnie Walker Blue Label	\$33.00
Johnnie Walker Double Black	\$10.25
Johnnie Walker Platinum	\$24.00
Johnnie Walker Red Label	\$7.25
Sheep Dip	\$14.00

SINGLE MALT SCOTCH WHISKY 23

Aberlour 12 Year	\$10.25
Ardbeg 10 Year	\$9.50
Balvennie Doublewood 12 Year	\$10.25
Clynelish 14	\$14.00
Dalwhinnie 15 Year	\$11.00
Dalwhinnie Distiller's Edition^	\$18.00
Glen Fiddich 12 Year	\$9.75
Glenlivet 12 Year	\$9.75
Glenmorangie 10 Year	\$10.25
Glenmorangie 18 Year	\$18.00
Glenmorangie Finealta	\$15.00
Glenmorangie Lasanta	\$15.00
Glenmorangie Signet^	\$49.00
Kilkerran 12 Year	\$19.00
Lagavulin 8^	\$15.00
Lagavulin 12^	\$25.00
Lagavulin 16	\$19.00
Lagavulin Master Distiller's^	\$24.00
Laphroaig 10 Year	\$11.75
Macallan Fine Oak 15 Year	\$16.00
Oban 18 Year^	\$23.00
Oban 14 Year	\$14.00
Talisker 10 Year	\$11.75

IRISH WHISKEY ¹²

Bushmills	\$7.25
Green Spot	\$19.00
Jameson	\$7.50
Jameson Black Barrel	\$9.50

Jameson Gold Reserve	\$11.75
Jameson Limited Reserve	\$19.00
Michael Collins Single Malt	\$9.50
Proper Twelve	\$7.75
Red Breast 12 Cask Strength	\$23.00
Teeling	\$8.25
Tullamore Dew	\$7.50
Yellow Spot^	\$28.00

BRANDY / COGNAC 10

Boulard Calvados	\$10.25
Capel Pisco	\$10.00
Clear Creek Pear	\$9.25
Courvoisier VS	\$8.50
Fundador Solera	\$7.25
Hennessy VS	\$8.50
Hennessy XO	\$25.00
Hennessy Master Blender^	\$19.00
Remy Martin VSOP	\$9.75
Remy Martin XO	\$23.00

LIQUEURS / APERITIFS 35

Aperol	\$7.25
B & B	\$10.00
Bailey's Irish Cream	\$7.25
Bärenjäger	\$7.25
Campari	\$7.75
Caravella Limoncello	\$7.00
Chambord	\$9.25
Chartreuse	\$10.25

Clear Creek Grappa	\$9.00
Cointreau	\$9.75
Crème Yvette	\$7.25
Cynar	\$6.75
Di Saronno	\$7.50
Drambuie	\$10.00
Du Bouchett Creme de Cassis	\$7.00
Fernet-Branca	\$7.50
Frangelico	\$7.50
Galliano	\$8.50
Goldschlager	\$7.00
Grand Marnier	\$10.00
Jaegermeister	\$7.25
Kahlua	\$7.00
Krogstad Aquavit	\$7.75
Lillet Blanc	\$7.75
Luxardo Maraschino Liqueur	\$7.25
Midori	\$7.00
Pama	\$7.00
Pimm's No.1	\$7.00
Romana Sambuca	\$8.00
Rumplemintz	\$7.00
Southern Comfort	\$7.00
St. Germain	\$9.25
Tia Maria	\$7.25
Tuaca	\$7.25
Yukon Jack	\$7.00

Absente	\$9.50
Immortal Spirits Knarr	\$10.00
Lucid	\$10.50
Nouvelle Orleans	\$20.00
Pernod	\$11.75

SALADS 1

House Salad	\$4.00
Mesclun Greens with House Made Croutons and Shredded 6 Month Aged Parmesan Cheese on the side: Mission Fig Vinaigrette, Honey Orange Vinaigrette, Champagne Dijon Vinaigrette	

COLD TAPAS 10

Large Cheese Platter	\$45.00
Manchego, Idiazabal, Mahon, Cabra Viño, and Valdeon (Spanish Blue) Cheeses	
Large Charcuterie Platter	\$60.00
Serrano Ham, Spanish Dry Cured Chorizo, Sopressata, Speck, and Bressaola. Check with us about other house made charcuterie that we may have available at the time	
Whole Tortilla Española	\$30.00
Spanish Omelet with Potato, Cheese, and Spinach, Cut into 1" Cubes (25)	
Ceviche Shooters	\$2.50
Yellow Tail and Scallop Marinated in Lime Juice with Serrano Chilis, Shallots, and Cilantro, Served in a Flat Bottom Spoon	
Shrimp Stuffed Piquillo Peppers	\$2.75
Fire Roasted Mild Piquillo Peppers Stuffed with Poached Shrimp Salad	
Smoked Salmon Canapés	\$2.00
House Smoked Salmon Mousse, Chives, and Lemon Aioli on Crostini	
Olive and Serrano Ham Canapés	\$1.50
Spanish Olive Tapenade, Crispy Serrano Ham, Lemon Aioli, and Reduced Balsamic on Crostini	
Steak Skewer	\$2.00
Flat Iron Steak, Red Bell Pepper, and Onion, with Chimichurri Sauce	
Cold Prawn Skewer	\$2.00
Served with Spanish Pepper Relish	
Duck Terrine	\$45.00
20 Portions, Duck Breast and Leg, Chestnut, and Dried Apricot, with House Mustard and Water Crackers	

HOT TAPAS 7

24" Baguette	\$5.00
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House Dates	\$2.25
Bacon Wrapped Medjool Dates Stuffed with Spanish Chorizo	
Pinchos Morunas Skewers (Pork or Chicken)	\$2.25
Grilled Pork Tenderloin, or Grilled Chicken Breast Marinated in Spanish Adobo Sauce	
Duck Confit	\$6.00
Leg and Thigh Confit, Served with Half Pan of Parsnip Leek Purée	
Lamb Lollipops	\$3.00
House Made Lamb Merguez Sausage on a Stick	
Garlic Saffron Prawns	\$2.25
Prawns Sautéed in Garlic, Sherry, and Saffron Butter	
Spanish Meatballs	\$2.25
Lamb, Shallot, and Roasted Garlic Meatballs, with Smoked Paprika Cream Sauce	

PROTEIN 5

Grilled Beef Tenderloin	\$6.00
Mustard and Herb Crusted Beef Tenderloin, Sous Vide and Then Grilled	
Osso Bucco Lamb Shank	\$6.00
Braised with Tomato Sherry Stock, Tomatoes, Garlic, and Herbs	
Pork Belly	\$5.00
Smoked Spanish Chili and Local Pressed Apple Cider Braised Duroc Pork Belly	
Chicken Breast	\$5.00
Garlic, Herb, and Dijon Marinated Draper Valley Farms Chicken Breast, Sous Vide and Grilled	
Braised Beef Short Ribs	\$6.00
Braised in Red Wine and Mirepoix, Served with Braising Sauce	

VEGETABLES / SIDES 6

Brussel Sprouts	\$35.00
Oven Roasted Brussel Sprouts, Dried Cranberries, and Roasted Pear, with Maple Balsamic Vinaigrette and Crushed Marcona Almonds	
Cauliflower Gratin	AVAILABLE OPTIONS
Roasted Cauliflower, Face Rock Cheddar, Manchego, Parmesan, and Bread Crumbs	
Half Pan: \$35.00	
Full Pan: \$70.00	

Spanish Cassoulet	AVAILABLE OPTIONS
White Beans and Kidney Beans with House Made Merguez Lamb Sausage, Shredded House Made Duck Confit, and Roasted Tomatoes	Half Pan: \$40.00
	Full Pan: \$80.00
	Half Pan (Vegetarian Version):\$35.00
	Full Pan (Vegetarian Version):\$70.00

Parsnip and Leek Purée	\$35.00
A perfect winter accompaniment to your protein	

Roasted Potatoes	AVAILABLE OPTIONS
Oven Roasted Yukon Gold Potatoes with Garlic, Shallot, and Herbs	Half Pan: \$35.00
	Full Pan: \$70.00

Roasted Root Vegetables	AVAILABLE OPTIONS
Seasonal Mix of Local Vegetables Oven Roasted with Wild Mushroom Butter, Garlic, Shallot, and Herbs	Half Pan: \$35.00
	Full Pan: \$70.00

PAELLA - COOKED ON SITE	4
House	
Chicken, Chorizo, Mussel, Clam, Shrimp, Calamari, and White Fish	
Andalucian	
Chicken, Chorizo, Pork Shoulder, Serrano Ham	
Catalunian	
Mussel, Clam, Shrimp, Calamari, and White Fish	
Vegetarian	
Artichoke Heart, Peas, Green Beans, Tomato, Onion	

12" (FEEDS 4)	4
House	\$42.00
Andalucian	\$38.00
Catalunian	\$41.00
Vegetarian	\$32.00

18" (FEEDS 20)	4
House	\$185.00
Andalucian	\$165.00
Catalunian	\$175.00
Vegetarian	\$140.00

24" (FEEDS 50)	4
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House	\$415.00
Andalucian	\$365.00
Catalunian	\$390.00
Vegetarian	\$305.00

36" (FEEDS 80) 4

House	\$600.00
Andalucian	\$520.00
Catalunian	\$560.00
Vegetarian	\$420.00

DESSERT 2

Whole Triple Chocolate Tart	\$30.00
Oreo Cookie Hazelnut Crust, with Dark Chocolate Flourless Tart, and Dark Chocolate Ganache (16 servings)	
Apple Crisp	AVAILABLE OPTIONS
Traditional Apple Crisp	Half Pan: \$30.00 Full Pan: \$60.00

SMALL PLATES 11

Bandarilla	\$2.00
Traditional Tapas Skewer with Manzanilla Olives, Manchego Cheese, Dry Cured Chorizo, and Mission Fig	
Marcona Almonds**	\$6.00
Sea Salt Roasted Marcona Almonds	
Ceviche*	\$8.00
Yellow Tail and Scallop Marinated in Lime Juice with Serrano Chilis, Shallots, and Cilantro, Topped with Hawaiian Black Sea Salt, Served with Water Crackers	
House Olives	\$7.00
Orange - Sherry Marinated Mediterranean Olives with Fire Roasted Bell Peppers and Capers	
Tortilla Espanola	\$7.00
Traditional Spanish Omelet with Potato, Onion, Cheese, and Spinach	
Mushrooms Catalan	\$9.00
Sauteed Crimini and Oyster Mushrooms with Olive Oil, Roasted Garlic, and Thyme, Served with Bread	
Elements House Grapes	\$9.00
Red Grapes Encrusted with Rogue Smoky Blue Cheese and Crushed Pistachio	

Mahi Mahi*	\$10.00
Pan Seared, Coriander and Lemon Pepper Encrusted, Served Over Sautéed Spinach, with Sweet Pickled Pepper Relish, and Lemon Olive Oil	

Elements House Dates (5)	AVAILABLE OPTIONS
Bacon Wrapped Medjool Dates Stuffed with Dry Cured Spanish Chorizo	\$10.00
	Additional Dates (Each):
	\$2.00

Shrimp Diablo	\$14.00
Six Prawns Sauteed in Ñora Chili Pepper Oil and Butter, with Serrano Chilis	

Jamon Iberico "La Pata Negra"	\$13.00
36 Month Aged, Acorn Fed "Black Hoof" Iberian Ham	

SOUP, SALADS, AND PLATTER 5

Soup of the Day	AVAILABLE OPTIONS
	Cup: \$4.00
	Bowl: \$6.00

Elements House Salad	AVAILABLE OPTIONS
Mescun Greens, Parmesan Cheese, and House Made Croutons Tossed with Your Choice of Dressing: +Mission Fig Vinaigrette, +Sherry Mustard Vinaigrette, +Orange Honey Vinaigrette, +Herbed Crème Fraiche	\$8.00
	Add Sautéed Shrimp:
	\$4.00

Roasted Beet Salad**	\$9.00
Herb Roasted Red Beets, Grapefruit Segments, Cucumber, Arugula, Candied Pecans, And Humboldt Fog Chevre, With Orange Honey Vinaigrette	

Andalucian Salad**	\$12.00
Arugula, Marcona Almonds, Rogue Smoky Blue Cheese, With Mission Fig Vinaigrette, on Sliced Serrano Ham	

Meat and Cheese Platter	\$18.00
Serrano Ham, Spanish Chorizo, Mahón Reserva, Manchego, Idiazábal, Valdeón Spanish Blue, and Cabra Al Viño, with Candied Pecan, House Olives, Grapes, and Dried Mission Figs	

LARGER PLATES 8

Crispy Cauliflower**	\$9.00
Fried Cauliflower Flourettes with Pickled Raisins, Toasted Almond, and Lemon Aioli	

Baked Manchego	\$12.00
Semi-Firm Cured Sheep's Milk Cheese Wrapped in Phyllo with Roasted Garlic, and Sweet Red Pepper Puree, Served with Bread	

Calamari	\$11.00
Lightly Dusted Calamari Flash Fried, served with Smoked Paprika Aioli	

Patatas a la Riojana**	\$9.00
Basque Style Potatoes with Spanish Chorizo, Garlic, Onion, Romesco Sauce, and Aioli	

Flat Iron Steak	\$16.00
Seared, Served Medium Rare, with Herbed Skillet Potatoes, and Your Choice of Finishing Butter: Tomato, Blue Cheese, or Caper	
Pork Empanadas (3)	AVAILABLE OPTIONS
Cardamom and Apricot Braised Pork Shoulder and Provolone Cheese in a Flaky Pastry	\$9.00
	Additional Empanada (Each):
	\$3.00
Papas de Toro	AVAILABLE OPTIONS
Fried Potatoes with Sweet Braised Beef Oxtail, Rogue Creamery White Cheddar, and White Truffle Oil over Wilted Frisee	\$14.00
	Add Two Poached Eggs*: \$2.00
Spanish Ribs	\$14.00
Spanish Spice Dry Rubbed, House Alder Wood Smoked, St. Louis Cut Pork Ribs with Spicy Apricot Cardamom Glaze	

FOOD 7

Patatas Bravas

Steak Banderillas

Tortilla Española

Smoked Rib Tostada

Popcorn Mahi Mahi

Manchego & Bacon Dip

Salamanca Flatbread

Contains Almonds

FEATURED DRINKS 1

\$1 off All Well Drinks, Glasses of Wine, and Tap Beers

FIRESIDES 1

Firesides	\$6.00
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