



SMALL PLATES 7

Creamy Crab Salad	\$20.00
with Daily Gazpacho	
Gulf Shrimp	\$19.00
a la Plancha with Garlic, Oregano, Lemon, Sherry	
Charred Romaine	\$15.00
with Local Vegetables, Toasted Almonds, Buttermilk Dressing	
Crispy Pork Belly	\$19.00
with Olive Oil Yogurt, Apple and Golden Raisin Mostarda, Hazelnuts	
Mixed Roasted Mushrooms	\$17.00
with Sourdough Croutons and Warm Egg Yolk	
Lamb and Beef Albondigas	\$17.00
with Tomato, Fresh Cheese, Smoked Peppers	
Seared Yellowfin Tuna	\$19.00
with Pistachio Romesco and Shaved Fennel	

LARGE PLATES 6

Crispy Duck Pasta	\$30.00
with Arugula, Jalapeño, Grana Padano	
Seared Scallops	\$36.00
in Brodo with Herb Aioli, Fennel, Apple, Asparagus	
Gulf Fish	
a La Plancha with Leek and Olive Confit, Charred Green Onion, Pepitas	
Grilled Hanger Steak	\$34.00
with Salsa Verde and Papas Bravas	
240z Boneless Ribeye	\$80.00
with Charred Onion Salsa Verde	
Seafood Paella For Two	\$72.00
with Gulf Shrimp, Mussels, Clams, Blue Crab, Calamari, Chorizo	

TAPAS 7

Citrus and Vermouth Marinated Olives	\$8.00
Griddled Sourdough with Boquerones and Green Olive	\$10.00
Pan Con Tomate	\$8.00
with Roasted Garlic Aioli	
Beef Shank and Potato Bombas	\$10.00
with Aioli and Pickled Chillies	
Spanish Octopus a La Plancha	\$15.00
with Charmoula, Crispy Capers	
American Red Snapper Crudo	
with Grapefruit Ginger Vinaigrette, Cucumber, Pickled Fresnos, Mint	
Jamon Iberico	\$16.00
with Almonds	

SIDES 5

Papas Bravas	\$10.00
with Aioli and Piquillo Pepper Puree	
Blistered Shishito Peppers	\$10.00
with Arbequina and Maldon	
Beet Salad	\$13.00
with Spanish Blue Cheese and Spiced Walnuts	
Olive Oil Yogurt, Roasted Heirloom Carrots	\$15.00
Spiced Cauliflower, Pistachio Romesco	
Stewed White Beans	\$13.00
with Chorizo, Calabrian Chili Relish, Garlic Breadcrumbs	

APERITIVI 7

Basque Terrace	\$6.00
Atxa Rojo or Blanco + Tonic, Citrus	
Seasonal Spritz	\$6.00
Featured Aperitif, Cava, Soda	
Going Back to Kali	\$6.00
Fernet Francisco, Tempranillo, Citrus, Coca Cola	
Rebujito	\$6.00
Valdespino Manzanilla, Grapefruit, Lime, Soda	
The Snozzberries Taste Like Snozzberries	\$6.00
Blueberry, Lavender, Lemon, Clove, Cava	

Costera Dirty Martini	\$6.00
Luksusowa, House Brine Blend	
Trabanco Sidra Natural, Asturias	AVAILABLE OPTIONS
	glass: \$4.00
	porron: \$20.00

SPARKLING & SHERRY 5

Raventos i Blanc	\$12.00
Brut Reserva Cava 2021 Conca del Riu Anoia	
Collet "Art Deco"	\$20.00
NV 1er Cru Brut, Ay, Champagne	
Valdespino “Deliciosa”	\$8.00
Manzanilla Sherry de Sanlucar de Barrameda	
Lustau "Jarana"	\$9.00
Fino Sherry de Jerez	
Manuel Aragon "El Neto"	\$10.00
Amontillado Sherry de Jerez	

WINES BY THE GLASS 10

Finca La Indiscreta	\$10.00
Macabeo/Picpoul 2021 Pla de Bages	
Eidosela "Neboa"	\$10.00
Albarino 2023 Rias Baixas	
Astobiza Txakoli	\$12.00
Hondarrabi Blend 2022 Alava Txakolina	
Val do Galir	\$11.00
Godello 2023 Valdeorras	
Bodegas Ostatu	\$10.00
Tempranillo Blend 2023 Rioja Rosado	
Sindicát La Figuera "Vi Sec"	\$12.00
Garnacha 2021 Montsant	
Quinta de Estranxeiro "O Estranxeiro"	\$14.00
Mencia 2021 Ribeira Sacra	
Hermanos Pecina	\$15.00
Tempranillo 2016 Rioja Reserva	
Domaine Damien Martin	\$13.00
Pinot Noir 2022 Bourgogne	

Domaine Edmund Cornu et Fils	\$25.00
Pinot Noir 2018 Savigny-Les-Beaune	

BEER & CIDER 14

Trabanco Sidra Natural Cider	\$8.00
5 oz / ESP	
Stiegl Hell Helles Lager	\$8.00
10 oz / DEU	
Parleaux A Rare Pleasure	\$9.00
Brett Saison 11 oz / LA	
Parleaux Art + Design	\$10.00
Pilsner 10 oz / LA	
Miel Golden Boí Pale Ale	\$9.00
11 oz / LA	
Brieux Carre goes Women's Power Ballads IPA	\$9.00
11 oz / LA	
Parleaux Long Way To Fall	\$10.00
Marzen 10 oz / LA	
Agile Narrow Path	\$12.00
Pilsner 16 oz / LA	
Agile Ready Cloud 1	\$12.00
IPA 16 oz / LA	
Miller High Life	\$5.00
12 oz / WI	
Parleaux Haptusastus 155	\$14.00
Kellerbier 16 oz / LA	
Athletic Upside Dawn	\$9.00
N/A Golden Ale 12 oz / CT	
Athletic Run Wild N/A	\$8.00
IPA 12 oz / CT	
Stiegl Zitrone N/A	\$9.00
Lemon Radler 11.2 oz / AUT	

SPECIALTY COCKTAILS 12

The Snozzberries Taste Like Snozzberries	\$12.00
Cava, Blueberry, Lavender, Clove, Lemon	

Smells Like Tajin Spirit	\$12.00
Bahnez Mezcal, Xila Aperitif, Nixta Elote, Lime, Pineapple, Tajin	
Negroni Bianco	\$14.00
Tapatio Reposado, Luxardo Bitter Bianco, Cocchi Americano, Orange Bitters	
Chai Old Fashioned	\$14.00
Chai Infused-Wild Turkey 101 Rye, Demerara, Kronan Swedish Punch, Angostura Bitters	
Costera G&T	\$15.00
Cardamom-infused Hendrick's, House-made Tonic, Scarborough Bitters, Mint, Lime, Grapefruit	
Firing Squad	\$12.00
Teremana Blanco, Lime, House Grenadine, Angostura	
Strawberry Daiquiri	\$13.00
Appleton Estate 8 yr, Peychaud's Aperitivo, Lime, Strawberry	
Champs-Élysées	\$13.00
ODVI Armagnac, Chartreuse, Creme de Cacao, Lemon, Angostura	
1862 Martinez	\$14.00
Hayman's Old Tom, Cocchi Torino, Maraschino, Ramazzotti	
Gibson No. 2	\$14.00
Ford's Gin, Lustau Dry, Mulassano Bianco, House Onion Brine	
Costera N/A G&T	\$12.00
Cardamom-infused Ritual N/A Gin, House-made Tonic, Mint, Lime, Grapefruit	
Fizzy Lifting Drink (N/A)	\$10.00
Ritual N/A Tequila, Blueberry, Lavender, Clove, Lemon, Soda	

DESSERT 11

Chocolate Mousse Cake	\$10.00
with Sesame, Lemon, Tahini Caramel	
Rare Wine Co. Charleston Sercial	\$15.00
Tres Leches	\$10.00
with Whipped Ricotta, Toasted Coconut, Crumbled Feuilletine	
Dow's 10 yr Tawny	\$14.00
Almond Flour Guava Cake	\$10.00
with White Chocolate Guava Ganache, Chocolate Cayenne Crumble	
César Florido Moscatel	\$11.00
Grilled Pound Cake	\$10.00
with Blueberry Compote, Hazelnut Brittle, Curry Corn Ice Cream	

Astobiza Late Harvest	\$14.00
Affogato	\$10.00
with Vanilla Ice Cream, Espresso	
Add Luxardo Cherries	\$2.00
Alvear 1927 PX Sherry	\$7.00