

HAPPY HOUR

EVERY DAY, 3 - 7PM

BOTTLED BEERS AND PINTA DRAFTS \$3 OFF

HOUSE SPECIALTY COCKTAILS 8.

HOUSE LIQUORS 7.

HOUSE MARTINIS 8.

SANGRIAS 7./28.

Skinny drinks available. Ask your server for details.

VINO TINTOS- RED WINE

ALTA PAVINA, CITIUS, PINOT NOIR 7.5/30.

Castilla y Leon, 2016

MEIOMI, PINOT NOIR 7.5/30.

Sonoma County, 2021

SENDA VERDE, MENCIA 6./24.

Bierzo, 2020

JUAN GIL, MONASTRELL 6.25/25.

Jumilla, 2019

CEPA 21, HITO 7./28.

Ribera del Duero, 2020

MONTECILLO, CRIANZA 5.5/22.

Rioja, 2014

SENDA NEGRA GARNACHA TINTORERA 28.

Monstant, 2015

LECO PUNK, ORGANIC 22.

Rioja, 2020

EMILIO MORO, FINCA RESALSO 28.

Ribera del Duero, 2020

NUMANTHIA, TERMES 7.5/30.

Toro, 2019

EMILIO MORO 9.5/38.

Ribera del Duero, 2020

VOLVER, WRONGO DONGO, MONASTRELL 20.

Jumilla, 2018

CLOS DEL MAS 59.

Priorat, 2016

AALTO 110.

Ribera del Duero, 2018

B.R. COHN, SILVER LABEL, CABERNET 7./28.

North Coast, 2019

CELESTE, CRIANZA 8.5/34.

Ribera del Duero, 2019

SANTA JULIA, RESERVA, MALBEC 5.5/24.

Mendoza, Argentina 2021

PINORD, RED BAT 30.

Priorat, 2019

MARQUÉS DE VARGAS, RESERVA 35.

Rioja, 2018

LANDMARK, OVERLOOK, PINOT NOIR 30.

Sonoma Valley, 2017

JUSTIN, CABERNET SAUVIGNON 9.5/38.

Paso Robles, 2019

GRAN CORONAS, RESERVA, CABERNET 8./32.

Penedès, 2018

VINOS BLANCOS - WHITE WINE

FERRARI CARRANO, FUME BLANC 5./20.

Sonoma Valley, 2022

EMINA, SAUVIGNON BLANC 5.5/20

Rueda, 2021

VIÑA SOL, WHITE BLEND 10./40.

Rueda, 2021

SENDA VERDE, ALBARIÑO 7./28.

Rías Baixas, 2021

PAZO DAS BRUXAS 7.5/30.

Rías Baixas, 2021

CELESTE, VERDEJO, SUR LIES 6./24.

Rueda, 2021

CASTILLO DE MONJARDIN, CHARDONNAY 4.5/18.

Navarra, 2021

MARQUÉS DE VIZHOJA, BLANCO 20.

Rías Baixas, 2019

CVNE, MONOPOLE, VIURA 20.

Rioja, 2017

EMILIO MORO, POLVORETE, GODELLO 6.5/26.

Bierzo, 2021

LANDMARK, OVERLOOK, CHARDONNAY 7./28.

Sonoma Coast, 2019

CROSSBARN, PAUL HOBBS, CHARDONNAY 60.

Sonoma Coast, 2019

ROSÉ

CARLOS SERRES 5./20.

Rioja, 2021

VINOS ESPUMOSOS - SPARKLING WINE

PROSE, PROSECCO 5./20.

Italy, 2015

MAS FI BRUT, CAVA 5.5/22.

Penedès, N.V.

RAVENTÓS Y BLANC, BRUT 30.

Penedès, 2018

MON TO SUN, 3-7PM

 Bulla favorites

BAR TAPAS HAPPY HOUR

Only offered at bar

TABLAS

CHEF'S BOARD 19.5

Tetilla, Manchego, Jamón Serrano, Chorizo, olives

TAPAS

POTATO TORTILLA 7.

*Traditional Spanish omelet, caramelized onions, garlic aioli**

TOMATILLO HUMMUS 6.5

Tomatillo salsa, jalapeño, fried chickpeas, coca slices

PINTXO MORUNO 8.5

Cumin marinated grilled pork loin skewers, mojo verde, Greek yogurt

PATATAS BRAVAS 6.

*Crispy potato cubes, spicy brava sauce, aioli**

MARGHERITA FLATBREAD 7.5

Spanish tomato sauce, roma tomatoes, mozzarella cheese, oregano

HAM CROQUETTES 6.

Serrano ham, fig jelly

PIMIENTOS DE PADRÓN 8.5

Blistered shishito peppers, sea salt

SAUTÉED GARLIC SHRIMP 10.

Brandy, pepper flakes

FRIED ARTICHOKE 7.5

*Artichoke hearts, lemon, mint aioli**

ANDALUSIAN GAZPACHO 5.

Spanish chilled vegetable soup

KALE CAESAR 8.

Serrano-caesar dressing, Manchego, croutons

CHORIZO CHEESE DIP 7.

Mozzarella cheese, crostini

11.22

As a result of current conditions, appropriate substitutions may be made for listed meats and cheeses when necessary.

The consumption of raw or undercooked meat, seafood, and eggs increases the risk of foodborne illness.

Please notify manager of any food allergies, we are unable to guarantee against all possible cross-contamination.

18% service charge will be added to parties of six or more.