



French & Spanish Restaurant

Menu

Spread the love with a gift card !



Happy Hours everyday from 3pm to 5pm
\$2 off the Tapas Menu, Beers, Wine and Sangria



Menu



TAPAS



Sausage Sampler



\$24

1 French from Toulouse
1 Spanish Chorizo from Bilbao

Sweet & Sour Calamari Strips



\$25

Japanese Panko - Tangy Chili Sauce

Baked Brie



\$22

Aged French Brie Cheese - Ciabatta Toasts
Homemade Organic Strawberry Preserve

Scallops



\$34

Wild Caught Scallops prepared the french way
Dill - Heavy Cream - *Limited Daily Supply*

Mushroom & Brie Toasts



\$22

4 Ciabatta Toasts - French Brie Cheese
Sauteed Onions - Organic Agave Syrupt

Garlic Shrimp (Warm)



\$22

Homemade Garlic & White Wine Butter Sauce
(pairs great with French Baguette)

Pan Con Tomate & Prosciutto



\$18

6 Ciabatta Toasts - Tomatoes - Garlic
Olive Oil - Prosciutto Slices on the side

Norwegian Smoked Salmon

\$24

Lemon - Dill - Butter
Ciabatta Toasts

Caprese



\$16

Cherry Tomatoes - Burrata - Italian Basil
Olive Oil - Balsamic Glaze

A tapa is an appetizer or snack in Spanish cuisine. Tapas can be combined to make a full meal, and can be cold or hot. In some bars and restaurants across the globe, tapas have evolved into a very sophisticated cuisine.



French Demi Baguette

\$6



Traditional French Baguette baked to order
Served with a side of French Normandy Unsalted Butter (Please allow 10 minutes for baking)



SIDES



Fried Brussel Sprouts



\$19

Organic Agave Syrupt
Homemade Chipotle Roasted Aioli

Fries



\$8

Crispy Breaded French Fries
Deep Fried in Canola Oil

Fresh Organic Vegetables

\$16

Brocoli - Zuchini - Yellow Squash - Onions
Carrots - Olive Oil - Salt & Pepper



Truffle Fries

\$14

Organic French Black Truffle Oil
Fresh Parmesan Cheese

(18% Gratuity added for parties of 8 or more)



Menu



HOMEMADE SOUPS



Butternut Squash \$14

Brown Sugar - Nutmeg - Goat Cheese
Heavy Cream - 8oz cup

Lobster Bisque \$14

Sherry Wine - Tomato Paste - Flour
Heavy Cream - 8oz cup

Traditional French Onion Soup \$19

Onion - French Gruyère - Beef Stuck
Red Wine - Carrot - Garlic - Bread
16oz cup

NEW!

SALADS



Add Organic Chicken \$8, Shrimp \$12
or Wild Caught Salmon \$18 (20min cooking time)

Caesar \$14

Romaine - Croutons - Parmesan
Creamy Caesar Dressing

Peach Burrata \$22

Arugula - Cherry Tomatoes
Canned Peaches - Burrata Cheese
Champagne Dressing

Warm Goat Cheese \$22

Romaine - Tomatoes - Parmesan
Canned Pears - Champagne Dressing

Quinoa \$16

Arugula - Sautéed Vegetables
Balsamic Dressing

FLATBREADS



Pear \$16

Marinara Sauce - Arugula - Swiss Cheese
Balsamic Glaze

Sausage \$18

Marinara Sauce - Cheddar - Monterey Jack
Sautéed Onions - Homemade Pesto (no Nuts)

Prosciutto \$24

Burrata Cheese - Homemade Pesto (no Nuts)
Arugula - Balsamic Glaze

Chicken \$24

Burrata Cheese - Red Onions - Avocado
Swiss Cheese - Homemade Chipotle Aioli

Smoked Salmon \$24

Goat Cheese - Olive oil - Dill
Red Onions - Lemon

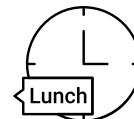
LUNCH COMBO

\$19 | 11:30am to 3pm

Pick 1/2 Sandwich
Prosciutto
or
Chicken
+
or **1/2 Flatbread**
Sausages, or Pear
or Salmon, or Prosciutto,
or Chicken

Pick 1/2 Salad
Quinoa, or Caesar,
or Peach Burrata,
or Warm Goat Cheese
+
or **a Cup of Soup**
Butternut Squash
or
Lobster Bisque

Option
Plain Fries \$4
or
Truffle Fries \$6



(18% Gratuity added for parties of 8 or more)



Menu



BURGERS



French Burger \$26

8oz Fire Grilled Certified Angus Beef
French Brie Cheese - Avocado
Sauteed Onions - Thousand Island Dressing

Mushroom Burger \$26

8oz Fire Grilled Certified Angus Beef
Swiss Cheese - Mushroom - Sauteed Onions

The Smashed Burger \$22

2 Smashed Certified Angus Beef Patties
Cheddar & Monterey Jack Cheeses
Lettuce - Tomatoes - Onions **NEW!**
The French way : Ketchup & Mustard
The Californian way : Homemade Chipotle Aioli

SANDWICHES



Organic Chicken Pesto \$22

Cage Free Chicken - Swiss Cheese - Arugula
Tomatoes - Homemade Chipotle Aioli

Prosciutto  \$22

Tomatoes - Burrata Cheese - Arugula
Homemade Pesto (no nuts)

Burgers and Sandwiches are served with a side :

Fresh Organic Sauteed Vegetables, or
French Fries, or
Truffle Fries (+ \$2)



Gluten Free Option: No Bun or Bread, Lettuce Wrap
Bun contains Sesame

PASTA



4 Cheeses Macaroni  \$20

Breadcrumbs - Shaved and Grated Parmesan
Cheddar - Monterey Jack - Heavy Cream

Chicken Pesto Rigatoni \$24

Cage Free Organic Chicken Breast
Homemade Pesto (no nuts)

French Ravioles Gratin \$29

Cheese Ravioles - Dill - Heavy Cream
Norwegian Smoked Salmon

KIDS MEAL



\$24 | Under 10 Years old



Homemade

Chicken Tenders & Fries
or
Kids Mac & Cheese



Drink

Any Fountain Drink,
Juice or Cold Milk



Crepe

Nutella or
Strawberry Preserve

QUALITY IS OUR PRIORITY

Everything you eat at **Tapas & Beers** is made here, from scratch,
with fresh, and mostly organic ingredients.

We do not use processed food and every dish is made to order.

We will always do our best to serve your food in less than 20 minutes, but it might
take longer depending on business... **Enjoy your time with us.**

(18% Gratuity added for parties of 8 or more)



Menu



FROM THE FARM



Certified Angus Beef

\$45

8oz Flat Iron - Homemade Sauce
Served with Fries (Truffle Fries +\$2)
or Fresh Organic Sautéed Vegetables



We proudly offer the **Certified Angus Beef®** brand, the world's best tasting brand of beef - available.

If it's not *Certified*, it's not the best.

Fire Grilled Lamb Chops



\$59

6 New Zealand Premium Lamb Chops
Served with Fresh Organic Sautéed Vegetables
or Fries (Truffle Fries +\$2)

The tender flavorful and succulent meat is produced from one of the most pristine pastures in New Zealand. 100% grass fed in a natural and unpolluted environment with open pastures fresh air and sunshine. With year-round access to grass and sunshine our Halal certified lamb has high levels of naturally occurring Omega 3s and essential vitamins and minerals making it a healthy (and delicious) meal choice for you and your family.

FROM THE BOAT



Seafood Paella



\$35

Spanish rice - Shrimp - Mussels - Chorizo
Calamari - Bell Peppers - Spanish Saffron
Limited Daily Supply

Wild Caught Salmon



\$29

Homemade Dill Sauce - Sautéed Vegetables
(Please allow 20 minutes cooking time)

French Mussels (1lb) & Fries

\$30

Garlic - White Wine - Tomatoes (Truffle Fries +\$2)
(Pairs great with French Baguette !)



Some might be closed.. but you are safe!

Closed mussels after cooking could be that the muscle didn't relax during cooking. But what of the belief that closed mussels are bad for you then? The credit for that goes to an English food writer named Jane Grigson who had warned consumers in the 1970s to ditch the mussels that refuse to open. Two decades later, her advice became common knowledge, and it wasn't until food scientist Nick V. Ruello, who was commissioned by the Australian Seafood Services in 2004, did his study that the advice was scientifically debunked...



French Demi Baguette

\$6



Traditional French Baguette baked to order
Served with a side of French Normandy Unsalted Butter (Please allow 10 minutes for baking)



HOMEMADE DESSERTS



Made from scratch with real ingredients - Limited daily supply



Crème Brûlée

\$14

Eggs - Milk - Sugar - Heavy Cream - Vanilla

Basque Burnt Cheesecake

\$13

Philadelphia Cream Cheese - Eggs - Flour
Heavy Cream - Sugar
+ **Homemade Organic Strawberry Preserve**

French Crêpe

\$12

Eggs - Milk - Orange juice - Vanilla
Flour - Butter
+ **Nutella**
or **Homemade Organic Strawberry Preserve**



Vegetarian, Vegan, Gluten or Dairy Free ?

Please ask your server for more help.

Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Please tell your server about any allergies !

(18% Gratuity added for parties of 8 or more)



Menu

NON-ALCOHOLIC BEVERAGES



Fountain Drinks by Coca-Cola \$4
Coke, Coke Zero, Unsweetened Iced Tea, Sprite,
Iced Tea Peach, Lemonade, Fanta Orange, Ginger Ale

Juices \$4
Apple or Orange

Bottled Water \$4
Mineral or Sparkling

Hot Drinks \$3.5
Hot Tea
Espresso, Longo or Decaf Coffee

0% Alcohol Beer \$7
Suntory Japanese **All-Free 0%** (Can)

LYRE'S COCKTAILS  **NON-ALCOHOLIC \$12**

Amalfi Italian Spritz
The sweetness from orange is perfectly fused with the complex and astringent flavors of rhubarb.

Classico Sparkling
Bubbling with generous aromatics, classic green apple tartness, pear, peach, and red apple.

G & T
Firm flavors with juniper & citrus.

Margarita
Fresh and vibrant to taste with earthy tones of Agave Blanco blended with a splash of Orange Sec.

NON ALCOHOLIC BEERS BY ATHLETIC BREWING CO* *Less than 0.5% alcohol* \$8 *Vegan - Non GMO* *12 oz cans*

Run Wild - IPA - Citrus, Hoppy & Pine notes

Upside Dawn - Light Blonde - Citrus & Honey

Freewave - Hazy IPA - Grapefruit, Pine & Tangerine

Cerveza Athletica - Mexican, Bread crust, Stone fruit

Athletic Lite - Lager - Rice and Malt body

Tucker's West Coast - IPA - Citrus, Pine, Tropical

Wit's Peak - Belgian Style White - Exotic spices, Citrus

All Out Extra Dark - Chocolate, Malt, Plum & Coffee

BEERS ON TAP 16oz Pints \$10

Mother Earth Cali Creamin 5.2%
Cream Ale - Vanilla Notes

Black Plague Medusa 8.0%
Milk Imperial Stout - Chocolate, Roasted Barley
Cacao nibs, Maple syrup, Toasted coconut

Fall Magical & Delicious 5.5%
Pale Ale - Grapefruit, Lemon, Tangerine,
Orange & Mango notes

Pizza Port Swamis 6.8%
IPA - Crisp, Citrus & Pine notes

Karl Strauss Tower X 7.3%
Wesr Coasr IPA - Piney & Resiny aromas

Latitude 33 Blood Orange 7.2%
IPA - Citrus & Tropical bitterness

Coronado Big Weekend 8.8%
Double IPA - Hoppy & Tropical flavors

Ketch Brewing Kamakura 4.8%
Japanese Rice Lager - Soft & Light

Modern Times Orderville 7.2%
Hazy Mosaic IPA

Coronado Orange Ave 5.8%
Wheat Ale - Bread, Spice, Citrus &
Orange honey notes



Fall Plenty For All 4.9%
Pilsner - Crisp with the finest pilsner malt

Coronado Salty Crew 4.5%
Blonde Ale - Light bodied, refreshing

Tapas & Beers House Blonde 4.0%
Light Blonde - Light & Refreshing !

Mammoth Double Nut Brown 5.5%
Brown Ale - Chocolate, Coffee, Dark sweet
malts & Nuts notes

Karl Strauss Red Trolley 5.8%
Irish Red Ale - Rich toffee flavors, notes of
dried fruit and a slightly sweet finish

Figueroa Mtain Davy Brown 6.7%
Brown Ale - Chocolate & coffee against
citrus and stone fruit and a mellow bitterness

Owl Farm Mango Tajin 5.7%
Sour - Fruited Gose

Stone Buenaveza 4.7%
Lager - Lime & Sea Salt notes

Julian Hard Cider 6.9%
Cider - Dry Apple Cider 

SOCIETE The Butcher 9.67%
Imperial Stout - Deeply roasted malts
Coffee & Chocolate notes

Beers Flights *6oz tasting glasses*
4 Beers - \$12 / 6 Beers - \$18





SPARKLING, ROSE AND SANGRIA

	G	B		G	B
Freixenet Brut Blanc de Blancs France - Cava	\$10	\$38	Studio by Miraval France - Rosé Côtes de Provence	\$12	\$46
Champagne Moët & Chandon France - Brut Imperial	X	\$95	Château Miraval France - Rosé Côtes de Provence	\$18	\$60
Veuve du Vernay France - Sparkling Rosé Brut	\$10	\$38	Red Sangria Spain - Rioja, Orange, Spices	\$10	\$32
Mimosa	\$10	X	Homemade White Sangria Spain - Fresh Watermelon Juice	\$11	\$34

RED WINES

	G	B		G	B
Banshee, Carbernet Sauvignon California	\$12	\$46	Ramon Bilbao, Rioja Crianza Spain	\$13	\$50
Sea Sun, Pinot Noir California	\$13	\$50	Mont Redon, Côtes-du-Rhône France - Maison Châteauneuf-du-Pape	\$13	\$50
Nieto Senetiner, Malbec Argentina	\$12	\$46	Chateau Pymouton Saint-Emilion France - Grand Cru Bordeaux	\$65	

WHITE WINES

	G	B		G	B
Ruffino, Pinot Griogio Italy - Dry & Crisp	\$10	\$38	Lugny Les Charmes Chardonnay Cave de Lugny Macon France, Burgundy	\$13	\$50
Dashwood, Sauvignon Blanc New Zealand - Dry Citrusy	\$13	\$50	Josh Cellars, Chardonnay Craftsman's Collection California - Buttery	\$12	\$46
Abadia de San Campio Albariño Spain - Dry Salty	\$14	\$52			

CANNED COCKTAILS \$12

Margarita (Tequila & Vodka)
Hints of roasted agave, tartness from lime, and sweetness from cane sugar.

Mojito (Rum & Vodka)
Freshly picked mint aroma, tartness from lime, and sweetness from cane sugar with bubbles.

Espresso Martini
Intense espresso notes, a touch of sweetness and a soft, bold finish.

SABÉ
ACTUAL COCKTAILS, CANNED.

Gluten Free - Vegan
All Natural 14% ABV

Moscow Mule (Vodka)
Homemade ginger beer that builds in spice as the bubbles unlock the flavors and aromas.

Grapefruit Paloma (Tequila & Vodka)
Tangy grapefruit and a touch of sweetness from cane sugar mingle with roasted agave.

Ranchwater (Tequila & Vodka)
Hints of roasted agave, tartness from lime, and a touch of sweetness from cane sugar...
...with lots of bubbles.

Pomegranate Cosmopolitan
Luscious & antioxidant fruit as our inspiration for an update on the classic cosmo.

Orange Blossom Martini
Delicate floral influence

MELOGRANO
PREMIUM CRAFT COCKTAILS

Gluten Free - Vegan
All Natural 5% ABV

Melon Margarita
Fresh, nopales cactus taste and well-rounded compliment to the agave inspired cocktail.

Cucumber Lime Mojito
Refreshing combination of cucumber and lime

SOUR STRAWBERRY
Sour strawberry strips in liquid form! The ones that make you pucker before melting into strawberry sweetness.

WATERMELON KIWI
Summer all year round! The juicy sweetness of watermelon candy combined with the tart tanginess of kiwi.



Gluten Free
All Natural 15% ABV

CHERRY LIMEADE
Sweet cherry blended with tart lemon-lime.

COOKIES & CREAM
Inspired by the iconic duo: classic chocolate wafer cookies dunked into a glass of ice cold milk!

BANANA PUDDING
This ain't your grammy's pudding, although it may be her new favorite.



