



*French & Spanish Restaurant*

# *Menu*

*Cuisine by our team from the Culinary Art School*

*Chef Angel Salazar*

*Sous-Chef Cristian Orozco*

# Menu



## TAPAS



### Sausage Sampler

1 French from Toulouse  
1 Spanish Chorizo from Bilbao



\$22

### Baked Brie

Aged French Brie Cheese - Ciabatta Toasts  
Homemade Organic Strawberry Preserve



\$21

### Mushroom & Brie Toasts

4 Ciabatta Toasts - French Brie Cheese  
Sautéed Onions - Organic Agave Syrup



\$16

### Red Pesto Toasts

4 Ciabatta Toasts - Sundried Tomatoes  
Basil - Garlic - Parmesan - Bell Pepper - Feta



\$11

### Pan Con Tomate

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



\$14

### Caprese

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



\$16

### Sweet & Sour Calamari Strips

Japanese Panko - Tangy Chili Sauce



\$21

### Scallops

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



\$34

### Garlic Shrimp (Warm)

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



\$21

### Norwegian Smoked Salmon

4 slices - Lemon - Dill - Butter  
Ciabatta Toasts

\$24

### Smoked Salmon Toasts

Norwegian Smoked salmon - Goat Cheese  
Dill - Avocado - Olive Oil - 4 Ciabatta Toasts

\$17

*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.*

## A LITTLE EXTRA



### Fried Brussel Sprouts

Organic Agave Syrup  
Homemade Chipotle Roasted Aioli



\$13

### Fresh Organic Vegetables

Broccoli - Zucchini - Yellow Squash - Onions  
Carrots - Olive Oil - Salt & Pepper



\$13

### Garlic Mushroom Skillet

Herbs de Provence - Garlic - Butter



\$9

### Fries

Crispy Breaded French Fries  
Deep Fried in Canola Oil



\$8

### Truffle Fries

Organic French Black Truffle Oil  
Fresh Parmesan Cheese

\$12

### French Demi Baguette

Traditional French Baguette baked to order  
Served with a side of Butter



\$5

*(Please allow 10 minutes for baking)*




# Menu



## HOMEMADE SOUPS




**Butternut Squash**   \$10  
Brown Sugar - Nutmeg - Feta  
Heavy Cream

**Lobster Bisque** \$12  
Sherry Wine - Tomato Paste - Flour  
Heavy Cream

## SALADS



Add Organic Chicken \$8, Shrimp \$11  
or Wild Caught Salmon \$18 (15min cooking time)

**Caesar**  \$14  
Romaine - Croutons - Parmesan  
Creamy Caesar Dressing

**Peach Burrata**   \$20  
Arugula - Cherry Tomatoes  
Canned Peaches - Burrata Cheese  
Homemade Peach Dressing


**Warm Goat Cheese**  \$20  
Romaine - Tomatoes - Parmesan  
Canned Pears - Champagne Dressing

**Quinoa**     \$15  
Arugula - Sautéed Vegetables  
Balsamic Dressing

## FLATBREADS



**Pear**  \$15  
Marinara Sauce - Arugula - Swiss Cheese  
Balsamic Glaze

**Sausage**  \$16  
Marinara Sauce - Cheddar - Monterey Jack  
Sautéed Onions - Homemade Pesto (no Nuts)

**Prosciutto**  \$20  
Burrata Cheese - Homemade Pesto (no Nuts)  
Arugula - Balsamic Glaze

**Chicken** \$20  
Burrata Cheese - Red Onions - Avocado  
Swiss Cheese - Cilantro - Chipotle Aioli

**Smoked Salmon** \$21  
Goat Cheese - Olive oil - Dill  
Red Onions - Lemon

## LUNCH COMBO

\$17 | 11am to 3pm

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



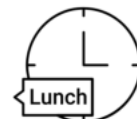
**Pick 1/2 Salad**  
Quinoa, or Caesar,  
or Peach Burrata,  
or Warm Goat Cheese



or **a Cup of Soup**  
Butternut Squash  
or  
Lobster Bisque

### Option

Plain Fries \$3  
or  
Truffle Fries \$4



# Menu



## BURGERS

### French Burger \$24

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

### Mushroom Burger \$29

8oz Fire Grilled Certified Angus Beef  
Goat Cheese - Mushroom - Sautéed Onions  
Organic Agave Syrupt

## SANDWICHES

### Organic Chicken Pesto \$22

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

### Prosciutto \$21

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

Burgers and Sandwiches are served with a side :

Fresh Organic Sautéed Vegetables, or  
French Fries, or  
Truffle Fries (+\$1)



Gluten Free Option (except Mushroom Burger):  
No Bun or Bread, Lettuce Wrap

## PASTA

### 4 Cheeses Macaroni \$18

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 \$24

Cheese Ravioles - Dill - Heavy Cream  
Novegian Smoked Salmon

### Red Pesto Rigatoni \$22

Sundried Tomatoes - Basil  
Parmesan Cheese - Heavy Cream

## KIDS MEAL



\$20 | Under 10 Years old



### Cheeseburger & Fries

Cheddar & Monterey Jack  
or Swiss Cheese



### Drink

Any Fountain Drink,  
Juice or Cold Milk



### Crepe

Nutella or  
Strawberry Preserve



Happy Hours everyday from 3pm to 6pm  
\$2 off the Tapas Menu, Beers, Wine and Sangria




# Menu



## FROM THE FARM


**Certified Angus Beef** \$39

8oz Flat Iron - Mushroom & Wine Sauce  
Served with Fries (Truffle Fries +\$1)  
or Fresh Organic Sautéed Vegetables 

**Fire Grilled Lamb Chops**   \$45

6 New Zealand Premium Lamb Chops  
Served with Fresh Organic Sautéed Vegetables

## FROM THE BOAT

**Seafood Paella**   \$32

Spanish rice - Shrimp - Mussels - Chorizo  
Calamari - Bell Peppers - Spanish Saffron

**Wild Caught Salmon**  \$29

Homemade Dill Sauce - Sautéed Vegetables  
*(Please allow 15 minutes cooking time)*

### What is the red liquid in my plate ?

*Experts have lifted the lid on one of the most common food misconceptions you are likely to find in the meat-eating world. The presence of red liquid in rare steak can be pretty off-putting for most people, but fear not, the 'bloody' liquid you see on the plate isn't blood at all. Blood is removed during the slaughter process and afterwards, very little blood remains in the muscle tissue. The red liquid is water mixed with a protein called myoglobin...*

**French Mussels (1lb) & Fries** \$24

Garlic - White Wine - Tomatoes

### 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...*



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.

## HOMEMADE DESSERTS

**Spanish Grandmother's Flan** \$8

**French Crêpe** \$8

**Basque Burnt Cheesecake** \$8

Nutella  
or Homemade Organic Strawberry Preserve



**Vegetarian, Vegan, Gluten or Dairy Free ?**

Please ask your server for more help.

## 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.**

*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** \$3.5  
Coke, Diet Coke, Unsweetened Iced Tea, Sprite  
Lemonade, Pink Lemonade, Fanta, Ginger Ale

**Juices** \$3.5  
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 LYRE'S \$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.

**American Malt & Cola**  
Generous layers of cola, caramel, toasted nut, cedary spice and rye.

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



**Run Wild IPA**  
IPA - Citrus, Hoppy & Pine notes

**Upside Dawn Golden Ale**  
Light Blonde - Golden, Citrus & Honey notes

**Freewave Hazy IPA**  
Hoppy Hazy IPA - Grapefruit, Pine & Tangerine notes

**Athletic Lite**  
Lager - Light, crisp and refreshing rice and malt body

\$7

**Cerveza Athletica**  
Mexican Style Copper - Bread crust, hints of stone fruit

**Irish Red**  
Irish Style Red - Caramel & Stone fruit notes with low bitterness & heavy malt sweetness

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

## BEERS ON TAP 16oz Pints \$10

**Mother Earth Cali Creamin** 5.2%  
Cream Ale Nitro - Vanilla Notes

**Knotty Kicked-out** 9.67%  
Stout Nitro - Creamy with caramel, Dried fruit, Coffee & Chocolate notes

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

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

**Modern Times Dungeon Map** 7.2%  
IPA - Citrus & Tropical notes

**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

**Stone Tangerine Express** 6.7%  
IPA - Tropical & Citrus notes

**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

**Modern Times Fruitlands** 4.8%  
Sour - Tropical, Passion fruit & Guava notes

**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 - Oatmeal coffee notes

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



# Menu



## SPARKLING, ROSE AND SANGRIA

	G	B		G	B
<b>Sparkling Wine Opera Prima Brut</b> Spain - Cava	\$9	\$35	<b>Maison Saleya</b> France - Rosé Côtes de Provence	\$12	\$46
<b>Champagne Moët &amp; Chandon</b> France - Brut Imperial	X	\$95	<b>Château Miraval</b> France - Rosé Côtes de Provence	\$18	\$60
<b>Veuve du Vernay</b> France - Sparkling Rosé Brut	\$9	\$35	<b>Red Sangria</b> Spain - Rioja, Orange, Spices	\$10	\$32
<b>Mimosa</b>	\$9	X	<b>Homemade White Sangria</b> Spain - Fresh Watermelon Juice	\$11	\$34

## RED WINES

	G	B		G	B
<b>Carbernet Sauvignon Round Hill</b> California	\$9	\$35	<b>Rioja El Coto</b> Spain	\$13	\$50
<b>Pinot Noir Angeline</b> California	\$12	\$46	<b>E. Guigal Côtes-du-Rhône</b> France	\$13	\$50
<b>Malbec Trapiche Broquel</b> Argentina	\$12	\$46	<b>Saint-Emilion Château Bayard</b> France - Bordeaux	X	\$60

## WHITE WINES

	G	B		G	B
<b>Pinot Griogio Folonari</b> Italy - Dry & Crisp	\$9	\$35	<b>Chardonnay Harken</b> California - Oaky	\$10	\$38
<b>Sauvignon Blanc Babich</b> New Zealand - Dry Citrusy	\$13	\$50	<b>Chardonnay Round Hill</b> California - Buttery	\$11	\$42
<b>Abadía de San Campio Albariño</b> Spain - Dry Salty	\$14	\$52			

## COCKTAILS FROM



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

**\$10**

**Pina Colada**  
Refreshing, sweet and coconutty creaminess blends perfect with a tart, tropical pineapple flavor.

*Gluten Free - Vegan - All Natural*

**Melon Margarita** *12 oz can - 5% ABV*  
Fresh, nopales cactus taste and well-rounded compliment to the agave inspired cocktail.

**Orange Blossom Martini**  
Delicate floral influence

**Cucumber Lime Mojito**  
Refreshing combination of cucumber and lime

## COCKTAILS FROM SABÉ



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

**\$12**

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

**London G&T** (Gin)  
12 botanicals such as juniper and lemon peel married with our homemade tonic to deliver a crisp and clean flavor profile.

*Gluten Free - Vegan - All Natural*

**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.



