

# Menu



French & Spanish Restaurant

*Cuisine by our team from the Culinary Art School  
Chef Angel Salazar  
Sous Chef Cristian Orozco*



# Menu

## TAPAS



### Sausage Sampler

\$19

1 French Toulouse  
1 Spanish Chorizo Bilbao

### Baked Brie

\$21

Aged French Brie Cheese - Ciabatta Toasts  
Homemade Organic Strawberry Preserve

### Mushroom & Brie Toasts

\$16

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

### Red Pesto Toasts

\$11

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

### Pan Con Tomato

\$14

6 Ciabatta Toasts - Tomatoes - Garlic  
Olive Oil - Prosciutto

### Caprese

\$13

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.*

### Sweet & Sour Calamari Strips

\$19

Japanese Panko - Tangy Chili Sauce

### Scallops

\$29

5 Wild Caught Scallops - Olive Oil  
Fresh Herbs Vinaigrette - *Limited Daily Supply*

### Shrimp Cocktail (Cold)

\$17

Fresh Herbs Vinaigrette

### Garlic Shrimp (Warm)

\$21

Homemade Garlic & White Wine  
Butter Sauce

### Norwegian Smoked Salmon

\$24

4 slices - Lemon - Dill - Farm Butter  
Ciabatta Toasts

### Smoked Salmon Rolls

\$17

Norwegian Smoked salmon - Goat Cheese  
Dill - Ciabatta Toasts

### Smoked Salmon Tartare

\$24

Raw Onions - Dill - Lemon  
Homemade Vinaigrette - Ciabatta Toasts

## A LITTLE EXTRA



### Fried Brussel Sprouts

\$13

Organic Agave Syrup  
Homemade Chipotle Roasted Aioli

### Fresh Organic Vegetables

\$13

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

### Garlic Mushroom Skillet

\$9

Herbs de Provence - Garlic - Butter

### Fries

\$7

Crispy French Fries  
Deep Fried in Canola Oil

### Truffle Fries

\$9

Organic French Black Truffle Oil  
Fresh Parmesan Cheese

### French Demi Baguette

\$5

Traditional French Baguette baked to order  
Served with Farm Butter

*Please allow 10 minutes cooking time*



# Menu

## HOMEMADE SOUPS



### Butternut Squash

\$9

Brown Sugar - Nutmeg - Feta  
Heavy Cream

### Mushroom & Brie

\$9

French Brie Cheese  
Heavy Cream

### Lobster Bisque

\$12

Sherry  
Heavy Cream

## SALADS



Add Organic Chicken \$10, Shrimp \$10  
or Wild Caught Salmon \$15 (15min cooking time)

### Caesar

\$14

Romaine - Croutons - Parmesan  
Creamy Caesar Dressing

### Peach Burrata

\$18

Arugula - Cherry Tomatoes - Peaches  
Burrata Cheese - Homemade Peach Dressing

### Warm Goat Cheese

\$18

Romaine - Tomatoes - Parmesan - Pear  
Champagne Dressing

### Quinoa

\$15

Arugula - Sautéed Vegetables  
Balsamic Dressing

### French Salad

\$25

Arugula - Tomatoes - Goat Cheese - Pear  
Duck Prosciutto - Champagne Dressing

## FLATBREADS



### Pear

\$15

Marinara Sauce - Arugula - Swiss Cheese  
Balsamic Glaze

### Sausages

\$16

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

### Prosciutto

\$17

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

Vegetable, Prosciutto,  
Salmon, Chicken  
Burgers excluded



### Pick 1/2 Salad

Quinoa, Caesar,  
Peach Burrata,  
Warm Goat Cheese



### Option

Plain Fries \$3  
or  
Truffle Fries \$4

or

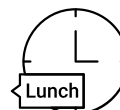
### 1/2 Flatbread

Sausages, Pear,  
Salmon, Prosciutto,  
Chicken

or

### a Cup of Soup

Mushroom & Brie  
Butternut Squash  
Lobster Bisque



# Menu

## BURGERS



### French Burger \$22

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

### Mushroom Burger \$26

8oz Fire Grilled Certified Angus Beef  
Goat Cheese - Mushroom - Sauteed Onions  
Organic Agave Syrup

Burgers and Sandwiches are served with a side :

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



## SANDWICHES



### Organic Chicken Pesto \$22

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

### Prosciutto \$18

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

### Organic Vegetables \$15

Zucchini - Tomatoes - Bell Pepper - Arugula  
Sauteed Onions - Swiss Cheese - Mayo

### Norwegian Smoked Salmon \$22

Farm Butter - Avocado - Arugula  
Tomatoes - Lemon

## PASTA



### 4 Cheeses Macaroni \$15

Shaved and Grated Parmesan  
Cheddar - Monterey Jack - Heavy Cream

### Red Pesto Rigatoni \$22

Sundried Tomatoes - Basil  
Parmesan Cheese - Heavy Cream

### French Ravioles Gratin \$24

Cheese Ravioles - Dill - Heavy Cream  
Norwegian Smoked Salmon

### Chicken Pesto Fettucine \$24

Cage Free Organic Chicken Breast  
Homemade Pesto (no nuts)

### Mushroom Fettucine \$20

Heavy Cream - Parmesan Cheese  
Garlic

## KIDS MEAL

\$15 | 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** \$34

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

### **Fire Grilled Lamb Chops** \$39

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

### **Fire Grilled Duck Breast** \$49

16oz - Served with Fries, (Truffle Fries + \$1)  
or Fresh Organic Sautéed Vegetables  
(Please allow 15 minutes cooking time)

### **Certified Angus Tomahawk** \$149

2lb - Homemade Garlic Butter - Served with  
Roasted Vegetables : Sprouts, Mushrooms,  
Onions, Broccoli, Zucchini, Squash & Carrots

### **French Cut Pork Tomahawk** \$30

14oz - Served with Sautéed Vegetables  
Homemade Strawberry Wine Sauce (on side)  
Butternut Squash Purée (20min cooking time)

## FROM THE BOAT

### **Seafood Paella** \$28

Spanish rice - Wild Caught Salmon - Shrimp  
Mussels - Chorizo Bilbao - Calamari

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

Garlic - White Wine - Tomatoes

### **Wild Caught Salmon** \$26

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



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

### **Basque Burnt Cheesecake** \$8

### **French Crêpe** \$8

Nutella  
or Homemade Organic Strawberry Preserve



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

Please ask your server for the descriptive menu.

## 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 !*



# Menu



## NON-ALCOHOLIC BEVERAGES

### Fountain Drinks \$3.5

Coke, Diet Coke, Unsweetened Iced Tea, Sprite, Lemonade, Pink Lemonade, Fanta

### Juices \$3.5

Apple or Orange

### Bottled Water \$4

Mineral or Sparkling

### Hot Drinks \$3.5

Hot Tea

Espresso or Decaf

### 0% Alcohol Beer \$7

Suntory Japanese All-Free 0%

## LYRE'S COCKTAILS LYRE'S \$12

### Amalfi Italian Spritz

The sweetness from orange is perfectly fused with the complex and astringent flavors of rhubarb, finishing dry and deliciously refreshing.

### Classico Sparkling

Bubbling with taste, generous aromatics, classic green apple tartness followed by a soft richness of pear, peach, and red apple on the palate

### G & T

Firm flavors with juniper & citrus. The bubble provide a generous mouthfeel. The tonic notes complete this classic blend and delivers a refreshingly dry finish.

## BEERS ON TAP 16oz Pints \$10

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

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

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

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

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

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

**Coronado Never Better** 8.1%  
Double IPA - Hop Flavors of Tropical Mango, Passion fruit & Resinous pine

**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

**My Yard Live Muddy Waters** 6.7%  
Hazy IPA - Big notes of tangerine citrus, orange blossom and passion fruit.

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

**Pizza Port Chronic Ale** 4.9%  
Red Ale American Amber - Nutty, Biscuity malt, Piney hops & Citrus fruit notes

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

**Ficks Mango** 5.0%  
Hard Seltzer - Oranges, Mango, Lime

**Stone Buenaveza** 4.7%  
Lager - Lime & Sea Salt notes

**Julian Hard Cider** 6.9%  
Cider - Dry Apple Cider

**Mikkeller Geek Breakfast** 7.5%  
Stout - Oatmeal coffee notes



### Beers Flights

4 Beers - \$12 / 6 Beers - \$18



# Menu



## CHAMPAGNE, ROSE AND SANGRIA

	G	B		G	B
<b>Sparkling Wine Opera Prima Brut</b> Spain - Cava	\$9	\$34	<b>Maison Saleya</b> France - Rosé Côtes de Provence	\$11	\$42
<b>Champagne Moët &amp; Chandon</b> France - Brut Imperial	X	\$95	<b>Homemade White Sangria</b> Spain - Fresh Watermelon Juice	\$9	\$30
<b>Veuve du Vernay</b> France - Sparkling Rosé Brut	\$9	\$34	<b>Red Sangria</b> Spain - Rioja, Orange, Spices	\$9	\$30
<b>Mimosa</b>	\$9	X			

## RED WINES

	G	B		G	B
<b>Merlot Saint Francis</b> California	\$13	\$50	<b>Malbec Trapiche Broquel</b> Argentina	\$12	\$46
<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>Cabernet Sauvignon Caymus</b> California	X	\$190	<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>Ramon Bilbao Albarino</b> Spain - Dry Salty	\$13	\$50			

## COCKTAILS FROM SABÉ

ACTUAL COCKTAILS, CANNED.

Gluten Free - Vegan - All Natural  
14% ABV

### Margarita

Hints of roasted agave, tartness from lime, and sweetness from cane sugar.

### Mojito

Freshly picked mint aroma, tartness from lime, and sweetness from cane sugar with bubbles.

### London G&T

12 botanicals such as juniper and lemon peel married with our homemade tonic to deliver a crisp and clean flavor profile.

\$12

### Moscow Mule

Homemade ginger beer that builds in spice as the bubbles unlock the flavors and aromas.

### Grapefruit Paloma

Tangy grapefruit and a touch of sweetness from cane sugar mingle with roasted agave.

### Ranchwater

Hints of roasted agave, tartness from lime, and a touch of sweetness from cane sugar...

...with lots of bubbles.





