



*French & Spanish Restaurant*

# *Menu*

*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  
Sautéed Onions - Organic Agave Syrupt

### Red Pesto Toasts \$11

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

### Pan Con Tomate \$14

6 Ciabatta Toasts - Tomatoes - Garlic  
Olive Oil - Prosciutto

### Caprese \$13

Tomatoes - Burrata - Italian Basil  
Olive Oil - Balsamic Glaze

### Sweet & Sour Calamari Strips \$19

Japanese Panko - Tangy Chili Sauce

### Scallops \$29

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

### Garlic Shrimp (Warm) \$21

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

### Norwegian Smoked Salmon \$24

4 slices - Lemon - Dill - Farm Butter  
Ciabatta Toasts

### Smoked Salmon Rolls \$17

Norwegian Smoked salmon - Goat Cheese  
Dill - Ciabatta Toasts

*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 \$13

Organic Agave Syrupt  
Homemade Chipotle Roasted Aioli

### Fresh Organic Vegetables \$13

Brocoli - Zuchini - 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

### Lobster Bisque

\$12

Sherry Wine - Tomato Paste - Flour  
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  
Canned Peaches - Burrata Cheese  
Homemade Peach Dressing

### Warm Goat Cheese

\$18

Romaine - Tomatoes - Parmesan  
Canned Pears - Champagne Dressing

### Quinoa

\$15

Arugula - Sautéed Vegetables  
Balsamic 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

\$18

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



### Pick 1/2 Salad

Quinoa, or Caesar,  
or Peach Burrata,  
or Warm Goat Cheese

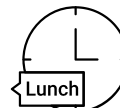


### Option

Plain Fries \$3  
or  
Truffle Fries \$4

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

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



# Menu

## BURGERS



### French Burger \$22

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

### Mushroom Burger \$26

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

## 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)

Burgers and Sandwiches are served with a side :

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



## PASTA



### 4 Cheeses Macaroni \$15

Shaved and Grated Parmesan  
Cheddar - Monterey Jack - Heavy Cream

### French Ravioles Gratin \$24

Cheese Ravioles - Dill - Heavy Cream  
Novegian Smoked Salmon

### Chicken Pesto Rigatoni \$24

Cage Free Organic Chicken Breast  
Homemade Pesto (no nuts)

### Red Pesto Rigatoni \$22

Sundried Tomatoes - Basil  
Parmesan Cheese - Heavy Cream

## 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 -  
Temperature : Rare or Medium Rare only)*



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.

## FROM THE BOAT

### Seafood Paella \$32

Spanish rice - Wild Caught Salmon - Shrimp  
Mussels - Chorizo Bilbao - Calamari - Bell  
Peppers - Spanish Saffron

### Wild Caught Salmon \$26

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

### 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 by food scientist Nick V. Ruello, who was commissioned by Seafood Services Australia in 2004 did his study that the advice was scientifically debunked.*

## 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

<b>Fountain Drinks</b>	\$3.5
Coke, Diet Coke, Unsweetened Iced Tea, Sprite Lemonade, Pink Lemonade, Fanta, Ginger Ale	
<b>Juices</b>	\$3.5
Apple or Orange	
<b>Bottled Water</b>	\$4
Mineral or Sparkling	
<b>Hot Drinks</b>	\$3.5
Hot Tea Espresso or Decaf	
<b>0% Alcohol Beer</b>	\$7
Suntory Japanese All-Free 0% (Can)	

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

**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.

## BEERS ON TAP 16oz Pints \$10



<b>Mother Earth Cali Creamin</b>	5.2%	<b>Fall Plenty For All</b>	4.9%
Cream Ale Nitro - Vanilla Notes		Pilsner - Crisp with the finest pilsner malt	
<b>Stone Tangerine Express</b>	6.7%	<b>Coronado Salty Crew</b>	4.5%
IPA - Tropical & Citrus notes		Blonde Ale - Light bodied, refreshing	
<b>Pizza Port Swamis</b>	6.8%	<b>Mammoth Double Nut Brown</b>	5.5%
IPA - Crisp, Citrus & Pine notes		Brown Ale - Chocolate, Coffee, Dark sweet malts & Nuts notes	
<b>Fall Magical &amp; Delicious</b>	5.5%	<b>Pizza Port Chronic Ale</b>	4.9%
Pale Ale - Grapefruit, Lemon, Tangerine, Orange & Mango notes		Red Ale American Amber - Nutty, Biscuity malt, Piney hops & Citrus fruit notes	
<b>Modern Times Dungeon Map</b>	7.2%	<b>Figuroa Mtain Davy Brown</b>	6.7%
IPA - Citrus & Tropical notes		Brown Ale - Chocolate & coffee against citrus and stone fruit and a mellow bitterness.	
<b>Latitude 33 Blood Orange</b>	7.2%	<b>Ficks Mango</b>	5.0%
IPA - Citrus & Tropical bitterness		Hard Seltzer - Oranges, Mango, Lime 	
<b>Coronado Never Better</b>	8.1%	<b>Stone Buenaveza</b>	4.7%
Double IPA - Hop Flavors of Tropical Mango, Passion fruit & Resinous pine		Lager - Lime & Sea Salt notes	
<b>Ketch Brewing Kamakura</b>	4.8%	<b>Julian Hard Cider</b>	6.9%
Japanese Rice Lager - Soft & Light		Cider - Dry Apple Cider 	
<b>Modern Times Orderville</b>	7.2%	<b>Mikkeller Geek Breakfast</b>	7.5%
Hazy Mosaic IPA		Stout - Oatmeal coffee notes	
<b>Coronado Orange Ave</b>	5.8%		
Wheat Ale - Bread, Spice, Citrus & Orange honey notes			

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



**Goose Island's Bourbon County Stout**  
Chocolate, coffee & caramel flavors  
13.2% Pint **\$30** | Half Pint **\$15**  
excluded from flights



# 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>Carbernet Sauvignon Round Hill</b> California	\$9	\$35	<b>Malbec Trapiche Broquel</b> Argentina	\$12	\$46
<b>Pinot Noir Angeline</b> California	\$12	\$46	<b>Rioja El Coto</b> Spain	\$13	\$50
<b>Cabernet Sauvignon Caymus</b> California	X	\$190	<b>E. Guigal Côtes-du-Rhône</b> France	\$13	\$50
			<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** (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.

**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.

**\$12**

**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.



