

## **TAPAS** SMALL BITES

#### cheese and charcuterie board 11

assortment of cured meats and artisanal cheese with toasted baguette

## flat bread margherita 8

flat bread baked with caramelized onions, swiss and parmesan cheese, fresh tomato and basil

## serrano ham & manchego crostini 9

spanish serrano ham on french baguette, melted manchego cheese

## ahi tartar taco, seaweed salad garnish 11

wonton taco, tuna tartar, cabbage confit and asado aioli, seaweed salad

## empanadas de res 8

spanish beef turnover with raisins and olives in a puff pastry slowly cooked in butter and olive oil





## bruschetta crostini 7

toasted baguette, topped with fresh tomato, seasoned with olive oil, garlic, basil and grated asiago cheese

## mussels provençal gratinée 11

twelve baked mussels with garlic butter served with french baguette

## stuffed jalapeno with blue cheese dressing 7

six jalapenos stuffed with cheddar cheese, lightly breaded and fried, served with a house made blue cheese dressing

#### spanish shrimp skewers 11

four shrimp skewers, seasoned with smoked paprika, wrapped in serrano ham and baked

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flat bread baked with caramelized onions, swiss and parmesan cheese, fresh tomato and basil





## spicy chicken skewers 7

breast of chicken marinated in yoghurt and spices skewered and grilled, served with lemon wedge

## smoked salmon and avocado crostini 9

toasted baguette topped with asado aioli, sliced avocado and smoked salmon, drizzled with lemon juice and olive oil

## mini pork egg rolls 7

deep fried, mini pork egg rolls served with sweet chili sauce

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flat bread baked with caramelized onions, swiss and parmesan cheese, fresh tomato and basil

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**assorted olives 7** kalamata, nicoise and manzanilla olives

## fresh portabella mushrooms 9

fresh portabella mushroom, sautéed with garlic butter and pepper flakes, served with french baguette

## marinated grilled red peppers 7

fresh red bell peppers, grilled and seasoned with garlic and olive oil served with crostinis

## albondigas in saffron sauce 8

small pork and beef meat balls, cooked in a safron and tomato sauce served with toasted sourdough

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## **Buffalo Wings 8**

Chicken wings baked in hot sauce, served with celery sticks and house made blue cheese dressing

## moroccan kefta 11

mini lamb patties seasoned with oriental spices and grilled served with tomato salsa and french bread

## popcorn shrimp 9

seasoned and breaded baby shrimp, deep fried served with house made tartar sauce and lemon wedges

## flat bread margherita 8

flat bread baked with caramelized onions, swiss and parmesan cheese, fresh tomato and basil

## grilled spanish chorizo 9

"palacio" spanish chorizo 4oz – mild grilled and served with french bread



# **TRIPLE CROWN WINNERS**

#### kentucky derby, mint julep \$11

woodford reserve bourbon, fresh crushed mint leaves, simple syrup and water served over ice

#### the preakness, black eyed susan \$11

grey goose vodka, st. germain, pineapple juice, fresh squeezed lime,orange juice, orange slice

## the belmont, belmont breeze \$11

evan williams single barrel bourbon, dry sack sherry, lemon juice, simple syrup, splash orange juice and cranberry juice, mint leaves and orange zest.

## kentucky oaks, oaks lily \$11

stoli vodka, simple syrup,fresh squeezed lime, cranberry juice, splash of triple sec

## del mar, del mar mary \$11

tito's vodka, home made bloody mary mix, fresh squeezed lime, fresh celery

## saratoga springs, sweet tea \$11

knob creek, simple syrup, fresh squeezed lime, triple sec and splash of coke

#### santa anita, down the stretch \$11

grey goose, blue curacao, grenadine, lemon-lime soda, squeeze lemon wedge

