

PINTXOS

BITE SIZE SKEWERS

Dátiles MEDJOOOL DATES GOAT CHEESE, PERSIAN CUCUMBER AND HARISSA \$3.50

Huevo de Codorniz SOFT BOILED QUAIL EGG, PICKLED MUSTARD SEEDS, JAMON SERRANO AND ESPELLETTE \$3.50

Champinones SHERRY BRAISED MUSHROOMS, SAN SIMON CHEESE, JAMON SERRANO \$3.50

Boquerones SPANISH WHITE ANCHOVIES, MANZANILLA OLIVES \$3.50

Pan con Tomate ICONIC CRISTAL BREAD WITH TOMATO CONFITURA \$6

El Gran Plat Cap CHEF'S GRAND SELECTION OF CURED MEATS AND CHEESES \$45

EMBUTIDOS

MEATS

El Plat Cap CHEF'S SELECTION OF CURED MEATS \$32

Jamón Serrano REDONDO IGLESIAS, 16 MONTHS, IMPORTED \$15

 **Jamón Ibérico de Bellota** ACORN FED, PURE BREED, IMPORTED \$32

Salchichón de Ibérico 100% IBERICO DRY-CURED SAUSAGE \$12

Chorizo de Bellota ICONIC, ZESTY 100% IBERIAN SAUSAGE \$12

QUESOS

CHEESES

El Plat Cap de Queso CHEF'S SELECTION OF IBERIAN CHEESES \$28

Caña de Cabra TWO TEXTURED SOFT RIPENED GOAT'S MILK \$10

Valdeon SPICY, SHARP, SPANISH BLUE CHEESE \$10

Manchego Crudo EXQUISITE FARMSTEAD SHEEP'S MILK \$10

ENSALADAS

SALADS

 **Ensalada de Kale** LACINATO KALE WITH GOATCHEESE, PICKED GREEN STRAWBERRIES, POMEGRANATE, CANDIED PISTACHIOS, CITRUS CONFITURA, AND FRESH CARBANZO DRESSING \$16

Cogollos GRILLED LITTLE GEM LETTUCE WITH CHICKEN ESSENCE, TOASTED HAZEL NUTS AND CRISPY CHICKEN SKIN \$18

Ensalada de Remolacha SEASONAL BEETS BRAISED IN PEDRO XIMENEZ, OLIVE OIL AND HERBS, TOSSED WITH CARA CARA ORANGE WILD ARUGALA, HAZELNUTS AND CAÑA DE CABRA \$16

TAPAS FRIAS

COLD TAPAS

Olivos del Venedo WARM CHIARELLO FAMILY VINEYARD OLIVES WITH CITRUS AND FENNEL \$10

Almendras Marcona HOUSE FRIED CALIFORNIA MARCONA ALMONDS WITH OTTIMO GREY SALT \$8

 **Salmón Ahumado** SMOKED SALMON MONTADITO WITH QUESO FRESCO AND TRUFFLE HONEY \$14

Mar y Montaña "SEA AND MOUNTAIN" IBERICO LARDO GENTLY MELTED OVER SEA URCHIN, AND CURED IBERIC LOMO AND TOPPED WITH PEDRO XIMENEZ \$18

Huevos Nacionales DEVILED EGGS PIMENTON AIOLI, ENGLISH PEA AND PIQUILLO PUREE, SAFFRON PICKLED POTATO, AND STURGEON CAVIAR \$14

Chef Owner ~ Michael Chiarello

Chef de Cuisine ~ Matthew Siy

Bar Manager - Jose Luis Delgado

TAPAS CALIENTES

HOT TAPAS

Patatas Bravas FRESHLY DUG, LIGHTLY SMOKED, CRISPY POTATOES WITH SALSA BRAVA AND GARLIC AIOLI \$13

 **Bocadillo de La Casa "Bikini"** ROASTED EGGPLANT, CAÑA DE CABRA CHEESE ON HOUSE MADE BRIOCHE, TRUFFLE HONEY, AND QUINCE CONSERVA \$14

Bocadillo De Calamari "LA MADRILEÑA" ~ CRISPY CALAMARI, SPICY TOMATO SOFRITO, GUINDILLA PEPPERS, AND SQUID INK AIOLI ON HOUSE BRIOCHE. \$12

Gambas Negras OLIVE OIL POACHED HEAD-ON GULF PRAWNS, BLACK GARLIC -CHILI SAUCE AND GRILLED COUNTRY BREAD \$19

 **Huevos Rotos** SUNNY SIDE UP EGG WITH SHRIMP, CRISPY POTATO, GARLIC CHIPS, PINE NUTS, CHILI DE ARBOL AND CHORIZO DRESSING \$19

Pulpo a la Parrilla WOOD GRILLED SPANISH OCTOPUS WITH PIMENTÓN CONFIT POTATOES \$22

Croquetas de Pollo CLASSIC CHICKEN AND ENGLISH PEA CROQUETAS, CRUSTED WITH CHICHARRON, SERVED WITH CURED SEASONAL CITRUS \$14

Albondigas Ala Feria DUCK AND PORK MEATBALLS WITH CHERRY TEMPRANILLO SALSA, FIRE ROASTED ONION SOFRITO, CRISPY SHALLOTS \$19

DE LA BRASA

FROM THE WOOD GRILL

 **Gaucha Bistec** 32 OZ TOMAHAWK RIBEYE STEAK GRILLED OVER HARD WOOD, SERVED WITH MOORISH PEPPER OIL AND CHARRED SCALLIONS \$128

Lubina del Mar MEDITERRANEAN SEA BASS WITH CASTELVETRANO OLIVES, PRESERVED MEYER LEMON, AND BLACK OLIVE MOJO \$40

Pluma IBERICO BELLOTA SHOULDER LOIN, ACORN FED, HEARTH GRILLED, SERVED WITH HONEY CHILI GLAZE AND PETIT NASTURTIUM LEAVES \$46

DEL MERCADO

FROM THE MARKET

Verduras a la Catalana MARKET GREENS SERVED CATALAN STYLE WITH VINEYARD RAISINS, PINE NUTS, AND RAISIN-CAPER PUREE \$14

COLES DE BRUSELA CRISPY FRIED BRUSELL SPROUT, SPICED CREMOSO YOGURT, SWEET PIMENTO \$17

Setas al ajillo GRILLED TRUMPET ROYALE MUSHROOMS BASTED WITH GARLIC CHILLI OIL, TOPPED WITH GARLIC CHIPS, AMONTILLADO SHERRY REDUCTION, AND POACHED EGG YOLK \$16

 **Espargos Trigueros** DELTA ASPARAGUS, GENTLY GRILLED, SERVED OVER FIRE ROASTED ROMESCO SAUCE, TOPPED WITH REBOLLIN CHEESE AND PEA SPROUTS \$15


LAS PAELLAS

PAELLAS

(please allow 40-50 minutes to prepare our Paella's)

Paella Mar y Montaña HEAD-ON GULF PRAWNS A LA PLANCHA, CLAMS, MUSSELS, FRESH ENGLISH PEAS, CHORIZO, ATOP BOMBA RICE, COOKED IN FIRE ROASTED TOMATO SOFRITO, AND JAMON-SHELLFISH BROTH \$65

Paella de Tinta "BLACK PAELLA" BABY CALAMARI A LA PLANCHA, MUSSELS, FIRE ROASTED PIQUILLO PEPPERS, PICKLED GARLIC SCAPES, ATOP BOMBA RICE COOKED IN SQUIDE INK SOFRITO, AND SEAFOOD BROTH \$60

 **Paella Primavera** ROASTED MARKET ROOT VEGETABLES WITH SUNCHOKES, WILD MUSHROOMS, SNAP PEAS, WHITE WINE SOFRITO AND FENNEL BROTH \$52

Gintonic | SPANISH GIN & TONICS

Barça \$17
BLOOM GIN, GRAPEFRUIT,
JUNIPER, LOCAL ROSEMARY,
FEVER TREE TONIC

Galleon \$17
BEEFEATER GIN, LEMON,
BERRY SHRUBB,
FEVER TREE TONIC

Membrillo \$16
HENDRICKS.QUINCE, WINTER
ORANGE, SAFFRON, MEYER
LEMON, FEVER TREE
MEDITERRANEAN TONIC

Son of Sevilla \$17
TANQUERAY FLOR DE SEVILLA,
ST. GERMAIN, LIME, VANILLA,
STAR ANISE, APRICOT TONIC

Spanish Holiday \$16
VODKA, BONAL, ORANGE CORDIAL,
LEMON, CUCUMBER, SODA

Conquistador \$16
NOLETS GIN, ANISE TONIC,APPLE,
LEMON JUICE
FENNEL SALT RIM

Cócteles Españolas | SPANISH STORIES

Paradise Gardens \$16
BELVEDERE LEMON & BASIL,
PATRON CITRONGE MANGO,
POMEGRANATE, LEMON,
DRAGONFRUIT AIR

Pamplona Afternoon \$16
BCN GIN, PATXARAN, MEYER
LEMON, SPARKLING
GARNACHA

Beso De Barca \$17 TEQUILA
BLANCO, RASBERRY
JALAPENO, ROSE AIR

Isabella's Colada \$17
BACARDI 8, MEZCAL UNION,
PANDAN COCONUT CREAM,
PINEAPPLE, LEMONGRASS

Red Sangria | SANGRÍA TINTA

RED WINE, SPANISH BRANDY, CITRUS, GINGER, MIXED
BERRIES, CHAMOMILE AND LOCAL APPLES, HOUSE RECIPE
Glass \$12 / 750ml Porron \$44



White Sangria | SANGRÍA BLANCA

CFV CHIARA BIANCO, SPANISH BRANDY, CITRUS, GINGER,
MIXED TROPICAL FRUIT, TEA AND LOCAL HERBS, HOUSE
RECIPE Glass \$12/ 750ml Porron \$44

Cerveza | BEER

Moritz \$8
BARCELONA, SPAIN [CAN]

Estrella Galicia \$8
A CORUNA, SPAIN [CAN]

1906 Reserva Especial Lager \$8
A CORUNA, SPAIN [BTL]

Trumer Pilsner \$8
BERKELEY CA. [DRAFT]

Almanac Hazy IPA \$8
ALAMEDA C.A [DRAFT]

Sidray Mas | HARD CIDER & MORE

Trabanco
12 oz \$15 / 25 oz \$28
ASTURIAS, SPAIN

iSASTEGi
375 ml / \$10
TOLOSA, SPAIN

Poma Aurea
6 oz / \$14/ 25 oz / \$40
ASTURIAS, SPAIN

Refrescos | SOFT LIBATIONS

J & T \$9
JUNIPER, LIME AND FEVER
TREE MEDITERRANEAN TONIC

Limonada \$9
*ROSEMARY BLUEBERRY
*PASSION TAMARIND
*STRAWBERRY MINT

Te Helado \$8
SHAKEN ICED TEA WITH AGAVE
AND LEMON

Fever Tree Mediterranean Tonic \$5
Coca Cola Mexicana \$6
Old Fashion Sprite \$6
Diet Coke 8oz \$6
Estrella Galicia N/A Beer \$6

Cócteles Vanguardia | MODERN COCKTAILS

The Passion of a Mojito \$17
HERBAL TEA INFUSED BACARDI,
PASSIONFRUIT, MINT, LIME, EGG
WHITE, MARTINI PROSECCO

The Sun Never Sets \$17
CAZADORES BLANCO, LIME,
PARTIDA ANEJO, LICOR 43,
BENEDICTINE, PINEAPPLE
MEZCAL TORCHED ESPUMA

Salt Air Margarita \$16
BLANCO TEQUILA, AGAVE,
FRESHED SQUEEZED LIME,
GREY SALT "AIR"

Port of Spain \$16
MONTELOBOS MEZCAL VIDA,
ANGOSTURA, LIME HIBISCUS
ROSE VANILLA AIR

Cócteles Inspirado

Golden Gate Daisey \$16 KETEL
ONE CUCUMBER & MINT,
SEEDLIP GARDEN, ROSE, LIME,
HIERBAS DE GALICIA, SODA,
HIBISCUS ROSE VANILLA AIR

Pac Hight Spritz \$16
GREY GOOSE ESSENCES,
APEROL, SEEDLIP SPICE,
MOSCATEL, STRAWBERRY,
LEMONGRASS, SODA, CAVA

Widower's Kiss \$17
ANGELS ENVY BOURBON, SANTA
TERESA 1796, BACARDI SPICED,
MAPLE, PEDRO XIMENEZ, CAP
CORSE

S.F. BAY AREA INSPIRED

The Castro \$17
ESPOLON BLANCO,
DRY CURACAO, FINO SHERRY,
FRESNO CHILE, LIME, PRIDE
RAINBOW
+\$10 VOLCAN SMOKE POP-IN

Championship "Policy" \$17
JW BLACK, CARPANO ANTICA,
ANGOSTURA BITTERS
CASA PIENA BARREL SMOKE,
FORTY NINER GOLD DUST

Sutter Smash \$17
BULLEIT BOURBON, CYNAR,
APRICOT PUREE, FRESH
MINT, LEMON

Porrons
Botellón

TRADITIONAL
SPANISH PARTY
PITCHER

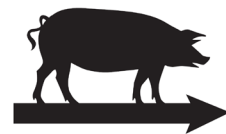


To PASS AROUND, ¡VALE!

Kalimotxo \$38 (500ml)
MEXICAN COKE, RED SANGRIA,
CINNAMON
A BASQUE FAVORITE!

Agua De Valencia \$40 (500ml)
BULLDOG GIN, VODKA, CAVA AND
ORANGE JUICE

COQUETA



415.704.8866

PIER 5 THE EMBARCADERO

C O Q U E T A

/flɜrt/ verb: to behave amorously
without serious intent.

Vino por la Copa | WINE BY THE GLASS

Burbujas | SPARKLING

5oz btl

ROGER COULART, CAVA BRUT GRAN RESERVA , PENEDÉS	2018	18	90
AVINYO, CAVA BRUT ROSE , PENEDÉS	2019	18	90
SCHRAMSBERG, BLANC DE BLANCS , NORTH COAST	2020	20	100

Jerez | SHERRY

2.5 oz btl

EL MAESTRO SIERRA, FINO , [375ML]	8	40
ALEXANDER JULES, FINO , [500ML]	12	70
LA CIGARRERA, MANZANILLA , SAN LUCAR [1L]	9	65
LA CIGARRERA, AMONTILLADO , SAN LUCAR [1L]	8	55
LUSTAO, PALO CORTADO "PENINSULA" [500ML]	12	70
LUSTADO, OLOROSO "PATA DE GALLINA" [500ML]	12	70

Blancos de España | WHITE WINES FROM SPAIN

5oz btl

DONIENE CORRONDONA, HONDARRABI ZURI, TXAKOLINA	2021	13	65
CVNE, VENDIMIA SELECCIONADA, VERDEJO , RUEDA	2021	13	65
GRANBAZAN "ETIQUETA AMBAR" ALBARIÑO , RIAS BAIXAS	2021	16	70

Blancos de California |

WHITE WINES FROM CALIFORNIA

5oz btl

MASON, SAUVIGNON BLANC , NAPA VALLEY	2021	14	59
WHETSTONE, VIOGNIER , RUSSIAN RIVER VALLEY	2019	18	80
FRANK FAMILY, CHARDONNAY , CARNEROS	2021	19	95

Rosados | ROSÉS

5 oz btl

AMEZTOI, RUBENTIS, TXACOLI ROSADO , GETARIAKO	2021	14	65
EHLERS ESTATE, CABERNET SAUVIGNON ROSE , NAPA	2022	15	69

Tintos de España | RED WINES FROM SPAIN

5 oz btl

BLACK SLATE "VILELLA ALTA" GARNATXA , PRIORAT	2019	15	72
HACIENDA DE ARINZANO "VINO DE PAGO", TEMPRANILLO , NAVARRA	2015	16	80
CVNE, RESERVA, TEMPRANILLO , RIOJA	2017	18	90

Tintos de California | RED WINES FROM CALIFORNIA

5 oz btl

WHETSTONE, PINOT NOIR , SONOMA COAST	2019	18	90
PENFOLDS "BIN 704" CABERNET SAUVIGNON	2019	19	95
PARADOR, TEMPRANILLO , NAPA VALLEY	2014	20	100

We fell in love with Spanish wine by wandering the Galician coast, exploring ancient Andalusian bodegas, and picking Spanish thyme in Garnacha fields in Priorat. While we strongly suggest you go on these adventures also, simply drinking these wines may render expensive international travel unnecessary. The story of Spain is all here—from lively, exciting, and new to historic, complex, and brooding, these wines encompass the soulful Spanish exuberance for simply enjoying good food, good drink, and good company.

Espumoso | SPARKLING

‘SALUD!’

Often designated a “wedding wine,” Cava commonly doesn’t receive half of the respect it deserves. The majority of Spanish bubbly hails from Catalunya, and specifically Penedès (the selection below is from here unless stated otherwise). It is made with lesser-known grapes like Macabeu, Xarel-lo, and Parellada. Think great Cava can’t hold a candle to Champagne? We’re out to prove they do.

Penendès		btl
JUVE & CAMP, RESERVA DE LA FAMILIA, BRUT NATURE, GRAN RESEVA	2017	70
JUME GIRO I GIRO RESERVA CAVA BRUT NATURE	NV	79
ROGER GOULART, CAVA BRUT GRAN RESERVA	2017	90
AVINYO, CAVA BRUT, ROSE	2019	90
ROGER GOULART, CAVA BRUT ROSE	2019	90
GRAMONA, III LUSTROS, CAVA BRUT	2015	130

Champagne

Chef Michael Chiarello loves to have a selection of Champagne in his wine list. From the northern most wine region in the world, Champagne is one the most versatile wine and perfect for every occasion. Here is a selection of well know maisons alongside small growers.

		btl
CHARLES LE BEL, 1818 BY BILLECART SALMON, BRUT , AY	NV	120
WARIS LARMANDIER, 'L'INSTANT DE PASSION', BRUT ROSE AVIZE	NV	150
RUINART, BRUT BLANC DE BLANCS , REIMS	NV	150
CHRISTIAN COSSET, 'A01', BRUT AY	NV	160
BRUNO PAILLARD, 'ASSEMBLAGE', EXTRA BRUT , REIMS	2012	190
KRUG, 'GRANDE CUVÉE 170ED', BRUT REIMS	NV	350

Vinos Blancos | WHITE WINES

Pais Vasco 'CHALK-OH-LEE'

Just hearing the word “Txakoli” evokes thoughts of hot days, cold wine, and sweet, briny oysters. This crisp, lightly sparkling wine from the Northern coast of Spain is as easy to drink as it is difficult to spell, and best consumed young. Don't worry about the names of the grapes; only the Basque can actually pronounce them.

		btl
SOMOS UNO, HONDARRABI ZURI, ARABAKO TXAKOLINA	2017	60
HIRUZTA, HONDARRABI ZURI, GETARIAKO TXAKOLINA	2020	75

Castilla y Leon TORRID SUMMERS, COOL NIGHTS

Normally associated with red wines, the sprawling central region of Castilla y Leon is home to 9 Designaciones de Origen (DOs), including Toro, Rueda, Bierzo, and Ribera del Duero. The best white wines here come from the aromatic Verdejo and the terroir-driven Godello.

		btl
VIORE “SOBRE LIAS” VERDEJO , RUEDA	2021	49
GARCIAREVALO, FINCA TRESOLMOS, VERDEJO , RUEDA	2020	50
DUQUESA DE VALLADOLID, VERDEJO , RUEDA	2020	60
BELONDRADE Y LURTON, QUINTA APOLLONIA, VERDEJO RUEDA	2020	65

Vinos Blancos | WHITE WINES

Catalunya UN POCO DE TODO

Located in the Northeastern corner of Spain near the French border, Catalonia terrain encompasses both warm Mediterranean coast and cool Pyrenees slopes. Not surprisingly then, the wines here are extremely varied; think of cool cava, rich Priorat, and everything in between. Wineries here are also experimenting with international varietals; Riesling from Spain? Riquísimo!

		btl
GRAMONA GESSAMI BLANCO, PENEDES	2021	48
BLACK SLATE, 'LA MORERA', GARNATXA BLANCA , PRIORAT	2018	50
MAS DOIX, MURMURI, GARNATXA BLANCA , PRIORAT	2021	82
NELIN, GARNATXA BLANCA CARINENA , PRIORAT	2018	105
CELLAR PINOL, L'AVI ARRUFÍ, GARNATXA BLANCA , TERRA ALTA	2020	120
FAMILIA TORRES, VARIEDAD RECUPERADA N23, FORCADA , PENEDES	2019	130

Andalucia

		btl
MOLINO REAL "MOUNTAIN BLANCO" MOSCATEL DO SIERRA DE MALAGA	2021	48

Vinos Blancos | WHITE WINES

Galicia 'GREEN SPAIN'

With Portugal to the south and over 1,000 miles of coastline, the landscape of Galicia is marked by shallow fjords, rolling hills, and lush forests. Due to the region's relative poverty and isolation from the rest of Spain, its exceptional wines only began gaining international recognition in the 1990s. Since then, the popularity of Galician wines has skyrocketed, and rightfully so. The mainly cool, damp climate and stony soils produce both stunning, lively whites and aromatic, graceful tintos. Albariño, the most popular white wine from Rias Baixas in Galicia has been sited as the 'best seafood wine in the world.' We don't disagree.

		btl
CABA DO XIL " OBARREIRO" CODELLO , VALDEORRAS	2021	60
AVANCIA, OLD VINE, CODELLO , VALDEORRAS	2021	60
MORAIMA, ALBARIÑO , RIAS BAIXAS	2021	65
GRANBAZAN, ALBARIÑO , 'AMBAR' RIAS BAIXAS	2020	70
ZARATE "VAL DO SALNES" ALBARIÑO , RIAS BAIXAS	2021	85
DO FERREIRO, ALBARIÑO , RIAS BAIXAS	2021	100

Mallorca

		btl
MESQUIDA MORA "ACROLLAM BLANC" GIRO & PRENSAL	2029	55

Vinos Blancos | WHITE WINES

Rioja EL CONOCIDO

The first evidence of winemaking dates back to 873 in what is probably the most well-known wine region of Spain. Though Rioja is better known for earthy, oaked red wines, Viura (known as Macabeo in Catalonia) is the most important white varietal here.

		btl
PLACET DE VALTOMELLOSO, VIURA	2017	90
CONTINO BLANCO VIURA	2019	124
REMELLURI, BLANCO, GARNATXA BLANCA/VIURA	2018	145
RCVNE, MONOPOLE GRAN RESERV, VIURA/SHERRY	2015	340

La Mancha

“To dream the impossible dream, that is my quest.” MCS

		btl
PESQUERA “ALEJAIREN” CRIANZA AIREN	2015	60

Rosados de España | SPANISH ROSÉS

		btl
BODEGAS AKILIA, CLARETE, PALOMINO BLEND, BIERZO	2021	40
ANONIMAS VITICULTORAS “DUNARIA” CAIÑO ROSADO, RIAS BAIXAS	2021	45
CVNE, TEMPRANILLO, RIOJA	2021	65
TOSCA CEREDDA, MOSTO, PALOMINO FINO, CADIZ	2016	91

Vinos Tintos | RED WINES

Castilla y León 'TINTO DEL PAIS'

Hardly known internationally until the 1980s, Ribera del Duero is often cited as Spain's leading red wine producing region next to Rioja. Tempranillo is king here, and all wines listed below are largely comprised of Spain's noble grape. It is named for Spanish "temprano" as it ripens several weeks earlier than other Spanish varietals.

Castilla y Leon		btl
BODEGAS MAURO	2019	115
FINCA LA PIÑONERA "PEGASO GRANITO"	2018	141
FINCA LAPIÑONERA "PEGASO PIZARRA"	2018	141

Ribera del Duero		btl
PAGO DEL CIELO, CELESTE, CRIANZA	2019	60
PINGUS, PSI	2020	75
TINTO PESQUERA CRIANZA	2019	95
GARMON	2018	140
AALTO	2019	150
VEGA SICILIA, 'ALION'	2018	200
PINGUS, FLOR DE PINGUS	2020	240
TINTO PESQUERA "MILLENIUM" RESERVA ESPECIAL	2015	262
VINA SASTRE, 'PAGO DE SANTA CRUZ', GRAN RESERVA	2015	310
VEGA SICILIA, 'VALBUENA 5'	2017	400
VEGA SICILIA, 'UNICO'	2011	950

Toro		btl
NUMANTHIA 'TERMES'	2018	90
VEGA SICILIA, 'PINTIA'	2017	160

Vinos Tintos | RED WINES

Galicia THE WILD WEST

Mencia is the most important red grape in Galicia, and varies in style drastically. Pure, blended, oaked, un-oaked, carbonically macerated—you name it, and it's likely someone is making Mencia this way.

btl

LADEIRAS DO XIL, GABA DO XIL MENCIA	2019	50
ALVAREDOS - HOBBS, MENCIA	2019	179
VIRGEN DEL CALIR "LOS CARISMATICOS" MERENZA	2018	99

Catalonia

Located in the Northeast corner of Spain near the French border, Catalonia terrain encompasses both warm Mediterranean and cool Pyrenees climate.

Montsant

btl

SINDICAT LA FIGUERA, CARNACHA	2021	72
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Priorat

btl

NOSTER "SANTS" CARNATXA CARIÑERA	2014	79
CLOS ERASMU "LAUREL" CARNATXA & CABERNET	2020	99
PORRERA, 'VALL LLACH', CARIÑENA CARNATXA	2021	150
FERRER BOBET "VINYES VELLES" CARIGNAN	2028	180
CELLAR, PINOL 'MATHER TERESINA', CARNACHA CARINENA	2018	200
CLOS MARTINET, CARNACHA	2019	220
MAS DOIX, CARNACHA CARIÑERA	2017	220
ALVARO PALACIO, 'FINCA DOFI' CARNACHA CARINENA	2017	280
CLOS ERASMUS, CARNATXA SYRAH	2017	450

Vinos Tintos | RED WINES

La Rioja EL REY

Tempranillo is nowhere more at home than in Rioja, one of only two DOCs in Spain. It is the main grape of many of the wines listed here. Riojas have traditionally been characterized by their use of oak, and are still classified according to the amount of time spent in barrel; however, many winemakers are experimenting with leaner, elegant styles for the international market.

		btl
TOBELOS CRIANZA	2017	52
BODEGAS IZADI RESERVA	2018	60
FINCA VALPIEDRA RESERVA	2012	80
LA RIOJA ALTA 'VINA ALBERDI' RESERVA	2018	95
BODEGAS RIOJANAS "MONTE REAL" GRAN RESERVA	2005	99
CONTINO 'RESERVA'	2017	110
TRINIDAD CONDE DE HERVIAS	2011	165
GRANJA REMELLURI 'RESERVA'	2008	180
CVNE, 'IMPERIAL', GRAN RESERVA	2015	190
GRANJA REMELLURI, 'GRAN RESERVA'	2011	240
MUGA, PRADO ENEA, GRAN RESERVA	2015	265
ARTADI, 'VINA EL PISON'	2004	1100

Vinos Tintos | RED WINES

Descubrimiento Espanola SPANISH DISCOVERY

Las Islas

The Canaries aren't the only Spanish wine-producing islands untouched by Phyloxera. However, mostly known for beaches and tourism, Mallorca has only one bodega for every 65 restaurants. By cultivating indigenous varietals and using traditional winemaking techniques, Mallorcan and Canary Island winemakers alike are beginning to showcase their 'alternative' wines on the mainstream stage.

		btl
DOMINGUEZ ANTOLOGIA, NEGRAMOLL, BLEND TENERIFE	2012	94

Aragon

		btl
A DOS MANOS, CARNACHA	2018	60
AYLES "VINO DE PAGO" CARNACHA TEMPRANILLO	2019	70
ALTO MONCAYO, 'VERATON', CAMPO DE BORJA, CARNACHA	20119	98

Jumilla

		btl
PARAJE LAS CHOZAS MONASTRELL	2018	60

Since Michael opened his first restaurant in Napa in 1987, he has seen the valley grow into how we know it today. One constant has been the relationships and stories that have developed over the years. Our collection of California wine is meant to represent these lasting friendships, world-class appellations, and some of the best cellars we have right here at home.

N. CALIFORNIA

Burbujas | SPARKLING

		btl
DOMAINE CHANDON, ÉTOILE, BRUT	NV	95
SCHRAMSBERG, BRUT BLANC DE NOIR, NORTH COAST	2019	95
SCHRAMSBERG, BRUT ROSE, NORTH COAST	2019	100

Vinos Blancos | WHITE WINES

Sauvignon Blanc		btl
GAINNEY VINEYARD, SANTA YNEZ CALLEY	2022	65
TRINCHEROS "MARY'S" NAPA VALLEY	2021	68
EHLERS ESTATE, NAPA VALLEY	2022	85
DOMAINE CURRY, NAPA VALLEY	2021	100

Vinos Blancos | WHITE WINES

Chardonnay		btl
FRANK FAMILY, CARNEROS, NAPA VALLEY	2021	95
FAILLA, SONOMA COAST	2020	95
FAR NIENTE, NAPA VALLEY	2021	120
DUMOL, 'ISOBEL' CHARLES HEINTZ VINEYARD, RUSSIAN RIVER	2020	140

Unique California Whites		btl
PRIEST RANCH, GRENADE BLANC	2017	60
WILLAMETTE VALLEY VINEYARDS, WHITE PINOT NOIR , WILLIAMETTE VALLEY	2021	76
WHETSTONE, VIOGNIER ,RUSSIAN RIVER VALLEY	2018	80
SMITH & MADRONE, RIESLING , NAPA VALLEY	2016	82

Rosados | ROSÉS

		btl
MIRA, ROSE OF PINOT NOIR , NAPA VALLEY.	2019	50
AMOUSE BOUCHE "PRET A BOIRE" GRENADE ROSE , NAPA VALLEY	2022	100

Vinos Tintos | RED WINES

Pinot Noir		btl
ETUDE, GRACE BENDITS RANCH, CARNEROS	2018	75
TALBOTT, SLEEPY HOLLOW VINEYARD, SANTA LUCIA HIGHLANDS	2018	80
PONZI VINEYARDS, WILLAMETTE VALLEY OR	2019	85
FLOWERS, SONOMA COAST	2021	100
KISTLER, RUSSIAN RIVER VALLEY	2020	145
HDV, 'YGNACIA', CARNEROS	2020	200

Zinfandel		btl
ROBERT BIALE, BLACK CHICKEN, NAPA VALLEY	2021	80
TURLEY, 'OLD VINE' CALIFORNIA	2020	100

Alternative Reds		btl
LARKIN, JACK LARKIN, MERLOT , NAPA VALLEY	2018	100
DAQU "SEQUENTIS" RESERVA MERLOT , PASO ROBLES COAST	2020	120
EHLER ESTATE, CABERNET FRANC , NAPA VALLEY	2019	145
HAMEL FAMILY "ITSHMUS" BORDEAUX BLEND , SONOMA	2018	226
AMOUSE BOUCHE, MERLOT , NAPA VALLEY	2018	350
SINE QUA NON "DISTENTA II" SYRAH , CENTRAL COAST	2019	570

Vinos Tintos | RED WINES

Cabernet Sauvignon		btl
NEWTON, 'UNFILTERED', NAPA VALLEY	2018	100
FAUST, NAPA VALLEY	2020	110
ADAPTATION, NAPA VALLEY	2018	120
JOSEPH PHELPS, NAPA VALLEY	2019	140
PARADIGM, NAPA VALLEY	2018	150
FRESH VINE, 'RESERVE', NAPA VALLEY	2019	210
DARIOUSH 'SIGNATURE', NAPA VALLEY	2017	240
SILVER OAK, NAPA VALLEY	2018	310
PATRIMONY, PASO ROBLES	2019	495
OPUS ONE, NAPA VALLEY	2019	615