

HAPPY HOUR

EVERY DAY, 4 - 7PM

BOTTLED BEERS AND PINTA DRAFTS \$3 OFF

HOUSE SPECIALTY COCKTAILS 7.

HOUSE LIQUORS 6.

HOUSE MARTINIS 7.

SANGRIAS 6./24.

Skinny drinks available. Ask your server for details.

VINO TINTOS- RED WINE

SENDA VERDE, MENCIA 6./24.

Bierzo, 2020

JUAN GIL, MONASTRELL 6.25/25.

Jumilla, 2019

ALTA PAVINA, CITIUS, PINOT NOIR 7.5/30.

Castilla y Leon, 2016

MEIOMI, PINOT NOIR 7.5/30.

Sonoma County, 2020

MARQUÉS DE RISCAL, RESERVA 7./28.

Rioja, 2016/2017

OTAZU, PREMIUM CUVÉE 5./20.

Navarra, 2018

CEPA 21, HITO 6.5/26.

Ribera del Duero, 2019

NUMANTHIA, TERMES 7.5/30.

Toro, 2017

B.R. COHN, CABERNET SAUVIGNON 7./28.

Napa Valley, 2019

PINORD, RED BAT 7.5/30.

Priorat, 2019

MARQUÉS DE RISCAL, ARIENZO 20.

Rioja, 2017

VOLVER, WRONGO DONGO, MONASTRELL 20.

Jumilla, 2018

EMILIO MORO, FINCA RESALSO 28.

Ribera del Duero, 2019

REMELLURI, RESERVA 75.

Rioja, 2013

EMILIO MORO 9.5/38.

Ribera del Duero, 2018

AALTO 111.

Ribera del Duero, 2019

JUSTIN, CABERNET SAUVIGNON 9.5/38.

Paso Robles, 2018

SENDA NEGRA, GARNACHA TINTORERA 28.

Almansa, 2015

GOUGUENHEIM, RESERVA, MALBEC 6./24.

Mendoza, 2019

MONTECILLO, CRIANZA 5.5/22.

Rioja, 2019

ATECA, HONORO VERA, GARNACHA 5.5/22.

Calatayud, 2019

CELESTE, CRIANZA 8.5/34.

Ribera del Duero, 2018

VINOS BLANCOS - WHITE WINE

FERRARI CARRANO, FUME BLANC 20.

Sonoma Valley, 2021

SENDA VERDE, ALBARIÑO 6./24.

Bierzo, 2018

BODEGAS ONDARRE, TEMPRANILLO BLANCO 5./20.

Rioja, 2019

MENADE, VERDEJO 6.5/26.

Rueda, 2020

CASTILLO DE MONJARDIN, CHARDONNAY 5./20.

Navarra, 2019

INAZIO URRUZOLA, TXAKOLINA 28.

País Vasco, 2020

LANDMARK, CHARDONNAY 7./28.

Sonoma Coast, 2019

VIÑA GODEVAL, GODELLO 7./28.

Valdeorras, 2019

VIÑA SOL, WHITE BLEND 5./20.

Rueda, 2021

EMINA, SAUVIGNON BLANC 5.5/22.

Rueda, 2020

ROSÉ

CARLOS SERRES 5./20.

Rioja, 2020

VINOS ESPUMOSOS - SPARKLING WINE

PROSE, PROSECCO 5./20.

Italy, 2015

MAS FI BRUT, CAVA 5.5/22.

Penedès, N.V.

RAVENTÓS Y BLANC, BRUT 33.

Penedès, 2018

CA' MOMI HEARTCRAFT, BRUT ROSÉ 27.

California, N.V.

MON TO SUN, 4-7PM

 Bulla favorites

BAR TAPAS HAPPY HOUR

Only offered at bar

BOARDS

CHEF'S BOARD 19. *Tetilla, Manchego, Jamón Serrano, Chorizo de Cantimpalo, olives*

TAPAS

POTATO TORTILLA 5.5

*Traditional Spanish omelet, caramelized onions, garlic aioli**PIMIENTOS DE PADRÓN 7.5 *Blistered shishito peppers, sea salt*

SAUTÉED GARLIC SHRIMP 10.

*Brandy, pepper flakes*PATATAS BRAVAS 5.5 *Crispy potato cubes, spicy brava sauce, aioli**HAM CROQUETTES 6. *Serrano ham, fig jelly*

MARGHERITA FLATBREAD 7.5

Spanish tomato sauce, roma tomatoes, mozzarella cheese, oregano

PINTXO MORUNO 8.5

Cumin marinated grilled pork loin skewers, mojo verde, Greek yogurt

ANDALUSIAN GAZPACHO 5.

Spanish chilled vegetable soup

KALE CAESAR 8.

Serrano-caesar dressing, Manchego, croutons

FRIED ARTICHOKEs 7.5

*Artichoke hearts, lemon, mint aioli**

05.22

As a result of current conditions, appropriate substitutions may be made for listed meats and cheeses when necessary.

The consumption of raw or undercooked meat, seafood, and eggs increases the risk of foodborne illness.

Please notify manager of any food allergies, we are unable to guarantee against all possible cross-contamination.

18% service charge will be added to parties of six or more.