

FINCA TAPAS & BOTTLE SHOP

TAPAS

Tingly Olives GF	\$9
Szechuan spice, lemon peel, garlic	
Nashville Peanuts	\$9
Crispy chicken skins, chicken salt, chile oil	
Charred Eggplant Dip with House Potato Chips GF	\$11
Koji salt, sumac	
Patatas Bravas GF	\$14
Jalapeño crema, California peppers, roasted garlic cloves	
Grilled Sunchokes	\$12
Gochujang sauce, Parmesan, chives	
Surf and Turf Toast	\$22
Beef carpaccio, shrimp and scallop sausage, horseradish mayo, brioche	
Smoked Trout	\$19
English muffin, avocado, bacon, egg	
Griddled Pork Cakes	\$12
Soy-maple mayo, bonito flakes	
Bone Marrow	\$14
Red pepper jelly, grilled sourdough	
Roasted Cauliflower	\$14
Popcorn and local miso cream, breadcrumbs, green onion	
Hamachi Crudo GF	\$16
Picholine oil, avocado, orange, Fresno chile, red onion	
Charred Octopus GF	\$18
Rich tomato sauce, potatoes, Kalamata olives	
Mushroom St.-Jacques	\$14
Maitake & cremini mushroom, scallop-potato puree, Gruyere, breadcrumb, parsely, tarragon	
Char-Grilled Chicken Thighs GF	\$13
Dried chile rub, cabbage chowchow relish	
Fried Chicken & Caviar	\$38
Crème fraîche dressing, ranch herbs	
<i>Add a 1/2 glass of Gran Reserva Cava for \$12 or a full glass for \$20 per person</i>	
Grilled Local Squash and Frisée GF	\$13
Ancho and pepita salsa macha, serrano, crema	
Creamed Corn and Cured Cod	\$14
Apple smoked bacon, grilled sourdough	
New York Strip Tataki	\$20
Fermented scallop ponzu, green onion	
BBQ Pork Cachapa GF	\$15
Black beans, Jack cheese, sour cream	
XL Duck Confit Croquette	\$12
Cherry mustard dipping sauce	

HOUSE VERMOUTH FOR THE TABLE

We encourage you to enjoy our house-made vermouth to begin every meal. Just say the word and we'll bring some out for \$6 per person or \$36 for a 1 liter carafe.

CURDS & CURES

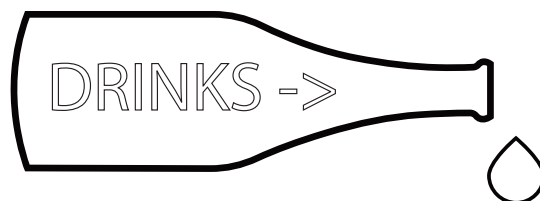
Raclette	\$10
Pickled beech mushrooms, crackers	
Warm Brie	\$10
Caramelized onion, apple butter, crackers	
Pork Belly & Cocoa Nibs	\$9
Grilled banana, sourdough	
Duck Paté	\$13
Grape jam, grilled sourdough	

LARGE PLATES

Grilled Hanger Steak GF	\$29
Salsa verde, pistachio, brown butter potatoes	
Seared Local Halibut GF	\$33
Smoked trout roe butter sauce, capers, dandelions	
Two Fried Quails	\$42
Morita chile-sesame glaze, root vegetables, black garlic bread pudding	

DESSERTS

Layered Chocolate Caramel Pudding	\$12
Cookie crumble, shaved dark chocolate, whipped cream	
Cinnamon and Orange Cheesecakes	\$14
Goat cheese, cream cheese, caramel, graham soil	
Guava and Cream Cheese Pie GF	\$10
Guava paste, puff pastry	



**Consuming raw or uncooked meats and seafood may increase your risk of food-borne illness, especially if you have certain allergies. Please inform your server if a person in your party has allergies.*

**We do not accept cash payments. We apologize for any inconvenience.*

WINES BY THE GLASS

1/2 Glass | Glass | Bottle

SPARKLING

Breathless Wines Sparkling Blanc de Noirs, NV	10 18 55
Pinot Noir North Coast, California	
Scribe Pétillant Naturel Rosé 2022	10 18 55
Pinot Noir Sonoma Valley, California	

WHITE

Dominio Del Soto 'Vino Blanco', 2020	7 14 45
Albillo Mayor Ribera del Duero, Spain	
Hasi Berriak, 'Arotz', 2021	11 20 57
Hondarribi Zuri Bizkaiko Txakolina, País Vasco, Spain	
Jolie-Laide, Fanucchi Wood Road Vineyard 2022	9 16 53
Trousseau Gris Russian River Valley, Sonoma, California	

ROSÉ & ORANGE

Giornata, 'Amphora Series', Jacknife Vineyard, 2022	10 18 55
Falanghina Paso Robles, California	
Orixe Sotelo, 'Rosé en Flor' 2022	9 16 53
Garnacha, Tempranillo Monterey County, California	

RED

Fuentes del Silencio, 'Las Jaras' 2019	8 15 43
Mencia, Prieto Picudo Jamuz, Castilla y León, Spain	
Precedent Evangelho Vineyard, 2020	9 16 45
Zinfandel Contra Costa County, California	
Frick Winery Owl Hill Vineyard, 2021	8 15 43
Mourvèdre Dry Creek Valley, Sonoma, California	

TOP VINEYARD SITES

Conde de Hervías, Las Arenillas Vineyard 2011	25 48 97
Tempranillo Rioja Alta, Rioja, Spain	
Anakota Winery, Helena Dakota Vineyard, 2011	35 58 155
Cabernet Sauvignon Knights Valley, Sonoma, California	

+ ASK WHAT ELSE WE HAVE OPEN FROM THE BOTTLE SHOP

+ ALL WINES PRESENTED UTILIZE GREEN VINEYARD PRACTICES

VERMOUTH

Finca House Vermouth	6
North Park, San Diego, California	
Dos Déus 'Origins' Reserve	8
Bellmunt del Priorat, Priorat, Spain	
Lustau Vermut Rojo	8
Jerez de la Frontera, Spain	

AFTER DINNER

Coming Soon...

NON-ALCOHOLIC

Shrub-a-Dub-Dub 10
Choose guava-cinnamon,-orange,
OR pineapple-turmeric, ginger
with Topo Chico

More Coming Soon...

COCKTAILS

Finca Spritz	12
Bitter orange aperitif, sparkling wine, agave, Topo Chico	
The Adonis	12
Vermut Rojo, Fino sherry, orange swath	
Compost Tea	12
Earl Tea, Bergamot, Lo-Fi Dry Vermouth	

More Coming Soon...

CIDER & BEER

Estrella Damm 7
Lager | Barcelona, Spain

More Coming Soon...

JOIN THE CLUB

- Experiences
- Special Pricing
- Allocations
- No Corkage

