

# Platos Pequeños

## Dates

stuffed with Gorgonzola and Toasted Almonds

**\$6.50**

*Suggested Pairing:* Veuve Cliquot Champagne

## Croquetas de Jamón

Traditional Ham Croquettes

**\$5**

*Suggested Pairing:* Las Moras Rez Shiraz

## Baby Spinach and Arugula Salad

with Roasted Beets and Toasted Almonds

with Lemon-Balsamic Vinaigrette

**\$7.5**

*Suggested Pairing:* Haras de Prique Chardonnay

## Tortilla Española

Traditional Omelet with Chorizo, Potato

and Caramelized Onion

**\$10**

*Suggested Pairing:* Sonoma Cutrer Chardonnay

## Ensalada de Mariscos

Shrimp, Scallops and Calamari with Peppers,

Onions, Garlic, Lime and Cilantro

**\$11**

*Suggested Pairing:* Goats do Roam White Meritage

## Pionono

Sweet Plantain wrapped Grilled Skirt Steak

with Sofrito and Smoked Queso over Plantain Mash

with Lime-Coconut-Curry Sauce

**\$10**

*Suggested Pairing:* Marguis de Riscal Reserva Cabernet

## Calamari Frito Mojito

Fried Calamari served with Mojito Dipping Sauce

**\$11**

*Suggested Pairing:* The Cobb Definitive Mojito

## Jerk Chicken Wings

1 lb of Wings with Chili-Mango Dipping Sauce

**\$9.5**

*Suggested Pairing:* Chateau St. Michelle Riesling  
or Red Stripe Beer

## Gambas con Tocino

Bacon wrapped Shrimp stuffed with Water Chestnuts and Jalapeño

with Guava-Horseradish Sauce

**\$13**

*Suggested Pairing:* Santa Margarita Pinot Grigio

## Kick Ass Guacamole

with Fresh Chips

**\$9**

*Suggested Pairing:* Corona

## Champiñones Ajillo

Exotic Mushrooms sautéed in Herb Oil with Dried Chilies,

Garlic, Shallots and Spanish Sherry

**\$12**

*Suggested Pairing:* Erath Pinot Noir

## Mussels Diabolo

steamed in White Wine with Garlic, Dried Red Chili Flakes,

Spicy Chorizo, Tomatoes, Leeks and Corn

**\$13.5**

*Suggested Pairing:* Kim Crawford Sauvignon Blanc

\* The consumption of under-cooked food products may increase your risk for food borne illness

Executive Chef Alan Lake

# Platos Grandes

## Queso

Manchego with Membrillo, Delice Tres Crème, Asiago Fricca,

Cabrales Crostini, Honey Goat Cheese and Seasonal Garnishes

**\$17**

*Suggested Pairing:* Taylor Fladgate Porto

## Carne

Jamón Serrano, Parma Prosciutto, Mild Chorizo, Spicy Chorizo

**\$17**

*Suggested Pairing:* Cyt Marques de Casa y Conche Merlot

## Sandwich Cubano

Traditional Cuban Sandwich of House Roasted Pork,

Baked Ham, Swiss Cheese, Sliced Pickles and Mustard

**\$9**

*Suggested Pairing:* Presidente Cerveza

## Burrito de Vegetales

with sautéed Mushrooms, Celery, Onions, Peppers, Guacamole,

Queso Fresco, Cheddar Cheese Chipotle Aioli, Rice and Black Beans

**\$8.5**

Add Chicken, Steak or Shrimp **\$3.00**

*Suggested Pairing:* Dos XX

## 1/2 lb. Grilled Angus Hamburger \*

**\$8.5**

Toppings: sautéed Onions or Mushrooms,

American, Cheddar, Blue or Swiss Cheese, Fried Egg,

Applewood Smoked Bacon, Roasted Garlic or Avocado

**\$1.5 ea**

*Suggested Pairing:* Ravenswood Vitners Blend Zinfindal

## Cobb Cobb Salad

Roasted Peppers, Grilled Chicken Breast, Avocado, Corn,

Scallions, Bacon, Grape Tomatoes, Gorgonzola and

Crisp Tortilla Strips with Lime-Cumin Dressing

**\$12**

*Suggested Pairing:* Charles Krug Chardonnay

## Crab Salad

with Mango, Grilled Asparagus, Avocado and

Hearts of Palm with Toasted Pine Nut Vinaigrette

**\$16**

*Suggested Pairing:* Santa Margarita Pinot Grigio

## Penne Pasta

with Grilled Chicken, Roasted Peppers, Mushrooms and Asparagus

with Garlic Asiago Cream Sauce

**\$15**

*Suggested Pairing:* Caymus Conundrum Chardonnay

## Oxtail

Braised in Rioja Wine

with Roasted Vegetables, Steamed Cabbage and Rice Pilaf

**\$14**

*Suggested Pairing:* Marquis De Cacaes Rioja

## Churrasco \*

8 oz. Grilled Mojo Skirt Steak or Grilled Mojo Chicken Breast

with Roasted Tomato Chimichurri, Rice and Beans,

Fresh Herb Salad with Marcona Almonds and Grapes

**Steak \$17 Chicken \$15**

*Suggested Pairing:* Cassilero del Diabolo Carmenere

## Tournedos de Filet

Two 3 oz. Tournedos served over Boniato Smash

served with Mushrooms, Roasted Shallots

and Marsala Demi Glace

**\$25**

*Suggested Pairing:* Cigar Zin

## Yellowtail Snapper ala Margarita

sautéed with Tequila, Lime, Bananas and Toasted Almonds

served with Rice Pilaf

**\$23**

*Suggested Pairing:* Stag's Leap Reserve Chardonnay