

Carmocha was a loving, caring, vivacious woman, with a thirst for adventure. Follow my Tía Carmen, known as "Carmocha" as she takes us on a journey across the globe, exploring rich flavors, diverse cultures, and delicious recipes. We invite you to celebrate her travels through the dining experience. Buen provecho! - Angelo

## STARTERS & hummus & ezme

**SALADS** house made chickpea puree, tahini, bell pepper tomato spread, crispy chickpeas, grilled focaccia | 21 g v

### tuna ceviche

hawaiian yellowfin, chili oil, jalapeños, cucumber, red onion, avocado tostadas | 23 a

### burrata

heirloom tomatoes, kalamata olive breadcrumbs, sherry vinaigrette | 17 v a d gl

### mediterranean salad

romaine lettuce, feta, olives, cherry tomatoes, greek style herb dressing | 17 v a d | add chicken 12 | salmon 16 | steak 16

### grilled chicken cobb

local iceberg lettuce, cherry tomatoes, pickled red onions, crispy serrano ham, hard boiled eggs, avocado green goddess | 22

## SANDWICHES & crispy fish sandwich

**BURGERS &** halibut, onion jam, cilantro, fries | 22 gl a

### MORE

### chicken katsu sandwich

chicken cutlet, arugula, cucumbers, katsu aioli, asian slaw toasted brioche bun, fries | 22 gl f

### grilled chicken gyro

marinated chicken, lettuce, tomatoes, cucumbers, kalamata olives, tzatziki roti bread | 18 a d gl

### veggie burger

black bean pattie, vegan cheddar cheese, lettuce, tomato, sweet onion grand sauce, toasted bun, fries | 19

### carmocha burger

6oz prime patty, sweet onions, american cheese, homemade bread & butter pickles, dijonnaise, toasted brioche, fries | 25 add bacon | 8 d gl a e

## SWEETS & basque cheesecake

passion fruit gélee, toasted coconut, mango sorbet | 16 d

### moroccan turtle

cinnamon chocolate cake, toasted coconut, walnuts, moroccan spiced caramel | 15 vgn n gl

### elderflower manuka honey panna cotta

honey puffed rice crumble, honeycomb, caramelized peaches | 16 d

### tia's sundae

vanilla ice cream, elderflower caramel, bananas | 15 vgn n gl

Angelo A. Sosa, Chef | Daniel Arias, Chef de Cuisine | Piero Rodriguez, General Manager

V vegetarian | vgn vegan | sh shellfish | f fnfish | n nuts | a l allium | d dairy | gl gluten | e eggs

These items are prepared to order and can be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please inform your server of any allergies or dietary restrictions.

# COCKTAILS, WINE, BEER AND ZERO PROOF

## SPECIALTY COCKTAILS

<b>easy rider</b>	21
<i>vida mezcal, corn, chartreuse, lime, ginger (clarified punch)</i>	
<b>singing in the rain</b>	18
<i>skyy vodka, mommenpop blood orange, limoncello, cointreau</i>	
<b>tia's garden</b>	18
<i>tequila blanco, rosemary syrup, lemon, lime, aquafaba</i>	
<b>notorious</b>	19
<i>skyy vodka, blood orange, pineapple, passion fruit *</i>	
<b>smoke gets in your eyes</b>	19
<i>iwai whisky, lychee, burdock, ginger</i>	
<b>the odd couple</b>	18
<i>peanut infused old forester rye, hennessy cognac, banana (contains nuts)</i>	
<b>the arrangement</b>	25
<i>bone marrow butter washed tequila anejo, demarara, mole bitters</i>	

## SIGNATURE MARGARITA CARAFES

### UP TO 4 SERVINGS

#### unforgiven

*tromba tequila blanco, hibiscus, lime, cointreau, black lava salt 18 | 65 \**

#### the bad and the beautiful

*don julio blanco tequila, prickly pear, lime, cointreau, salt 18 | 65 \**

#### rebel without a cause

*jalapeno infused vida mezcal, pineapple, lime, cointreau, tajin 19 | 71 \**

#### pillow talk

*vanilla infused tromba blanco tequila, caramelized orange cointreau, lime 19 | 71*

#### night of the living dead

*casmigos blanco, lime, coinreau, activated charcoal, black lava salt 21 | 79\**

#### some like it hot

*tromba blanco tequila, chef sosa's aguachile, lime, south western spice 19 | 71\**

\* zero proof variations available

## SPARKLING

<i>café de paris   brut   vin de france nv</i>	15
<i>paltrinieri "la piria"   lambrusco di sorbara   emilia-romagna '22</i>	13
<i>juillet-lallement   brut selection   grand cru champagne nv</i>	29

## WHITE

	6oz		9oz
<i>cieck   erbaluce di caluso   piemonte '23</i>	16		23
<i>paisley   pinot grigio   friuli '21</i>	13		19
<i>black cottage   sauvignon blanc   marlborough '23</i>	15		20
<i>glassmen wines   chardonnay   sonoma county '23</i>	16		23

## ROSÉ

<i>tres sabores "ingrid &amp; julia"   zinfandel blend   napa valley '23</i>	14		20
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## RED

<i>la miraja   grignolino   piemonte '22</i>	16		23
<i>bouchard aine &amp; fils   pinot noir   burgundy '21</i>	22		31
<i>cvne   rioja reserva   rioja '18</i>	14		20
<i>grounded wine co. california   cabernet sauvignon   california '21</i>	15		19
<i>chappellet "mountain cuvée"   cabernet sauvignon blend   napa valley '22</i>	22		31

## DRAFT

<i>stiegl radler grapefruit   fruit beer   austria</i>	9
<i>skyduster super dry   light lager   los angeles, ca</i>	9
<i>modelo   mexican lager   mexico</i>	9
<i>la quinta even par   ipa   la quinta, ca</i>	9
<i>crowns &amp; hops the dopest   hazy ipa   inglewood, ca</i>	9

## BOTTLES + CANS

<i>trumer pils   pilsner   berkeley, ca</i>	10
<i>anderson valley blood orange gose   gose   boonville, ca</i>	10
<i>weihenstephan hefeweiss   hefeweizen   germany</i>	10
<i>saison dupont farmhouse ale   saison   belgium</i>	12
<i>coopers pale ale   pale ale   australia</i>	10
<i>pizza port chronic ale   amber ipa   carlsbad, ca</i>	10
<i>buqui bichi coffee stout   stout   mexico</i>	10
<i>northcoast old rasputin   russian imperial stout   fort bragg, ca</i>	10
<i>athletic brewing co.   "non-alcoholic" mexican style copper   san diego, ca</i>	9