Thanksgiving menu 11/26/26

BOTTOMLESS DINNER $85
Enjoy a two-hour dining experience
Children Ages 6-12: Half Price ($42.50)
Children Under 5: Complimentary

COCKTAILS

RED SANGRIA malbec | brandy | rum | orange juice | spiced syrup 14 | 65
WHISKEY ROOT buffalo trace bourbon | apple cider | lemon | spiced syrup | pomegranate 16
ALMA DEL BOSQUE buffalo trace l rosemary infusion l amaro nonino l pedro ximenez l bitters foam | smoked 16
ESPRESSO MARTINI tito's vodka | sabroso | espresso 18
PUMPKIN SPICE RUSSIAN apricot brandy | house cinnamon liquor | sabroso | espresso | pumpkin spice 16

MOCKTAILS

FLORA lavender | blueberry | house lemonade 6
KIKI grapefruit | agave | lemon | fever tree club soda 10

CHEESE + CHARCUTERIE

$13 per item

FUET (*Osona*)
pork sausage | sweet | mild spice
JAMÓN SERRANO *(Andalucía)*
spanish ham | dry-cured | black Iberian pig
MANCHEGO (L*a Mancha*)
cured sheep's milk I firm | sharp | piquant
MILL DANCE SMOKE GOUDA (Netherlands)
pasteurized cows milk | semi firm | smoked taste

ENSALADA

$13 per item

AUTUMN SALAD
apple | butternut squash | onion | arugula
sherry maple vinaigrette | dukkah spice
ROASTED BEET SALAD
valdeón cheese | mix greens

TAPAS

BUTTERNUT SQUASH SOUP 12
balsamic reduction | micro cilantro | pumpkin seeds
CREAM OF CRAB SOUP 14
celery | onion | crab meat | old bay | scallions
SWEET POTATO CASSEROLE (*Cottingham Farm*) 12
sweet potatoes | fall spices | pecans
marshmallow | pumpkin syrup
PATATAS BRAVAS 10
potatoes | tomato sauce | garlic aioli
BACON WRAPPED DATES 14
blue cheese mousse | truffle honey
ROASTED CAULIFLOWER 14
spicy vinaigrette | crispy chickpeas | goat cheese
MAPLE HONEY MUSTARD GLAZED HAM 14
brown sugar | maple syrup | dijon mustard | fall spices
BAKED MAC AND CHEESE 11
creamy cheese sauce | golden breadcrumb crust
CROQUETTES 13
serrano ham | manchego cheese | pimentón | garlic aioli | bechamel
STEAK PINTXOS *(Creekstone Farm)* 18
hanger steak | truffle
ROASTED TURKEY BREAST 17
gravy | rosemary | garlic | scallions
BISCUITS+GRAVY *(Crack of Dawn)* 14
spiced ground lamb | sweet potato biscuit | parsley | pimentón
GAMBAS AL AJILLO 15
shrimp | cracked chiles | olive oil | garlic
GRILLED SWORDFISH KEBAB 18
romesco | olive tapenade | lemon | parsley
MONTADITO 13
whipped sheep's cheese | honey truffle
ALBONDIGAS 16
meatballs | manchego cheese | tomato sauce | minced serrano ham
LOUBIA *(Moroccan white beans stew with lamb)* 16
ground lamb | beans | mirepoix | tomato sauce
CRISPY BRUSSELS SPROUTS 14
lemon yogurt | pickled onion | balsamic glaze | pimentón
CORN BREAD 9

DESSERTS

$12 per item

BURNT PUMPKIN CHEESECAKE
whipped cream | pumpkin syrup
APPLE PIE
sweet apples
PUMKIN SPICE
SMITH ISLAND CAKE

Note for my guest.
Our goal is more significant than the walls, food, drinks, and view; it is to share God's love through service. We promise to give you an exceptional experience relentlessly and make you feel right at home. Foods touched by experienced Chefs, cocktails handcrafted by mixologists, a vibe created to make you dance and smile while sharing a spectacular view that only God could create.

WINES BY THE BOTTLE

2018 ALLEGRINI AMARONE VALPOLICELLA *(Veneto, Italy)* 228
full bodied | plum | prune | raisin | oak
2022 LUCA CHARDONNAY *(Mendoza, Argentina)* 110
full bodied | oak | cream | lemon curd | pear | nutty
2021 DOLCE *(Napa Valley, California)* 140
medium-full bodied | candied peach | fresh honey | saffron
MAR DE FRADES BRUT NATURE ALBARINO (Rias Baixas, Span) 80
medium bodied | white flowers | eucalyptus | mint | tropical fruit
2022 CAYMUS CABERNET (California, USA) 140
full bodied | vanilla | black cherry | cassis | plum
2022 MATSU LA JEFA *(Toro, Spain)* 120
medium bodied | oak | vanilla | lemon | stone fruit
2016 FAUSTINO GRAN RESERVA DOCa (Rioja , Spain) 220
full bodied | black cherry l vanilla | cinnamon | toasted oak

WINES

CAVA (SPARKLING)

N.V. OPTUM CAVA BRUT NATURE (Valencia, Spain) 12 | 55
medium bodied | toast | candied apple | pear
REGINATO SPARKLING ROSE OF MALBEC (Mendoza, Argentina) 13 | 60
medium bodied | hibiscus | cranberry | red currant

ROSE

2021 BOYA ROSE *(Leyda Valley, Chile)* 11 | 50
grenache + pinot noir | dry | raspberry | strawberry
2021 AMADOR MEDRANO ROSE *(Rioja, Spain)* 12 | 55
medium bodied | pomegranate | peach | melon

WHITE

2025 TINAZZI PINOT GRIGIO *(Delle Venezie, Italy)* 12 | 55
light bodied | green apple | pear | lemon zest | white peach
2023 BOYA SAUV BLANC (Leyda Valley, Chile) 11 | 50
medium bodied | citrus | lime | grapefruit | green apple
N.V. BARON DE LEY SEMI DULCE *(Rioja, Spain)* 12 | 55
medium bodied | semi sweet | pineapple | mango | honey | mint
2020 OPTUM VERDEJO (*Rueda, Spain*) 12 | 55
medium bodied | lemon | peach | white flowers | boxwood
2020 CAVE DE LUGNY CHARDONNAY (*Macon-Villages, France*) 12 | 55
medium bodied | un-oaked | citrus | vanilla | peach
2022 MAR DE FRADES ALBARIÑO ATLANTICO (Rias Baixas, Spain) 14 | 70
medium bodied | peach | candied lemon | saline

RED

2020 ANGOSTO TINTO RED BLEND (Valencia, Spain) 10 | 45
medium bodied | dark cherry | violet | pomegranate
2021 LA POSTA PAULUCCI MALBEC *(Mendoza, Argentina)* 11 | 50
medium-full bodied | maraschino cherries | toasted oak | caramel
2024 MIRONE GARNACHA (D.O. Campo de Borja, Aragón, Spain) 12 | 50
medium bodied | ripe cherry | red berries | pepper | warm spices | mineral finish
2017 OPTUM RIOJA RESERVA (Rioja, Spain) 13 | 60
medium bodied | leather | cherry | spices | oak
2021 RUCA MALEN CABERNET SAUV *(Mendoza, Argentina)* 16 | 75
full bodied | plum | black cherry | thyme
2023 WAPISA PINOT NOIR (Patagonia, Argentina) 15 | 70
medium bodied | strawberry | cherry | raspberry | rose petals

BEER

Alhambra Lager | Corona | Founders Porter | Pacífico| 9
Dogfish Head 60 Min IPA | Miller Light | Peroni | 7
Corona (NA) | Peroni (NA) | 7

ADDITIONAL BEVERAGES

Bottled Water (unlimited refills): Vero sparkling | Vero still 5
espresso | decaf espresso 5
coffee | decaf coffee | herbal tea 4
hot tea | iced tea 3
coke | diet coke | sprite | tonic | club soda | ginger ale 4.5
orange juice | cranberry juice | pineapple juice | grapefruit juice 4.5

Happy THANKSGIVING

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Executive Chef Oscar Benitez | Sous Chef Carlos López

**This item is served using raw or uncooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy.*

Due to the increase in the cost of goods, supply chain, and labor challenges, a 3.5% hospitality fee will be added.

We appreciate your support of small businesses during these challenging times.