



French & Spanish Restaurant

Menu

Cuisine by our team from the Culinary Art School

Chef Angel Salazar

Sous-Chef Cristian Orozco



Happy Hours everyday from 3pm to 5pm
\$2 off the Tapas Menu, Beers, Wine and Sangria



Menu



TAPAS



Sausage Sampler

1 French from Toulouse
1 Spanish Chorizo from Bilbao



\$24

Baked Brie

Aged French Brie Cheese - Ciabatta Toasts
Homemade Organic Strawberry Preserve



\$22

Mushroom & Brie Toasts

4 Ciabatta Toasts - French Brie Cheese
Sautéed Onions - Organic Agave Syrupt



\$19

Red Pesto Toasts

4 Ciabatta Toasts - Sundried Tomatoes
Basil - Garlic - Parmesan - Bell Pepper



\$12

Pan Con Tomate

6 Ciabatta Toasts - Tomatoes - Garlic
Olive Oil - Prosciutto Slices on the side



\$18

Caprese

Cherry Tomatoes - Burrata - Italian Basil
Olive Oil - Balsamic Glaze



\$16

Sweet & Sour Calamari Strips

Japanese Panko - Tangy Chili Sauce



\$24

Scallops

Wild Caught Scallops prepared the french way
Dill - Heavy Cream - *Limited Daily Supply*



\$34

Garlic Shrimp (Warm)

Homemade Garlic & White Wine Butter Sauce
(pairs great with French Baguette)



\$22

Norwegian Smoked Salmon

4 slices - Lemon - Dill - Butter
Ciabatta Toasts

\$24

Smoked Salmon Toasts

Norwegian Smoked salmon - Goat Cheese
Dill - Avocado - Olive Oil - 4 Ciabatta Toasts

\$19

A tapa is an appetizer or snack in Spanish cuisine. Tapas can be combined to make a full meal, and can be cold or hot. In some bars and restaurants across the globe, tapas have evolved into a very sophisticated cuisine.



French Demi Baguette

\$6

Traditional French Baguette baked to order
Served with a side of French Normandy Unsalted Butter (Please allow 10 minutes for baking)



SIDES



Fried Brussel Sprouts

Organic Agave Syrupt
Homemade Chipotle Roasted Aioli



\$19

Fresh Organic Vegetables

Brocoli - Zuchini - Yellow Squash - Onions
Carrots - Olive Oil - Salt & Pepper



\$16

Garlic Mushroom Skillet

Herbs de Provence - Garlic - Butter



\$14

Fries

Crispy Breaded French Fries
Deep Fried in Canola Oil



\$8

Truffle Fries

Organic French Black Truffle Oil
Fresh Parmesan Cheese

\$14

(18% Gratuity added for parties of 8 or more)





Menu



HOMEMADE SOUPS



Butternut Squash   \$12
Brown Sugar - Nutmeg - Goat Cheese
Heavy Cream

Lobster Bisque \$14
Sherry Wine - Tomato Paste - Flour
Heavy Cream

SALADS



*Add Organic Chicken \$8, Shrimp \$12
or Wild Caught Salmon \$18 (15min cooking time)*

Caesar  \$14
Romaine - Croutons - Parmesan
Creamy Caesar Dressing

Peach Burrata   \$22
Arugula - Cherry Tomatoes
Canned Peaches - Burrata Cheese
Homemade Peach Dressing

Warm Goat Cheese  \$22
Romaine - Tomatoes - Parmesan
Canned Pears - Champagne Dressing

Quinoa     \$16
Arugula - Sautéed Vegetables
Balsamic Dressing

FLATBREADS



Pear  \$16
Marinara Sauce - Arugula - Swiss Cheese
Balsamic Glaze

Sausage  \$18
Marinara Sauce - Cheddar - Monterey Jack
Sautéed Onions - Homemade Pesto (no Nuts)

Prosciutto  \$24
Burrata Cheese - Homemade Pesto (no Nuts)
Arugula - Balsamic Glaze

Chicken \$22
Burrata Cheese - Red Onions - Avocado
Swiss Cheese - Cilantro - Chipotle Aioli

Smoked Salmon \$22
Goat Cheese - Olive oil - Dill
Red Onions - Lemon

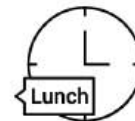
LUNCH COMBO

\$19 | 11am to 3pm

Pick 1/2 Sandwich
Prosciutto
or
Chicken
+
or **1/2 Flatbread**
Sausages, or Pear
or Salmon, or Prosciutto,
or Chicken

Pick 1/2 Salad
Quinoa, or Caesar,
or Peach Burrata,
or Warm Goat Cheese
+
or **a Cup of Soup**
Butternut Squash
or
Lobster Bisque

Option
Plain Fries \$4
or
Truffle Fries \$6



(18% Gratuity added for parties of 8 or more)



Menu



BURGERS

French Burger \$24

8oz Fire Grilled Certified Angus Beef
French Brie Cheese - Avocado
Sauteed Onions - Thousand Island Dressing

Mushroom Burger \$26

8oz Fire Grilled Certified Angus Beef
Swiss Cheese - Mushroom - Sauteed Onions

SANDWICHES

Organic Chicken Pesto \$22

Cage Free Chicken - Swiss Cheese - Arugula
Tomatoes - Homemade Chipotle Roasted Aioli

Prosciutto \$22

Tomatoes - Burrata Cheese - Arugula
Homemade Pesto (no nuts)

Burgers and Sandwiches are served with a side :

Fresh Organic Sauteed Vegetables, or
French Fries, or
Truffle Fries (+ \$2)



Gluten Free Option: No Bun or Bread, Lettuce Wrap
Bun contains Sesame

PASTA

4 Cheeses Macaroni \$20

Shaved and Grated Parmesan
Cheddar - Monterey Jack - Heavy Cream

Chicken Pesto Rigatoni \$24

Cage Free Organic Chicken Breast
Homemade Pesto (no nuts)

French Ravioles Gratin \$29

Cheese Ravioles - Dill - Heavy Cream
Norwegian Smoked Salmon

Red Pesto Rigatoni \$22

Sundried Tomatoes - Basil
Parmesan Cheese - Heavy Cream

KIDS MEAL



\$24 | Under 10 Years old



Cheeseburger & Fries

Cheddar & Monterey Jack
or Swiss Cheese



Drink

Any Fountain Drink,
Juice or Cold Milk



Crepe

Nutella or
Strawberry Preserve

QUALITY IS OUR PRIORITY

Everything you eat at **Tapas & Beers** is made here, from scratch,
with fresh, and mostly organic ingredients.

We do not use processed food and every dish is made to order.

We will always do our best to serve your food in less than 20 minutes, but it might
take longer depending on business... **Enjoy your time with us.**

(18% Gratuity added for parties of 8 or more)



Menu



FROM THE FARM

Certified Angus Beef \$45

8oz Flat Iron - Mushroom & Wine Sauce
Served with Fries (Truffle Fries +\$2)
or Fresh Organic Sautéed Vegetables 



We proudly offer the **Certified Angus Beef®** brand, the world's best tasting brand of beef - available.

If it's not *Certified*, it's not the best.

Fire Grilled Lamb Chops \$59

6 New Zealand Premium Lamb Chops
Served with Fresh Organic Sautéed Vegetables
or Fries (Truffle Fries +\$2)

The tender flavorful and succulent meat is produced from one of the most pristine pastures in New Zealand. 100% grass fed in a natural and unpolluted environment with open pastures fresh air and sunshine. With year-round access to grass and sunshine our Halal certified lamb has high levels of naturally occurring Omega 3s and essential vitamins and minerals making it a healthy (and delicious) meal choice for you and your family.

FROM THE BOAT

Seafood Paella \$34


Spanish rice - Shrimp - Mussels - Chorizo
Calamari - Bell Peppers - Spanish Saffron

Wild Caught Salmon \$29

Homemade Dill Sauce - Sautéed Vegetables
(Please allow 15 minutes cooking time)

French Mussels (1lb) & Fries \$28

Garlic - White Wine - Tomatoes (Truffle Fries +\$2)

Some might be closed.. but you are safe! 
Closed mussels after cooking could be that the muscle didn't relax during cooking. But what of the belief that closed mussels are bad for you then? The credit for that goes to an English food writer named Jane Grigson who had warned consumers in the 1970s to ditch the mussels that refuse to open. Two decades later, her advice became common knowledge, and it wasn't until food scientist Nick V. Ruello, who was commissioned by the Australian Seafood Services in 2004, did his study that the advice was scientifically debunked...



French Demi Baguette \$6

Traditional French Baguette baked to order
Served with a side of French Normandy Unsalted Butter (Please allow 10 minutes for baking) 



HOMEMADE DESSERTS

Made from scratch with real ingredients - Limited daily supply



Crème Brulée \$14

Eggs - Milk - Sugar - Heavy Cream - Vanilla

Basque Burnt Cheesecake \$13

Philadelphia Cream Cheese - Eggs - Flour

Heavy Cream - Sugar

+ Homemade Organic Strawberry Preserve

French Crêpe \$12

Eggs - Milk - Orange juice - Vanilla

Flour - Butter

+ Nutella

or Homemade Organic Strawberry Preserve



Vegetarian, Vegan, Gluten or Dairy Free ?

Please ask your server for more help.

Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Please tell your server about any allergies !

(18% Gratuity added for parties of 8 or more)



Menu

NON-ALCOHOLIC BEVERAGES



Fountain Drinks by *Coca-Cola* \$4

Coke, Coke Zero, Unsweetened Iced Tea, Sprite, Lemonade, Fanta Orange, Ginger Ale

Juices \$4

Apple or Orange

Bottled Water \$4

Mineral or Sparkling

Hot Drinks \$3.5

Hot Tea
Espresso, Longo or Decaf Coffee

0% Alcohol Beer \$7

Suntory Japanese All-Free 0% (Can)

LYRE'S COCKTAILS **\$12**

NON-ALCOHOLIC

Amalfi Italian Spritz

The sweetness from orange is perfectly fused with the complex and astringent flavors of rhubarb.

Classico Sparkling

Bubbling with generous aromatics, classic green apple tartness, pear, peach, and red apple.

G & T

Firm flavors with juniper & citrus.

American Malt & Cola

Generous layers of cola, caramel, toasted nut, cedary spice and rye.

NON ALCOHOLIC BEERS BY ATHLETIC

Less than 0.5% alcohol
Vegan - Non GMO

\$8

BREWING CO*

12 oz cans



Run Wild - IPA - Citrus, Hoppy & Pine notes

Upside Dawn - Light Blonde - Citrus & Honey

Freewave - Hazy IPA - Grapefruit, Pine & Tangerine

Cerveza Athletica - Mexican, Bread crust, Stone fruit

Wit's Peak - Belgian Style White - Exotic spices, Citrus

Athletic Lite - Lager - Rice and Malt body

Tucker's West Coast - IPA - Citrus, Pine, Tropical

Irish Red - Caramel, Stone fruit, Low bitterness

All Out Extra Dark - Chocolate, Malt, Plum & Coffee

BEERS ON TAP 16oz Pints **\$10**

Mother Earth Cali Creamin 5.2%

Cream Ale - Vanilla Notes

Black Plague Medusa 8.0%

Milk Imperial Stout - Chocolate, Roasted Barley
Cacao nibs, Maple syrup, Toasted coconut

Fall Magical & Delicious 5.5%

Pale Ale - Grapefruit, Lemon, Tangerine,
Orange & Mango notes

Pizza Port Swamis 6.8%

IPA - Crisp, Citrus & Pine notes

Modern Times Dungeon Map 7.2%

IPA - Citrus & Tropical notes

Latitude 33 Blood Orange 7.2%

IPA - Citrus & Tropical bitterness

Coronado Big Weekend 8.8%

Double IPA - Hoppy & Tropical flavors

Ketch Brewing Kamakura 4.8%

Japanese Rice Lager - Soft & Light

Modern Times Orderville 7.2%

Hazy Mosaic IPA

Coronado Orange Ave 5.8%

Wheat Ale - Bread, Spice, Citrus &
Orange honey notes



Fall Plenty For All 4.9%

Pilsner - Crisp with the finest pilsner malt

Coronado Salty Crew 4.5%

Blonde Ale - Light bodied, refreshing

Stone Delicious 7.7%

IPA - Lemon flavor & Hop spice

Mammoth Double Nut Brown 5.5%

Brown Ale - Chocolate, Coffee, Dark sweet
malts & Nuts notes

Karl Strauss Red Trolley 5.8%

Irish Red Ale - Rich toffee flavors, notes of
dried fruit and a slightly sweet finish

Figueroa Mtain Davy Brown 6.7%

Brown Ale - Chocolate & coffee against
citrus and stone fruit and a mellow bitterness

Modern Times Fruitlands 4.8%

Sour - Tropical, Passion fruit & Guava notes

Stone Buenaveza 4.7%

Lager - Lime & Sea Salt notes

Julian Hard Cider 6.9%

Cider - Dry Apple Cider



SOCIETE The Butcher 9.67%

Imperial Stout - Deeply roasted malts
Coffee & Chocolate notes

Beers Flights 6oz tasting glasses

4 Beers - \$12 / 6 Beers - \$18





SPARKLING, ROSE AND SANGRIA

	G	B		G	B
Sparkling Wine Opera Prima Brut Spain - Cava	\$9	\$35	Maison Saleya France - Rosé Côtes de Provence	\$12	\$46
Champagne Moët & Chandon France - Brut Imperial	X	\$95	Château Miraval France - Rosé Côtes de Provence	\$18	\$60
Veuve du Vernay France - Sparkling Rosé Brut	\$9	\$35	Red Sangria Spain - Rioja, Orange, Spices	\$10	\$32
Mimosa	\$9	X	Homemade White Sangria Spain - Fresh Watermelon Juice	\$11	\$34

RED WINES

	G	B		G	B
Carbernet Sauvignon Round Hill California	\$9	\$35	Rioja El Coto Spain	\$13	\$50
Pinot Noir Angeline California	\$12	\$46	E. Guigal Côtes-du-Rhône France	\$13	\$50
Malbec Trapiche Broquel Argentina	\$12	\$46	Saint-Emilion Château Bayard France-Bordeaux	X	\$60

WHITE WINES

	G	B		G	B
Pinot Griogio Folonari Italy - Dry & Crisp	\$9	\$35	Chardonnay Harken California - Oaky	\$10	\$38
Sauvignon Blanc Babich New Zealand - Dry Citrusy	\$13	\$50	Chardonnay Round Hill California - Buttery	\$11	\$42
Abadia de San Campio Albariño Spain - Dry Salty	\$14	\$52			

CANNED COCKTAILS \$12

Margarita (Tequila & Vodka)
Hints of roasted agave, tartness from lime, and sweetness from cane sugar.

Mojito (Rum & Vodka)
Freshly picked mint aroma, tartness from lime, and sweetness from cane sugar with bubbles.

London G&T (Gin)
12 botanicals such as juniper and lemon peel married with our homemade tonic to deliver a crisp and clean flavor profile.

Pomegranate Cosmopolitan
Luscious & antioxidant fruit as our inspiration for an update on the classic cosmo.

Pina Colada
Refreshing, sweet and coconutty creaminess blends perfect with a tart, tropical pineapple flavor.

SOUR STRAWBERRY
Sour strawberry strips in liquid form! The ones that make you pucker before melting into strawberry sweetness.

WATERMELON KIWI
Summer all year round! The juicy sweetness of watermelon candy combined with the tart tanginess of kiwi.

SABÉ

ACTUAL COCKTAILS, CANNED.

Gluten Free - Vegan
All Natural 14% ABV


MELOGRANO
PREMIUM CRAFT COCKTAILS

Gluten Free - Vegan
All Natural 5% ABV

SLAM ZEEZ

Gluten Free
All Natural 15% ABV

Moscow Mule (Vodka)
Homemade ginger beer that builds in spice as the bubbles unlock the flavors and aromas.

Grapefruit Paloma (Tequila & Vodka)
Tangy grapefruit and a touch of sweetness from cane sugar mingle with roasted agave.

Ranchwater (Tequila & Vodka)
Hints of roasted agave, tartness from lime, and a touch of sweetness from cane sugar...
...with lots of bubbles.

Melon Margarita
Fresh, nopales cactus taste and well-rounded compliment to the agave inspired cocktail.

Orange Blossom Martini
Delicate floral influence

Cucumber Lime Mojito
Refreshing combination of cucumber and lime

CHERRY LIMEADE
Sweet cherry blended with tart lemon-lime.

COOKIES & CREAM
Inspired by the iconic duo: classic chocolate wafer cookies dunked into a glass of ice cold milk!

BANANA PUDDING
This ain't your grammy's pudding, although it may be her new favorite.



