

# DAHLIA

## TAPAS TEQUILA AND WINE

### SMALL TAPAS

#### MARINATED OLIVES

*Cerignola Red, Castelvetro, Cerignola Green*

#### PAN CON TOMATE

*Noble Bread, Garlic, Heirloom Tomatoes*

#### ASPARAGUS SALAD

*Tamarind-Lime Dressing, Pistachios*

#### BOQUERONES

*White Anchovies, Garlic, Black Lime, Piparra Peppers*

#### GRILLED MARINATED SHRIMP

*w/ Tartar & Cocktail Sauce*

#### ROASTED VEGETABLES

*Seasonal Vegetables*

### CHARCUTERIE

FULL BOARD W/ NOBLE BREAD

Manchego Cheese      Jamón Serrano

Seahive Cheddar      Ibérico Chorizo

Port Wine Cheese      Spicy Sopressata

Cana de Cabra      Quince Membrillo

Truffle Salami      Table Grapes

### JAMÓN IBÉRICO

*Rosemary | Marcona Almonds*

### LARGE TAPAS

#### POTATO CROQUETTES

*Jamón Serrano, Manchego, Bravas Sauce, Crema*

*\*Vegetarian option available w/ cheese only\**

#### SPANISH DATES

*Bacon, Medjool Dates, Spanish Chorizo w/ Pickled Vegetables*

#### \*CHILEAN LAMB CHOPS

*Lollipop Lamb Chops, Mint-Yogurt, Salsa Roja*

#### TOSTADA TRIO

*Chicken Tinga | Harissa Glazed Carrot | Avocado*

*\*Please alert your server for any dietary restrictions\**

#### OCTOPUS CARPACCIO

*Salsa Negra, Pickled Red Onion, Fresno & Manzano Peppers, Tostadas*

#### \*ARGENTINIAN BEEF RIBEYE

*20oz Ribeye, Salsa Roja, Chimichurri, Grilled Onion*

#### \*TOMAHAWK

*36oz Angus Beef, Salsa Roja, Chimichurri, Grilled Onion, Roasted Vegetables*

*\*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness\**

# COCKTAILS

## **Black Dahlia**

Valencia Orange Tequila, Amaro Montenegro, Black Cherry Puree

## **La Dueña**

Celaya Añejo Tequila, Agave, Lemon Juice, Bittermens Burlesque Bitters

## **Spanish 77**

Casamigos Reposado, Lemon, Agave, Segura Viudas Cava Brut

## **El Carajillo**

Astral Blanco Tequila, Espresso Liqueur, Xocolatl Mole Bitters, Agave

## **Matadora**

Valencia Orange Tequila, Yuzu Liqueur, Agave, Lime, Grapefruit, Bitters

## **Flores de Oro**

Volcan de mi Tierra X.A. Tequila, Bitter Truth Chocolate Bitters, Agave, Edible Gold

## **Como La Flor**

Diega Gin, St. Germain Elderflower, Violet Liqueur, Agave, Lemon Juice

## **Beso de Noche**

Cookie Dough Rye Whisky, Vanilla Whipped Cream, Dark Chocolate Shavings. Lick~n~Sip

## **La Cantabria**

Dharma Gin, Bitter Truth Violet Liqueur, Lemon, Agave

## **Sevilla**

Mexican Whisky, Sweet Vermouth, Plum Bitters, Agave, Lemon, Raspberry Puree, Soda

## **El Viejon**

Rye Whisky, Agave, Lemon Juice, Bittermens Burlesque Bitters

## **Dahliarita**

Dahlia Cristalino Tequila, Triple Sec, Agave, Lime Juice

## **Malverde**

Green Chartreuse, Coco Lopez, Pineapple Juice, Lime, Mint

## **Guavalajara**

Mezcal Union, Aperitivo, Guava Puree, Lime, Agave

## **La Madrina**

Chartreuse, St. Germain, Mezcal, Agave, Lemon Juice, Bittermens Burlesque Bitters

## **Agua de València**

Orange Juice, Segura Viudas Cava Brut, Gin & Vodka

# Mocktails

Guava | Pineapple | Raspberry | Black Cherry | Lemon

# BEER

Daura Damm IPA, Barcelona

Daura Damm Lager, Barcelona

Modelo Especial, Mexico



Psst.....Ask about our **wine club!**