

# RESTAURANT ASA

|LOS ALTOS|

## GRAZE

### **FRESH SHUCKED OYSTERS | 24**

Half Dozen Beau Soleil, served with olive tapenade. *Small, bright, clean, mild brine, delicious.* **GF**

### **RAINBOW TROUT LOX | 17**

McFarland Springs Rainbow Trout. House cured in citrus. Served with fresh blood orange, grapefruit, & navel orange, with capers, arugula, & vinaigrette **GF**

### **GARLIC SHRIMP | 24**

Wild Louisiana shrimp, white wine, cream, arbol chili, butter, garlic **GF**

### **LITTLENECK CLAMS | 22**

Sautéed, pancetta, garlic, anisette flambé, cream, cilantro, garlic bread

### **ANCHOVY BREAD | 12**

Spanish white and Italian brown anchovies over toasted french bread, spread with our classic Spanish-style aioli

### **PATA NEGRA | 26**

Jamón Iberico. Thin sliced, baguette, Paesano extra virgin olive oil with Parmigiano Reggiano

### **ALBONDIGAS CONTRERAS | 16**

Pata Negra Jamón, fresh ground beef and pork, sage, rosemary, panko breadcrumbs, eggs, aged Parmigiano Reggiano with crostini

### **SPANISH POTATOES | 11**

Sweet & smoked paprika, lots of rosemary, maldon sea salt, extra virgin olive oil. Served with our classic Spanish-style aioli **GF**

### **GARLIC BREAD | 8**

### **BAGUETTE & BUTTER**

Petite | 3  
Large | 6

## LEAF & GREEN

### **RAINBOW BEET SALAD | 13**

Organic Beets, local apple, toasted caraway seed dressing **GF; V**

### **MONTEBELLO FARM ARUGULA SALAD | 13**

Shaved parmigiano reggiano, toasted pine nuts, lemon preserve olive oil dressing **GF**

### **HEIRLOOM TOMATO & WATERMELON SALAD | 13**

Organic heirloom tomatoes, watermelon, fresh mint, feta, balsamic reduction **GF**

### **ORGANIC SOUP OF THE DAY | 12**

Always vegetarian

### **KALE & FENNEL | 14**

Organic Kale, feta, hazelnut, grapefruit, pickled red onion, sumac, walnut vinaigrette **GF**

### **CAESAR SALAD | 13**

Local whole leaf romaine, shaved parmigiano reggiano, Italian brown anchovy dressing, garlic croutons

**Add** Spanish white anchovies | 6

## PASTA

### **ASA'S EXOTIC MUSHROOM PASTA | 26**

Everyone's favorite with too many ingredients to list.

### **ARRABIATA | 19**

"Angry Pasta" Crushed tomatoes, extra virgin olive oil, garlic, toasted arbol chile **V**

### **CARBONARA | 25**

Spaghetti pasta tossed in crispy pancetta, black pepper, egg yolk, and Parmigiano Reggiano

### **ARTISAN MAC AND CHEESE | 25**

Rigatoni pasta in a creamy sauce of Parmigiano Reggiano

## FIELD

### **PAELLA DE LA TIERRA | 22**

Crispy edged La Bomba arroz, organic vegetables, wine, aromatic vegetable stock, wild Sicilian fennel seeds **GF; V**

### **WARM ITALIAN SUMMER SALAD | 15**

Grilled zucchini & yellow squash, with a salad of roasted corn, red onion, red bell pepper, jalapeno, French feta, lemon preserve oil dressing **GF**

## SEA

### **PAELLA VALENCIA | 36**

Gulf shrimp, crispy edged arroz Valencia, shrimp-vegetable stock, Spanish saffron, paprika, olives, and Spanish chorizo **GF**

### **SEARED HOKKAIDO SCALLOPS | 49**

Served with risotto of thyme, white wine, shallots, olive oil. Finished with aged Spanish Sherry reduction **GF**

### **MCFARLAND SPRINGS RAINBOW TROUT | 32**

Crispy-skinned, boneless, pink rainbow fillet basted with herb lemon preserve and extra virgin olive oil, served with fresh heirloom tomato, basil, salt, and pepper **GF**

### **SUSTAINABLY HARVESTED WHITE FISH | 39**

Pan roasted filet. Served with a blanched kale, white onion and butter risotto; accompanied by a creamy fennel puree. **GF**

### **SOPA DE MAR | 32**

Gulf shrimp, fresh fish, clams, carrots, onions, celery, garlic, chili de arbol, paprika, roasted potatoes and tomatoes. Fish stock base, cilantro and lemon garnish **GF**

## PASTURE

### **ROASTED LIBERTY DUCK BREAST & LEG CONFIT | 45**

Dressed in a duck demi-glace, served with roasted cauliflower and swiss chard sautéed in shallots, salt and pepper **GF**

### **ROASTED HALF CHICKEN | 36**

Served with steamed farro and chopped kale salad with green olives, corn, tarragon, and red wine vinaigrette

### **PAPA PORK CHOP | 42**

Double-cut. 24 hour house brine. Grilled to order and finished with sauteed wild mushrooms in a sauce of orange-honey-Worcestershire. Accompanied by sauteed kale with shallots, and thyme-roasted organic Yukon potatoes

### **OSSOBUCO | 45**

Slow-braised veal shank with mirepoix, tomatoes, red wine. Served over a creamy polenta (butter, cream, parmesan), with a parsley garnish **GF**

### **GRILLED ARGENTINE STEAK | 37**

Tenderized, marinated lean New York cut, Spanish style herb chimichurri, served with organic sautéed spinach and mashed potatoes **GF**

### **THICK CUT PAN ROASTED "NIMAN RANCH" RIBEYE | 75**

20 oz, Red wine and balsamic reduction, served with sautéed broccoli and a potato gratin made with heavy cream, butter, garlic, and parmigiano reggiano **GF**

## SIDE DISHES | 7 GF

SPINACH  
KALE  
SWISS CHARD  
CAULIFLOWER

BROCCOLI  
MASHED POTATOES  
CREAMY POLENTA  
RISOTTO (+\$1)  
MUSHROOMS (+\$6)

\*\*Add shrimp, scallops, jamon iberico, pancetta, chorizo, or chicken to select menu items for an additional charge\*\*

## WINES BY THE GLASS

### SPARKLING & WHITE

- NV Pierre Gimmonet & Fils, 1er Cru **Champagne** | 25
- NV Raventos **Brut Rosé**, Cava, Spain | 17
- 2017 Lavinea, **Chardonnay**, Lazy River Vineyard, Willamette Valley, Oregon | 22
- 2019 Lloyd, **Chardonnay**, Los Carneros | 21
- 2020 Vigneti Del Sole, **Pinot Grigio** delle Venezie, Italy | 12
- 2019 Raul Perez 'Atalier', **Albarino**, Rias Baixas, Spain | 19
- 2019 Gomez Cruzado, **Viura/Tempranillo Blanco, Rioja Blanco**, Spain | 15
- 2019 Donnhoff, **Riesling, dry**, Trocken, Nahe, Germany | 19
- 2020 Henri Bourgeois **Sauvignon Blanc, Sancerre**, France | 19
- 2019 La Bernarde, **Rosé**, Cote De Provence, France | 15

### RED

- 2018 Small Vines, **Pinot Noir**, Sonoma Coast | 24
- 2015 Château de Bellevue, **Bordeaux, St. Emilion**, France | 17
- 2017 La Barroche "Liberty" **GSM Blend**, Southern Rhone, France | 20
- 2018 Tenuta di Tavignano, **Montepulciano/Sangiovese**, Rosso Piceno, Italy | 14
- 2018 Paolo Conterno, **Nebbiolo**, Langhe, Piedmont, Italy | 16
- 2015 Lindes de Remelluri: Labastida, **Tempranillo, Rioja**, Spain | 22
- 2018 Steven Kent, **Cabernet Sauvignon**, Livermore Valley | 18
- 2018 Salvestrin, **Cabernet Sauvignon**, Napa Valley | 25

### FEATURED WINE BY THE GLASS:

2018 Nickel & Nickel, **Cabernet Sauvignon**

Quicksilver Vineyard, Rutherford, Napa Valley | 50

Known for their prized single-vineyard wines, this Nickel & Nickel *Cabernet Sauvignon* is a beautiful expression of place from the Rutherford appellation of Napa Valley. Full-bodied, this wine showcases a rich texture alongside velvety tannins, and a smooth, elegant finish.

A perfect pairing to our fabulous Ribeye steak offering, or wonderful to sip on its own.

## COCKTAILS & DRINKS

### **THE SPANIARD | 16**

A classic Spanish dirty martini made with Tito's and olive brine. Served up with Castelvetrano olives, chorizo, aged manchego

### **ASA'S G&T | 16**

Butterfly pea flower infused gin, Carpano 'Bianco' vermouth, Fever Tree tonic, garnished with juniper berries, lavender, and a lemon wheel

### **STRAWBERRY FIELDS FOREVER | 16**

Strawberry infused vodka, Chateau Aloe Liqueur, fresh citrus and a hint of sweetness.

### **PURIST MARGARITA | 16**

Reposado Tequila, orange liqueur, lime, and a hint of agave with a salt rim

### **CHINGON STYLE | 16**

Reposado Tequila, Pamplemousse, Aperol, lemon

### **SMOKED & STONED | 16**

Los Vecinos Mezcal, apricot puree, lemon, orange liqueur, and a hint of agave with a Tajin rim

### **CUBAN SUMMER | 16**

Bacardi rum, pomegranate syrup, Orgeat, lime, topped with soda water

### **GRANNY'S SIDE HUSTLE | 16**

Granny Smith apple infused Bache Cognac, orange liqueur, lemon, simple. Served up with tart bitters

### **WHITE NEGRONI | 16**

Gin, Carpano Bianco Vermouth, Solerno Blood Orange Liqueur, served over a large rock with a dehydrated orange

### **CHI CHI | 17**

Pineapple and vanilla infused vodka, coconut puree, tiki bitters, and lemon served on the rocks

### **CURRANT 75 | 17**

A twist on the French 75. Gin, Giffard Crème de Mûre, Raventos sparkling rosé Cava, lemon and a hint of simple syrup

### **PEAR NECESSITIES | 17**

Barr Hill honey-distilled gin, pür-likör williams pear liqueur, Yellow Chartreuse, and fresh lemon, shaken and served up in a coupe with rosemary.

### **B.O.B. | 17**

Blood Orange Boulevardier. Buffalo Trace Bourbon, pür-likör spice blood orange liqueur, Campari, sweet vermouth. Served over a large rock

### **BARREL AGED MANHATTAN | 18**

Templeton Rye, Carpano Antica Sweet Vermouth, Angostura Bitters

### **BARREL AGED OLD FASHIONED | 18**

Barrel aged bourbon, Angostura, cherry, and orange bitters, simple syrup

## BEERS

### **SCRIMSHAW PILSNER | 7**

### **ALLAGASH WHITE, WHEAT | 11**

### **ANDERSON VALLEY BRINEY MELON GOSE | 9**

### **ALMANAC HAZY IPA | 10**

### **EINSTOK ARCTIC PALE ALE | 8**

### **UINTA HOP NOSH IPA | 7**

### **CHIMAY BLUE DARK ALE | 14**

### **OLD RASPUTIN IMPERIAL STOUT | 9**

### **ERDINGER NON ALCOHOLIC | 7**

## N/A DRINKS

### **ASA'S SHIRLEY | 8**

### **SPARKLING CITRUS ELDERFLOWER | 8**

### **ROSE LEMONADE | 8**

### **HOUSE-MADE FRESH LEMONADE | 8**

### **ARNOLD PALMER | 8**

### **TEAVANA UNSWEETENED ICED TEA | 8**

### **RASPBERRY ITALIAN SODA | 8**

### **SODA | 5**

7up, Coke, Diet, Ginger Ale, Soda Water  
Bottled Coke or Boylan Rootbeer for 8