

CRUDOS
| RAW BAR |

*MARISCADA

Oysters | Crab Salad | Cocktail Shrimp | Atún Crudo
76
Mariscada Real
120

*OSTRAS ½ Dozen / Dozen GF
Oysters | Cocktail Sauce | Mignonette
24 / 46

ATÚN CRUDO

Tuna | Caviar | Half-Dried Grapes | Ajo Blanco
Marcona Almonds
28

* CAMARÓN COCTELERO GF
Cocktail Shrimp
25

ENSALADA DE CANGREJO

Crab Salad | Cantaloupe Gazpacho | Cucumber
38

CAVIAR

Petrossian Royal Daurenki
255 / 30g
Petrossian Tsar Imperial Ossetra
335 / 30g Petrossian Royal Beluga
435 / 30g

RACIONES

| SMALL PLATES |

PULPO GF 21
Paprika Marinated Octopus | Mojo Verde

COLIFLOR GF, VG 15
Fried Cauliflower | Culantro Sofrito | Sea Salt
Local Cage-Free Egg | Micro Arugula

PATATAS BRAVAS GF, VG 12
Potato | Chipotle Aioli
Paprika Tomato Sauce | Cornichons

PIMIENTOS GF 14
Peppers | Chorizo de Bilbao | Sea Salt

TUÉTANO 19
Roasted Bone Marrow | Chistorra Gratin | Oak Toasted Pan

ENSALADAS

| SALADS |

TOMATE GF, V 17
Heirloom Tomatoes | English Cucumbers
Smoked Garlic Vinaigrette | Black Sea Salt

LECHUGA ASADA 20
Little Gem | Horseradish | Cantabrian Anchovy
Maxorata Cheese | Gooseberry

VERDES GF, VG 18
Sugar Top Farms Field Greens | Pickled Peach
Caña de Cabra | Walnut Barbacoa

VERDURAS

| VEGETABLES |

CALABAZA VG 14
Roasted Summer Squash | Whipped Manchego
Toasted Breadcrumb

SETAS GF, V 16
Sherry Braised Mushrooms | Dried Cherry

MAIZ GF, VG 14
Corn | Polenta | Goat Cheese | Sherry Vinegar

PATATAS GF, VG 14
Yukon Gold Potato Purée | Brown Butter

ESPARRAGOS GF, V 16
Asparagus | Black Garlic Romesco
Grapefruit | Almond



PARA PICAR

| TAPAS |

PAN RUSTICO VG

Housemade Olive Bread | Extra Virgin Olive Oil
Saffron Butter
7

PAN CON TOMATE V

Grilled Pan | Tomato Pulp | Micro Basil
9
Con Manchego
13

Con Jamón de Bellota
18

HABAS GIGANTES GF

Piquillo Pepper | Fuet Sausage | Cantabrian Anchovy
15

GAMBAS GF

Shrimp, Egg Yolk | Chili | Celery Root Chips
18

CROQUETAS

Jamón Serrano | Bechamel | Onion Soubise
14

DÁTILES GF

Medjool Dates | Almond | Bacon
Tamarind Crème Fraîche
13

CERDO

Beer Brined Pork Belly | Apple Butter | Pistachio Jazz
16

HIGADO GRASO

Salt Roasted Foie Gras | Toasted Oat Bread
Piquillo Pepper Caramel
24

EMBUTIDOS Y QUESOS

| CHARCUTERIE & CHEESES |

QUESOS

Chef's Selection of Artisan Cheeses
24

EMBUTIDOS

Chef's Selection of Artisan Cured Meats
24

JAMÓN DE BELLOTA

Acorn Fed Black-Hoof Jamón Iberico
42

MIYAZAKI WAGYU BEEF

Miyachiku Wagyu from Japan's Miyazaki Prefecture is crafted from Kuroge Washu cattle. Only A-4 and A-5 grades qualify as Miyazaki beef. Our cuts are exclusively A-5.

With fat that melts at lower temperatures, Wagyu offers a luxurious, melt-in-your-mouth experience unlike any other.

WAGYU FLIGHT GF 225

5oz American
5oz Australian
3oz Japanese

SOMMELIER REGION WINE PAIRING 95

Experience a tailored approach to pair wines by region with our sommelier.

PARRILLA
| GRILL |

CREEKSTONE
ARKANSAS CITY, KS

* NY STRIP GF 68
14oz | Prime

* FILET GF 74
8oz | Prime

* BONE IN FILET GF 110
12oz | Prime

* BONE IN COWBOY RIBEYE GF 95
18oz | Prime

* PORTERHOUSE GF 145
32oz | Prime

STANBROKE

QUEENSLAND, AUSTRALIA

* TOMAHAWK GF 235
32oz | Australian Wagyu

JAPAN

MIYAZAKI, JAPAN

* A-5 WAGYU BEEF GF 32/oz
3oz Minimum

SPAIN

EXTREMADURA, SPAIN

* IBERICO PLUMA GF 64
8oz | Marcona Almond Romesco | Valencia Oranges

MAINE

STONINGTON, ME

* LANGOSTA GF 68
1.5lb Lobster | Mushrooms | Spinach | Bernesa

FLETCHER

NEW ZEALAND

* LAMB RACK GF 72
14oz | Summer Squash | Pepitas | Cocoa Nib

PLATOS FUERTES

| ENTRÉES |

CHILEAN SEABASS ZARZUELA GF 56
Tomato | Corn | Purple Potato | Clams
Iberico Chorizo

DUO DE POLLO 44
Roasted Breast | Confit Thigh Croquette
Spinach | Carrot | Medjool Date

PAELLA DE CHAMPIÑONES GF, V 42
Saffron Rice | Black Garlic | Cashew Aioli
Play of Sunlight Maitake Mushroom

PAELLA DE MARISCOS GF 55
Saffron Bomba Rice | Mussels | Calamari
Head-On Shrimp | Diver Scallops | Saffron

ADICIONES

| ADDITIONS GF |

GRILLED PICKLED SHISHITOS 6

CAMELIZED BLACK ONIONS 8

VALDEON GRATINADO 10

BEEF BONE MARROW 14

FOIE GRAS 18

POACHED LOBSTER TAIL 45

SALSAS

| SAUCES GF |

BERNESA 6

RIOJA 6

MOJO VERDE 6

ALIOLI DE AJO 6

PIQUILLO PICANTE 6

PARA TODOS - ALL SAUCES 22



CÓCTELES COCKTAILS

<i>CAPA GINTONIC</i> 21
Caorunn Gin Fever Tree Mediterranean Tonic
Gala Apple Juniper Lime Botanicals
<i>CAPA VODKATONIC</i> 21
St. Augustine Vodka Fever Tree Mediterranean Tonic
Orange Lemon Botanicals
<i>BARREL AGED BOULEVARDIER</i> 24
Michter's Rye Campari Carpano Antica
Sandeman Tawny
<i>REBUJITO PEPINO</i> 19
Cucumber-infused Don Fino Sherry
Cocchi Torino Green Apple
Lime Soda

<i>SANGRIA BLANCA</i> (glass / pitcher) 19 / 49
White Wine Lemon Tropical Fruits Chamomile Tea
<i>SANGRIA ROJA</i> (glass / pitcher) 19 / 49
Red Wine Berries Ginger Blood Orange Pomegranate Tea
<i>JACK VIAJERO</i> 21
Drumshambo Gin Yuzu Citrus Soda Green Tea Pearls
Grapefruit Star Anise
<i>MOJITO MODERNO</i> 20
Myer's White Rum Mint Cane Sugar Lime Passion Fruit
Ginger Espuma
<i>BUENA VISTA</i> 19
Jalapeño Infused Corazon Tequila Citrus Torres Magdala
Salt Air Electric Dust Fire

<i>IN SPANISH FASHION</i> 22
Whistle Pig Whiskey Torres 10yr Brandy
"Capa" Bitters Smoked Glass
<i>LA AXARQUIA SMASH</i> 21
Governator Pisco Mango Mata Blanco Lemon
Cinnamon Angostura
<i>BOTANICAS DE MURCIA</i> 26
Drumshambo Sicilian Citrus Gin Cantaloupe
Lime Cava
<i>VERDE DE RAMON</i> 19
Charred Padrón Pepper-Infused Espolón Blanco
Cucumber Water Cilantro Syrup Lime

MOCKTAILS

<i>CAPA LIMONADA</i> 12	<i>LAVENDER HAZE</i> 12	<i>SPA DAY</i> 12
Lemon Raspberry Cinnamon Rosemary Soda	Butterfly Pea Tea Vanilla Syrup Lemon Soda	Cucumber Mint Lime Soda

WINE BY THE GLASS

<i>SPARKLING</i>	
Cava Raventós Blanc de Blancs, Conca del Rui, Spain	15
Champagne Laurent Perrier, Champagne, France	27
Champagne Rosé Laurent Perrier, Champagne, France	36
Prestige Cuvée Laurent Perrier "Grand Siècle No 26" Champagne, France	55
<i>WHITE</i>	
Albariño Pazo das Bruxas, Rias Baixas, Spain	16
Sauvignon Blanc Calvet, Sancerre, France	23
Hondarrabi Zuri Ameztoi, Getariako, Spain, Txakolina	17
Godello Bodegas Avancia, Valdeorras, Spain	21
Chardonnay Nickel & Nickel, "Truchard Vineyard", Napa Valley, CA	30
Chardonnay Venon & Fils, Chablis, France	19

<i>ROSÉ</i>	
Grenache Blend ‘Love’ by Chateau Léoubes, Provence, France	17
Hondarrabi Blend Gaintza, Getariako Txakolina, Spain	22
<i>RED</i>	
Garnacha Alto Moncayo ‘Veraton’, Campo de Borja, Spain	25
Tempranillo Portia, Ribera del Duero, Spain	23
Tempranillo Ramirez de la Piscina, Gran Reserva, Rioja, Spain	32
Pinot Noir The Hilt, Sta. Rita Hills, Santa Barbara, CA	25
Pinot Noir Albert Ponnelle ‘Les Tilleuls’, Burgundy, France	28
Malbec Siesta, Mendoza, Argentina	19
Mencia Castro Ventosa, Bierzo, Spain	18
Cabernet Sauvignon RouteStock, Napa Valley, CA	19
Cabernet Blend Pahlmeyer “Jayson”, Napa Valley, CA	32

SOMMELIER SELECTION BY THE GLASS

RED

Pinot Noir Kosta Browne, Sonoma Coast, California	48
Bordeaux Blend Segla, Margaux, France	60
Cabernet Sauvignon Cade Estate, Howell Mountain Napa, CA	50
Cabernet Sauvignon Checkerboard "Aurora Vineyard", Napa, CA	142
Tempranillo La Rioja Alta '904', Gran Reserva, Rioja, Spain	54
Tempranillo Bodega Numanthia "Termanthia" Toro, Castilla y Leon, Spain	124
Tempranillo Vega Sicilia "Unico" Ribera del Duero, Spain	215

BEER CERVEZA

<i>IMPORT</i>	<i>DOMESTIC</i>	<i>CRAFT</i>
Stella Artois	Budweiser	Cigar City 'Jai Alai'
Heineken	Bud Light	Crooked Can 'Cloud Chaser'
Modelo Especial	Miller Lite	Maeloc Dry Hard Cider
Mahou		
		<i>NON-ALCOHOLIC</i>
		Athletic Brewing 'Run Wild' IPA (N/A)
		Estrella Galicia o.o (N/A)

FOR PARTIES OF 6 OR MORE DINING WITH US, A SERVICE CHARGE OF 20% SHALL BE ADDED TO ALL FOOD & BEVERAGE PURCHASES AND THE ENTIRETY OF THAT SERVICE CHARGE IS PROVIDED TO THE SERVICE STAFF.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN. *THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS, IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR IMMUNE DISORDERS YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS AND SHOULD EAT OYSTERS FULLY COOKED. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN. PLEASE INFORM YOUR SERVER OF ANY DIETARY RESTRICTIONS/AVERSIONS.

OUR MINDFULNESS AND COMMITMENT TO SUSTAINABILITY ARE REFLECTED IN OUR EFFORTS TO MAKE A DIFFERENCE BY SOURCING LOCALLY AND SEASONALLY WHENEVER POSSIBLE. WE USE ONLY CAGE-FREE EGGS AND SUSTAINABLY CERTIFIED FISH WHILE REDUCING WASTE AND MINIMIZING OUR ENVIRONMENTAL IMPACT. OUR COFFEE AND TEA PROGRAM, THROUGH CAFFÈ UMBRIA, IS SUSTAINABLY SOURCED AND FAIRLY TRADED.