

MAR | MUNTANYA **Lunch**

NORTHERN SPANISH CUISINE

TAPAS & STARTERS

BLISTERED SHISHITOS DF, NF **7**

Often Mild, Sometimes Spicy Peppers,
Ocho Spice Aioli, Lemon

JUMBO SHRIMP CÓCTEL GF, NF, DF **21**

Unapologetically Horseradish-Forward
Piquillo Cóctel Sauce, Lemon

CORN CHOWDER NF **14**

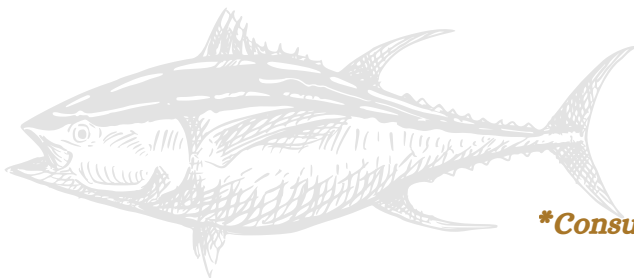
Fire Roasted Corn, Iberico Bacon, Potato,
Black Garlic Oil, Sour Cream & Scallion

PATATAS BRAVAS NF, DF **9**

Twice Cooked Potatoes, Salsa Bravas,
Confit Garlic Aioli, Smoked Paprika

***BLUEFIN TUNA POKE** GF **29**

Blood Orange, Pomegranate, Mint,
Smoked Pistachio, Cran-Spruce Cordial



SIGNATURE SALADS

CORN & LOCAL SPINACH NF **14**

Frog Bench Greens, Corn-Mushroom Escabeche,
Piquillo, Grapefruit, Avocado, Brown Butter Crumbs,
Charred Corn Vinaigrette

GRILLED LITTLE GEM NF **14**

Charred Gem Heart Lettuce, Brioche Croutons,
14-month Cave-aged Manchego Cheese,
Avocado Salsa Verde Vinaigrette

ESPETOS (SKEWERS)

Served Individually or as Addition to Salad
or Bandeja Grande

***LOCAL PRIME HANGER STEAK** **16**

Savora Mustard Crust GF, DF, NF

JUMBO SHRIMP AL AJILLO **12**

Garlic Lemon Butter GF, NF

ORGANIC CHICKEN BREAST **9**

Herbal Verde Marinade GF, DF, NF

SANDWICHES

Served with Local Greens Salad & House Vinaigrette

POLLO VERDE DF, NF **18**

Grilled Herb Marinated Chicken
Iberico Bacon, Cristal Bread, Piquillo,
Smashed Avocado, Garlic Aioli

BIKINI GRILLED CHEESE NF **17**

Jamon Serrano, Chabrin Cheese,
House Sourdough, Membrillo Jam,
Savora Mustard, Juniper Pickles

PRIME STEAK PEPITO NF **21**

Shaved Local Roast Beef, Barra Bread,
Horseradish Mayo, Piquillo Peppers,
Frog Bench Farms Spinach

***MOUNTAIN PATTY MELT** NF **21**

Elk, Bison, & Wagyu Burger Blend,
Inside-out Brioche, Beehive Cheese,
Iberico Bacon, Spanish Onion Confit,
Piquillo Fry Sauce, Juniper Pickles

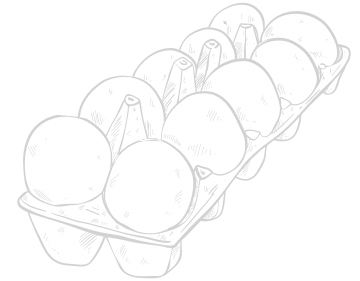


***Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.**

MAR | MUNTANYA

Brunch

NORTHERN SPANISH CUISINE



SWEET

LEMON SHORT STACK NF 12

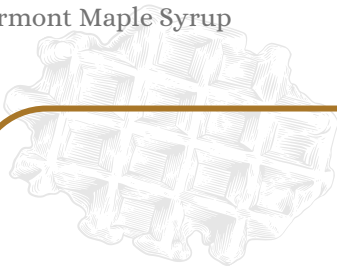
Buttermilk Pancakes, Lemon Curd,
Vanilla Custard, Whipped Cream,
Mantecado Cookie Crumble,
100% Grade A Vermont Maple Syrup

CHURRO FRENCH TOAST NF 11

Cereal Crusted Brioche,
Cinnamon Sugar, Whipped Cream,
100% Grade A Vermont Maple Syrup

PEARL SUGAR WAFFLES 13

Spruce Jelly, Whipped Cream,
Pomegranate, Crushed Hazelnuts,
100% Grade A Vermont Maple Syrup



SAVORY

Served with Twice Cooked Potatoes & Aioli

***COUNTRY FRIED ELK** NF 21

Buttermilk Battered Local Elk Loin,
Bilbao Chorizo Country Gravy,
Blistered Shishitos

POLLO FRITO & WAFFLE NF 18

Pearl Sugar Waffle, Spruce Jelly,
Ocho Spice Fried Chicken, Crispy Sage,
Maple Syrup, Chef's Piquillo Hot Sauce

***PRIME STEAK & EGGS** GF, NF 25

Grilled Local Prime Beef, Avocado,
Cage Free Scrambled Eggs, Tomato,
Blistered Shishitos, Avocado Salsa Verde

SIDES

CAGE FREE SCRAMBLED EGGS 7

GRANDE CUT IBERICO BACON 11

LOCAL PORK BREAKFAST LINKS 7

SMOKED ELK BREAKFAST LINKS 9

OUR SOURDOUGH, Seasonal Jelly, Butter 11

PANCAKES, Butter, Vermont Maple Syrup 9

LOCAL GREENS SALAD, House Vinaigrette 6



BANDEJA GRANDE 50

A Sharable Platter - If You Want To...

Chorizo Bilbao, Smoked Iberico Chicharrón, Saffron Bomba Rice, Catalan White Beans, Crunchy Potato,
Avocado, Heirloom Tomato, Fried Plantain, Our Sourdough, Cage Free Scrambled Eggs

Please Note: We are unable to split checks evenly more than 6 ways.
For groups requiring more than 6 splits, a single payment method is kindly requested.

Parties of six or more will have a 20% service charge added.