

TOP OF VIV
Cheese and Iberico Platter
50
Chef's Selection

ENTRADAS

Rustic Toast and Tomato	14
Croquetas De Jamón	18
Beef Empanadas (3ea) Smoked Tomato, Guindilla Aioli	18
Sauteed Shrimp Garlic Butter, Lemon, Chives, Espelette	25
Grilled Spanish Octopus Celery Root Puree, Basque Sausage, Winter Citrus	28

ENSALADAS

Spring Crunch Sugar Snap Peas, Watermelon Radish, Green Apple, Purple Basil, Preserved Lemon Vinaigrette	19
Goddess Gems Little Gem Lettuce, Green Goddess Dressing, White Anchovy, Spiced Breadcrumbs, Manchego Cheese	19
Roasted Beets and Cheese Heirloom Beets, Endive, Fig Glaze, Marcona, Strawberries, Honey Whipped Goat Cheese	23

PLATOS PRINCIPALES MAIN PLATES

Mediterranean Sea Bass Brown Butter, Broccoli Rabe, Preserved Lemon, Hazelnut	46
Chilindron Chicken Roasted Chicken Breast, Bell Pepper And Tomato Stew, Tokyo Turnips, Globe Carrots	44
Spanish Short Rib Slow-Roasted Beef, Root Vegetables, Parsnip Mash, Rosemary Sherry Jus	49
Basque-Style Black Cod Salt Cured Local Cod, Chicken & Yuzu Emulsion, Butter Beans, Mushrooms	48

PAELLAS

Please allow 15-25 minutes for paellas to cook

Paella Negra New Zealand Prawn, Octopus, Charred Lemon, Garlic Aioli	52
Seasonal Harvest Mushroom, Vegetables, Lemon Aioli	43
Land And Sea Saffron, Chorizo Picante, Mary's Chicken, Clams, Mussels, Shrimp, Garlic Aioli	48

CARNES

28 Day Dry Aged Bone-on Ribeye 14oz	86
Prime Bone-In Ribeye 20oz	78
Filet Mignon 8oz	63
Rack Of Lamb 14oz	60
Picanha 10oz	54
Iberico Pork Skirt 10oz	48
Prime NY Strip 14oz	68

SAUCES

Chimichurri 4 | Herb Butter 4 | Romesco 4
 Rioja Demi 5 | Spiced Butter 5

ACOMPAÑAMIENTOS SIDE DISHES

Crispy Potatoes, Garlic Aioli, Brava Sauce	14
Sautéed Spinach, Nutmeg Cream, Fried Shallots	14
Green Beans, Almonds, Garlic	14
Mushrooms, Sherry, Shallots	16
Saffron Rice Pilaf	14
Roasted Heirloom Carrots, Coriander Honey, Almond Granola	14

DESSERTS

Basque Burnt Cheesecake & Sherry Caramel A Dark-Topped Cheesecake, Warm Amontillado Sherry Caramel, Flaky Salt	16
Torrija Brûlée Bread Pudding soaked in Vanilla-Orange Milk, Berries Poached in Rioja and Star Anise	16

Olive Oil Almond Cake Tarta De Santiago Gluten-Free Almond Cake scented with Lemon Zest, Saffron Honey Whipped Cream	16
Espresso Flan Flan Infused with Espresso and Orange Peel	16

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have medical conditions.
 20% gratuity will be added to parties of 6 or more

HOUSE COCKTAILS



TOV OLD FASHIONED

JEFFERSON BOURBON, HENNESSY, SHERRY ORANGE BITTERS, ANGOSTURA BITTERS, ORANGE PEEL

WEST COASTARITA

CODIGO BLANCO, HIBISCUS, LIME, COINTREAU

GOLDEN HOUR SPRITZ

EARL GREY INFUSED CARPANO BIANCO, GRAND MARNIER, CAVA, ALOE, LEMON, FEVER TREE CLUB SODA

HIBISCUS GLOW

TITOS VODKA, HIBISCUS, CITRUS, MINT

ROSA DEL SOL

LALO TEQUILA, YELLOW CHARTREUSE, RASPBERRY, LEMON, RASPBERRY DUST

SPANISH 75

SPANISH ROSEMARY GIN, LEMON JUICE, AZUCAR, CAVA

WHISKEY AGRIO

WOODFORD BOURBON, EGG WHITES, SIMPLE, LEMON, TEMPRANILLO FLOAT



BESITO DE FUEGO

DERRUMBES MEZCAL, TAMARIND, JALAPENO, LIME, TAJIN RIM

LA VIDA LOCA

HERRADURA REPOSADO TEQUILA, PINEAPPLE, AGAVE, ST. GERMAINE

CARAJILLO

DIPLIMATICO MANTUA RUM, ESPRESSO, LICOR 43, CINNAMON, CHOCOLATE BITTERS



RECOMMENDED DRINKS TO GET SMOKED AND SERVED TABLESIDE 5

SPIRIT FLIGHTS

FLECHA AZUL 35

BLANCO, REPOSADO, ANEJO

GARRISON'S BOURBON 45

TOP OF THE V PRIVATE BARREL, HONEYDEW, BALMOREA

BEER

DRAFT

MICHELOB ULTRA - LIGHT AMERICAN LAGER	9
KONA BIG WAVE - GOLDEN ALE	9
MODELO - PILSNER STYLE LAGER	9
BREWERY X SLAP & TICKLE - IPA	9

*ASK ABOUT OUR ROTATING LOCAL TAPS

SPIRIT FREE

LIMPIO MOJITO

BLACKBERRY, MINT, LIME, FEVER TREE SODA

ESTRELLA GALICIA BEER

RED BULL

ORIGINAL, SUGAR FREE, RED EDITION

MOUNTAIN VALLEY WATER 1L

STILL, SPARKLING

SANGRIA

RED SANGRIA

WINE

SPARKLING

CONQUILLA CAVA, PENEDES, SPAIN

RAVENTOS i BLANC CAVA ROSE, PENEDES, SPAIN

WHITE

WHITEHAVEN, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND

SCARPETTA PINOT GRIGIO, FRUILI-VENEZIA GIULIA, ITALY

LEGADO DEL CONDE ALBARINO, RIAS BAIXAS, SPAIN

SONOMA-CUTRER CHARDONNAY, RUSSIAN RIVER VALLEY, CA

BELLE GLOS BALADE CHARDONNAY, SANTA BARBARA, CA

ROSÉ

PROVENCE INSPIRATION ROSE, COTES DE PROVENCE, FRANCE

WHISPERING ANGEL, COTES DE PROVENCE FRANCE

RED

BODEGAS ASTER RESERVA CRIANZA, RIBERA DEL DUERO, SPAIN

J PINOT NOIR, COASTAL CALIFORNIA

BODEGA LANZAGA TEMPRANILLO, RIOJA, SPAIN

CAN SUMOI, GRENACHE BLEND, CATALUNYA, SPAIN

DECOY CABERNET, CALIFORNIA

DUCKHORN CABERNET, NAPA VALLEY, CALIFORNIA

PACKAGED

ESTRELLA 1906 RESERVA - SPANISH LAGER	8
CORONA EXTRA - MEXICAN PALE LAGER	8
BUDWEISER - AMERICAN-STYLE PALE LAGER	8
PAULANER - GERMAN HEFEWEIZEN	10
VOODOO RANGER JUICY - HAZY IPA	8
HIGH NOON - SELTZER	8

WINE BY THE BOTTLE

SPARKLING

RAVENTOS i BLANC i ROSE CAVA, PENEDES, SPAIN

MOET IMPERIAL BRUT i CHAMPAGNE, FRANCE

VUEVE CLIQUOT i REIMS, FRANCE

DOM PERIGNON i CHAMPAGNE, FRANCE

WHITE WINE

SPANISH

LEGADO DEL CONDE i ALBARINO, RIAS BAIXAS, SPAIN

PIÑOL 'PORTAL' i GRENACHE BLANC BLEND, TERA ALTA-CATALUNYA

SHAYA i VERDEJO, RUEDA

PLACET DE VALTOMELLOSO i VIURA, RIOJA DOCA

RAMON BILBAO i TEMPRANILLO BLANCO BLEND, RIOJA

WORLD

WHISPERING ANGEL i ROSE, COTES DE PROVENCE, FRANCE

CLOUDY BAY i SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND

RED WINE

CALIFORNIA - CABERNET SAUVIGNON

STAGS LEAP i CABERNET SAUVIGNON, NAPA VALLEY

DUCKHORN i CABERNET SAUVIGNON, NAPA VALLEY

CAYMUS 50TH ANNIVERSARY i CABERNET SAUVIGNON, NAPA VALLEY

HEITZ CELLAR i CABERNET SAUVIGNON, NAPA VALLEY

SPANISH - TEMPRANILLO

CLOS MOGADOR i TEMPRANILLO, PRIORAT, CATALUNYA

ALION i TEMPRANILLO, RIBERA DEL DUERO

VALENCISCO 2018 i TEMPRANILLO, RIOJA, SPAIN

IZADI RESERVA i TEMPRANILLO, RIOJA, SPAIN

BODEGA LANZAGA i TEMPRANILLO, RIOJA, SPAIN

SPANISH - BLENDS

HERENCIA ALTES 'LA PILOSA' i GRENACHE PELUDA, TERRA ALTA

COSTER DELS OLIVERS i RED BLEND, PRIORAT, CATALUNYA

JOSEPH GRAU 'VESPRES' i GRENACHE BLEND, MONSTANT

CAN SUMOI i GRENACHE BLEND, CATALUNYA



SPANISH
STEAKHOUSE