

# HOLA

## OAXACAN POP UP

**CHIPS & GUAC** nuff said 9

**CHICKEN EMPANADAS** habanero tomato salsa 10

**VEGGIE EMPANADAS** cactus, bell pepper, potatoes, salsa verde 10

**PORK TACOS** 24 - hour slow roasted, pickled red onion, jalapeño salsa verde 10

**SHRIMP TACOS** pan seared, mango jalapeño salsa 10

**BEEF TACOS** cumin, cilantro, habanero salsa 10

**SHRIMP CEVICHE** house made tostada chips 10

**CHIPOTLE MAC N CHEESE** chipotle, monterey jack cheese, tomato salsa 10

**CHICKEN MOLE** sweet plantains, cilantro rice, smoky mole sauce 22



## FAVORITES

**ROCKS** marin miyagi oysters , mignonette, cocktail sauce 2

**KALE & CAULIFLOWER** grapes, walnuts, parmesan, creamy balsamic 13

**BEETS & WATERMELON** watercress, goat cheese, pistachio, lemon - thyme vinaigrette 13

**MARKET VEGETABLES** oven roasted zucchini, pearl onions, baby squash, carrots, chimichurri 10

**SALT & PEPPER** french fries 7

**TRUFFLE PARMESAN** french fries 11

**BRUSSELS SPROUTS** cauliflower, aleppo, bacon 9

**CHICKEN WAFFLE** maple - tapatio infusion 16

**DOUBLE PATTY BURGER** special sauce, cheddar, grilled onions 16

**IMPOSSIBLE BURGER** spicy eggplant, lettuce, oven - dried tomato, green salad 19

**PAPPARDELLE BOLOGNESE** house made pasta, pork, beef, chili, tomato, parmesan 19

**KING SALMON** ratatouille, sauteed spinach, fennel puree, brown butter sage 32

**BABY BACK RIBS** soy - ginger glazed, apple cabbage slaw 22

**FLAT IRON STEAK** calabrian chili butter, roasted vegetables 38

## CRAFT COCKTAILS



### Apple a Day

Apple Brandy, Rye Whiskey,  
Chartreuse, Benedictine,  
Cinnamon Syrup  
\$12



### Mad Dog

Bourbon, Rye Whiskey,  
Orgeat Syrup,  
Lemon Juice  
\$10



### El Jefe Rojo

Mezcal, Ancho Reyes,  
Aperol, Sweet Vermouth  
\$14



### Prospector

Bourbon, Avera,  
Angostura  
\$12



### Sour Puss

Vodka, Campari,  
Creme de Violette,  
Lemon, Egg White  
\$11



### Strange Love

Gin, Creme De Cassis,  
Lemon, Aperol,  
Champagne Float  
\$11



### Chef Ola

Vodka, Curacao, Ginger,  
Lime, Watermelon  
\$12



### Pancho Villa

Mezcal, Aloe Chareau,  
Lime, Ginger  
\$10

## MICHELADA

**\$11**

MODELO ESPECIAL  
STOUT MARY MIX  
SPICED RIM

## BEER FLIGHTS

**\$10**

CHOOSE ANY 3  
DRAFTS

ASK YOUR  
SERVER  
ABOUT

**NEFT**

VODKA

## ON TAP

LOST COAST BREWING BLONDE ALE abv 4.2% 7

MARIN BREWING 'BLUEBEERY' SPECIALTY ALE abv 5% 7

FACTION RED ALE abv 5.6% 8

DRAKE'S 'RIP CUT' DOUBLE IPA abv 8.4% 8

ANDERSON VALLEY 'BARNEY FLATS OATMEAL STOUT' abv 5.8% 8

HOLY CRAFT 'ANGEL'S GOLD' BELGIAN ALE abv 10% 10

## BOTTLE

GOLDEN STATE 'MIGHTY DRY CIDER' abv 6.9% 7

DRAKES BREWING CO. BAVARIAN STYLE HEFEWEIZEN abv 4.5% 8

NORTH COAST BREWING 'PRANQSTER' BELGIAN ALE abv 7.6% 7

NORTH COAST BREWING 'SCRIMSHAW' PILSNER abv 4.4% 7

## BUBBLES

VARICHON & CLERC PRIVELAGE blanc de blanc brut, France 10/38

VALDO brut prosecco Italy 11/42

VALDO 'NUMERO 1' brut rose, Italy 12/44

DOMAINE CARNEROS brut, Carneros, '12 65

DUVAL - LEROY brut, champagne NV (375ml) 38

## WHITE

LAGUNA chardonnay, Russian River '15 13/48

HANZELL 'SABELLA' chardonnay, Sonoma County '17 14/56

J VINEYARDS pinot gris, Northern California Blend '17 11/42

TOHU sauvignon blanc, Marlborough, NZ '17 13/48

COEUR CLEMENTINE COTES DE PROVENCE rose, France 11/40

FLEUR DE MER COTES DE PROVENCE rose, France 52

## RED

TALBOTT 'LOGAN' pinot noir, Sleepy Hollow Vineyards, Santa Lucia '16 16/64

CHAPPELET merlot, Napa Valley '13 110

VINHA GRANDE duoro tinto, Portugal '16 13/48

TREFETHEN 'DRAGON'S TOOTH' bordeaux blend, Napa '16 18/72

ORIN SWIFT 'ABSTRACT' red blend, Saint Helena '16 72

ORIN SWIFT '8 YEARS IN THE DESERT' red blend, CA '16 88

FLORA SPRINGS cabernet sauvignon, Napa Valley '16 16/64