SMALL BITES

Tom Kha Peanuts 3.50  V
Oven Toasted Rustic Bread 3.75
Bacon-Wrapped Dates 6.25  G
Marinated Olives Mediterranean, mixed & unpitted 4.75  G  V
Marcona Almonds 4.25  G  V
Yardhouse Giardiniera 4.25  G  V

Cajun Tots  served with house-made peppercorn ranch 7/11.50  V
Vegetable Egg Rolls ginger-soy sauce & hellishly hot mustard 8.50  V
Tokyo Tots  ginger-wasabi aioli, Furikake, bonito flakes, sweet soy reduction 8/12.75

Brussels Sprouts  sweet sherry vinegar reduction & fried Spanish ham 9.50
Jamaican BBQ Sweet Potato Fries jerk seasoning with mango-habanero remoulade 10.50  V

SPANISH BAR

SHARED PLATES

The Venture Nachos red cooked pork, spiced wontons, sesame seeds
Sriracha cheese sauce, green onion, garlic & ginger 11.25

Wild Boar Meatballs bravas sauce, fresh oregano & Parmesan 12

Bollywood Wings brined wings tossed in spicy mango glaze with onion, cilantro & jalapeño 12.75

Ahi Poke sticky rice, seaweed salad, pickled cucumbers, radish,
Sriracha aioli & sesame seeds 13.50

Garlic Shrimp crushed red chili pepper, white rabbit wine, Spanish olive oil, toasted rustic bread 15.50

Cheese Board Chef’s selection of three cheeses, Marcona almonds, oven toasted rustic bread, quince paste 18.75  V

Charcuterie Board cured meats, olives, toasted rustic bread,
Yardhouse Giardiniera 20

MAINS

Spanish Steps Ensalada mixed greens, Marcona almonds, goat cheese,
preserved lemon vinaigrette 10  G  V
add prawns or roasted chicken for 6 dollars

Drunken Noodles rice noodles with garden vegetables, fried onions,
sweet & spicy sauce & fresh cilantro 12.75
add prawns, roasted chicken or shredded pork for 6 dollars

Rockfish Tacos shredded lettuce, radish, pickled cucumber, diced onion &
jalapeño, Sriracha aioli 14.75

Gaúcho Steak Bites* asada-marinated sirlion steak, chimichurri &
black garlic aioli 16

Saigon Kick Crispy Chicken Hoagie Thai-spiced chicken, Sriracha aioli,
cilantro, jalapeño, onion & pickled daikon-carrot slaw on a roll with
sweet potato fries 16.25

OHO Burger double patty, Spam, cheddar, Sriracha aioli &
pickled cucumber served with sweet potato fries 18.25

Spanish Steamed Clams white wine, smoked paprika butter, tomato,
Basque chorizo, herb & manchego bread crumbs 21.50