



First Course

LOBSTER BISQUE | 13

PEAR SALAD | 12

Wine-poached Asian pears, artisan baby greens, mandarin wedges, blue cheese, caramelized pecans, and raspberry vinaigrette.

MENORCAN SALAD | 14

Diced watermelon, heirloom tomatoes, red onions over European cucumbers tossed in datil harissa vinaigrette, feta cheese and toasted pumpkin seeds.

CEVICHE * | 18 Shrimp and salmon tossed with red onions, peppers, cilantro, fresh garlic, ginger, and aji amarillo served with toasted ciabatta.
PROSCIUTTO AND POMODORO | 16 Confit baby heirloom tomatoes paired with prosciutto, palm hearts, egg yolk, parmesan, baby arugula, and chimichurri.

Second Course

ESCARGOT | \$16 Succulent escargot in a rich mushroom cream sauce, elegantly served with flaky puff pastry. **BEEF TENDERLOIN CARPACCIO *** | \$18 Delicate slices of beef tenderloin adorned with palm hearts, cherry tomatoes, zesty lemonette, sweet drop peppers, cilantro, capers, and red onions. **CHARCUTERIE SELECTION** | \$25 Handpicked cured meats and complementary cheeses, served with crisp ciabatta, marinated olives, fig preserves, and a baby heirloom tomato salad. **CRISPY PORK BELLY** | \$17 Crispy pork belly resting on a bed of thinly sliced sweet plantains, accompanied by roasted corn chow chow, fresh arugula, and a drizzle of chimichurri. **SPANISH OCTOPUS** | 19 Confit octopus glazed with honey miso, accompanied by fingerling potatoes and a bed of baby arugula, drizzled with roasted pepper oil.

Vegetarian options available upon request. Ordering raw and undercooked food increases the risk of food poisoning. Gratuity of 20% will be added to parties of six or more. Additional charge of \$5 will be added to all split entrees. Due to the wide array of flavors in our dishes, all ingredients

are not listed on our menu.

*Served raw.

Entrees

FILET MIGNON | \$49

A perfectly grilled 8 oz. sliced Filet Mignon, complemented by a rich mushroom and blue cheese spinach cream sauce. Served with heirloom carrots and creamy mashed potatoes.

HONEY-GLAZED SALMON | \$35

A grilled salmon filet with a delightful ginger honey glaze, presented over a cauliflower steak and a side of grilled asparagus.

TORTELLINI | \$32

A delectable dish featuring cheese tortellini, succulent shrimp, and pork belly lardons sautéed with English peas in a luscious sweet cream sauce.

NEW ZEALAND LAMB HALF RACK | \$39

New Zealand lamb served with a rosemary mint demi-glaze, whipped potatoes, and roasted broccolini.

PERI PERI CHICKEN | \$34

An organic chicken breast served over a savory spinach cream sauce, accompanied by roasted potatoes and heirloom carrots.

SEARED CHILEAN SEABASS | \$52

Exquisitely seared Chilean seabass presented over a bed of red quinoa, fresh arugula, and a citrus fruit salsa.

KOREAN BBQ SHORT RIBS | \$49

Garlic ginger-braised short ribs, adorned with a Korean BBQ sauce and scallions, served with fragrant jasmine rice and soy garlic mixed beans.

GAMBAS | \$38

Blackened Argentinian red shrimp elegantly served over a cauliflower puree, accompanied by a medley of vegetables.



SALADS

Menorcan Salad \$14

Diced watermelon, heirloom tomatoes, red onions over European cucumbers tossed in datil harissa vinaigrette, feta cheese and toasted pumpkin seeds.

Prosciutto and Pomodoro \$16

Confit baby heirloom tomatoes paired with prosciutto, palm hearts, egg yolk, parmesan, baby arugula, and chimichurri.

Caesar \$12

Crisp hearts of romaine tossed in robust Caesar dressing topped with herbed croutons and parmesan cheese.

SIDES

Cellar Fries \$7

Yucca Fries \$8

Small Salad \$7

Vegetable Succotash \$7

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TO SHARE

Cheese Board	\$20
Charcuterie Board	\$25
Antipasto	\$19

LIGHT PLATTERS

Lobster Bisque	\$13
Shrimp and Salmon Ceviche	\$18
Shrimp and salmon tossed with red onions, peppers, cilantro, fresh garlic, ginger and aji amarillo served with toasted ciabatta.	
Shrimp and Avocado	\$19
Lump crab, and shrimp salad on a bed of fresh cucumber puree, Hass avocado, and greens drizzled with mild cilantro mayo.	
Orange Ginger Bowl	\$17
Shredded duck confit with vegetable succotash over tricolor quinoa with orange ginger glaze.	

HANDHELDS

Cellar Burger	\$18
Two 4 oz grilled to order angus /brisket blend on kaiser roll, with pickled onions, lettuce, tomato, cheddar cheese, and Cellar fries.	
Shrimp & Pork Belly Po-Boy	\$17
Fried shrimp and pork belly with chimichurri, arugula, remoulade, and tomato on toasted bun.	
Choripan	\$16.5
Grilled Chorizo with caramelized onions and peppers, and cilantro mayo on a bun with Cellar fries.	
PBT Club	\$17.5
Prosciutto, turkey, and brie with melted brie and arugula on rye, served with chips.	
Churrasco	\$24
Grilled hanger steak topped with mushrooms and blue cheese cream, arugula and tomatoes on a kaiser roll with yucca fries.	

ENTREES

Crab Cakes	\$23
Homemade Lump Crab Cakes topped with remoulade served over creamy cauliflower puree.	
Coq au Vine	\$21
Chicken stew with luscious San Sebastian Cabernet red sauce, mushrooms, pancetta, carrots, and petite potatoes.	
Blackened Salmon	\$24
Blackened Atlantic Salmon with roasted potatoes and vegetable succotash.	



S H A R E A B L E S

Cheese Board	20
Charcuterie Board	25
Antipasto	19
Tostones	15

B A R M E N U

BAKED BRIE AND APRICOT 14

With toasted pecans and port glaze.

PROSCIUTTO AND POMODORO SALAD 16

Confit baby heirloom tomatoes paired with prosciutto, palm hearts, egg yolk, parmesan, baby arugula, and chimichurri.

CAESAR SALAD 12

Crisp hearts of romaine tossed in robust Caesar dressing topped with herbed croutons and parmesan cheese.

SHRIMP AND PORK BELLY PO-BOY 17

Fried shrimp and pork belly with chimichurri, arugula, aji soy mayo, and tomato on toasted ciabatta.

SHRIMP AND SALMON CEVICHE 18

Shrimp and salmon harmoniously tossed with red onions, peppers, cilantro, fresh garlic, ginger and aji amarillo served with toasted ciabatta.

SHORT RIB SLIDERS 16

Three pulled short rib sliders with Korean BBQ, pickled onions, and aji mayo.

HONEY BUTTER SHRIMP 18

Crispy honey garlic shrimp with apricot chutney.

GREEN TOMATO NAPOLEON 14

Layered fried green tomatoes, with goat cheese, roasted red peppers, and balsamic sherry glaze.

S I D E S

Cellar Fries	7
Yucca Fries	9
Small Salad	7
Vegetable Succotash	7

D E S S E R T

COCONUT PANA COTTA	10
CHOCOLATE MARQUISE	10

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Wine by the Glass

PETITE SIRAH	13
CABERNET SAUVIGNON, NAPA VALLEY	17
CABERNET SAUVIGNON	10
VINTNERS RED	8
PINOT GRIGIO	10
SAUVIGNON BLANC	10
CHARDONNAY	10
VINTNERS WHITE	8
ROSA	8
BLANC DE FLEUR	10
CREAM SHERRY	10
PORT	10
RUBY PORT	10
PROPRIETORS RESERVE	10

Specialty Drinks

RED PEAR SANGRIA 14

Homemade poached pear extract with cinnamon & brown sugar paired with San Sebastian Vintners Red over ice

WHITE PEAR SANGRIA 14

Homemade poached pear extract with cinnamon & brown sugar paired with San Sebastian Vintners White over ice

ROSA SUNRISE 14

San Sebastian Rosa shaken with mango puree & a hint of grenadine & roses lime over ice

TROPICAL GUAVA 14

San Sebastian Port shaken with mango & guava puree over ice & topped with soda water

BLOOD ORANGE SPRITZ 14

Sparkling L'Orange mixed with a splash of roses lime & soda water

WINE MOJITO 14

San Sebastian Vintners White shaken with muddled mint & fresh lime squeeze over ice & topped with soda water

SEÑORITA 14

San Sebastian Sherry shaken with classic Margarita mix & a salt-rimmed glass over ice

MIMOSA 8

San Sebastian Blanc de Fleur mixed with your choice of juice Orange Juice, Guava, Passionfruit

Bottled Beers 6

HEINEKEN
HEINEKEN N/A
BUDLIGHT
MILLER LITE
MICH ULTRA
CORONA
CORONA LIGHT

Draft Beers 8

MICH ULTRA
MODELO ESPECIAL
SHOCKTOP
YUENGLING
STELLA ARTOIS
DOG ROSE BREWING
SEASONAL

Soft Drinks

SODAS	2.5
CULTIVATE TEAS	4
SPARKLING WATER	5
STILL WATER	5

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Champagne & Sparkling Wines

SANTA MARGHERITA PROSECCO, ITALY 60

BLANC DE FLEUR, 45

PIPER HEIDSIECK BRUT, FRANCE 90

SCHRAMSBERG BRUT ROSE, NORTH COAST 85

Chardonnay

SAN SEBASTIAN 38

DUMOL RUSSIAN RIVER VALLEY 115

PLUMPJACK , NAPA 130

CAKEBREAD, NAPA 90

BOUCHARD POUILLY FUISSE, BURGUNDY 80

MICHEL CHABLIS, BURGUNDY 75

Sauvignon Blanc

CHATEAU DE SANCERRE, LOIRE VALLEY 68

FROG'S LEAP, NAPA 65

DUCKHORN, NORTH COAST 56

CADE, NAPA 110

WHITEHAVEN, NEW ZEALAND 50

Pinot Grigio

SANTA MARGHERITA, ITALY 52

SAN SEBASTIAN 38

MASO CANALI, ITALY 48

WILLAMETTE VALLEY VINEYARDS PINOT GRIS, OREGON 50

J VINEYARD PINOT GRIS, RUSSIAN RIVER VALLEY 55



Pinot Noir

ZD, CARNEROS. 95

ARCHERY SUMMIT WILLAMETTE VALLEY 93

TWONEY, RUSSIAN RIVER VALLEY 135

WALT, SHEA VINEYARD, OREGON . 132

DUMOL PINOT NOIR, RUSSIAN RIVER VALLEY 90

Cabernet Sauvignon

J LOHR HILLTOP, PASO ROBLES. 72

SAN SEBASTIAN, ST AUGUSTINE 52

SAN SEBASTIAN RESERVE, NAPA 65

SMITH AND HOOK RESERVE, PASO ROBLES. 60

AUSTIN HOPE ,PASO ROBLES. 1 LITER. 160

PLUMPJACK, NAPA 257

STAGS LEAP NAPA VALLEY 115

SILVER OAK, ALEXANDER VALLEY. 162

DAOU, PATROMINY. PASO ROBLES 380

ROUND POND ESTATE, KITH & KIN NAPA, 102

CLOS DU VAL , NAPA. 84

IMMORTAL ESTATE SLOPE, SONOMA. 150

CAKEBREAD CELLARS, NAPA 154

HONIG BARTOLUCCI VINEYARDS, NAPA. 175

DON MELCHOR, CHILE. 270

BV RESERVE , RUTHERFORD, 135



Merlot

DARIOUSH, NAPA 150
ST FRANCIS RESERVE, SONOMA 80
ST SUPERY , RUTHERFORD 98
PLUMPJACK, NAPA 130
HALL, NAPA 82
DUCKHORN, NAPA 88

Interesting Reds

TOMMASI AMARONE, VERONA 125
JAYSON RED BLEND, NAPA. 120
MOUTON CADET HERITAGE CUVÉE, BORDEAUX. 55
BONPAS CHÂTEAUNEUF DU PAPE, RHÔNE VALLEY. 105
TORRES CELESTE CRIANZA, RIBERA DEL DUERO. 58
PENFOLDS BIN 389 CABERNET-SHIRAZ BLEND. AUSTRALIA 75
DECOY LTD RED BLEND, ALEXANDER VALLEY. 60
CYRUS CAB BLEND, ALEXANDER VALLEY. 132
LION TAMER RED BLEND, NAPA. 110
EARTHQUAKE ZINFANDEL, LODI. 85
ROMBAUER ZINFANDEL, NAPA. 80
SUMMUS RED BY BANFI. 135
ELEANOR BY F COPPOLA. 95
STAGS LEAP INVESTOR RED. 88



CHEF'S PAIRING MENU

~ A CULINARY JOURNEY CRAFTED BY EXECUTIVE CHEF NORBERTO JARAMILLO & CHEF DE CUISINE SEBASTIAN SIKORA, FEATURING EXQUISITE WINES FROM SAN SEBASTIÁN ~

STARTER

*Ceviche with Rosa

A refreshing mix of shrimp and salmon, delicately blended with red onions, peppers, cilantro, fresh garlic, ginger, and aji amarillo, served with toasted ciabatta.

Crispy Pork Belly with Pinot Grigio

Tender, crispy pork belly atop sweet plantain slices, accompanied by roasted corn chowder, fresh arugula, and a touch of chimichurri.

ENTRÉE

Chilean Seabass with Sauvignon Blanc

Perfectly seared Chilean seabass, served on a bed of red quinoa and fresh arugula, complemented by a vibrant citrus salsa.

New Zealand Lamb with Petite Sirah

Succulent New Zealand lamb with a rosemary mint demi-glace, served alongside whipped potatoes and roasted broccolini.

DESSERT

Dessert Sampler Board with Port

An indulgent selection of desserts, perfectly paired with a glass of rich Port.



PLEASE NOTE:
CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE THE RISK OF FOODBORNE ILLNESS.
A 20% GRATUITY WILL BE APPLIED TO PARTIES OF SIX OR MORE.
DUE TO THE COMPLEXITY OF OUR DISHES, NOT ALL INGREDIENTS ARE LISTED.
*SERVED RAW.