

# drink.

## COFFEE & ESPRESSO

La Colombe Monaco Blend  
Espresso  
Latte  
Mocha  
Macchiato  
Cappuccino  
Cold Brew **D**

## CAFFEINATED TEAS

Jasmine  
Sencha  
Earl Grey  
Chai  
English Breakfast

## NON-CAFFEINATED TEAS

Chamomile tea  
Lemon ginger  
Pacific Mint

## NON-ALCOHOLIC

Fresa y Piña Lyre's aperitif rosso, pineapple, strawberry, demerara, raspberry paint  
Cuadratura Roots divino, Lyre's italian orange, Three-Spirit livener, umami  
Flamingo Shuttle guava, vanilla, lime, Topo Chico

**D** Indicates Draft

## COCKTAILS

Bloody Mary vodka, tomato, lemon, spices, umami  
Landing G&T Barr Hill gin, mediterranean tonic water, lemon and orange peels  
Gimlet Ford's gin, lime, sugar  
Ben Franklin's Milk Punch Torres spanish brandy, lemon, nutmeg, clarified with dairy  
Clara spanish lager, lemon soda  
Rum & Coconut Ten to One white rum, coconut, orange, club soda  
Sangria Roja red wine, spices, macerated fruit  
Espresso Martini **D** vodka, Mr. Black, cold brew, banana, angostura, mint  
Manhattan **D** rye, sweet vermouth, palo cortado sherry, angostura  
Vieux Carre **D** cognac, rye, sweet vermouth, benedictine, Peychaud's, angostura  
New York Sour **D** whiskey, oloroso, lemon, sugar, red wine

## WINE

Sparkling wine Cuvee Jose Raventos i Blanc, Catalonia, Spain  
White **D** Lagar de Costa Albarino, Rias Baixas, Spain  
Rose **D** Lobetia Rose, Castilla la Mancha, Spain  
Red La Vizcaina El Rapolao, Mencía, Castilla Y Leon, Spain

## BEER

Estrella Damm Lager **D** spanish lager, crisp and refreshing  
Other Half Green City **D** double dry hopped hazy IPA  
Talea Hazy IPA notes of pineapple, papaya, and mango  
Talea American Porter notes of tootsie roll and roasted coffee  
Best Day N.A. hazy IPA, juicy, subtle bitterness

# breakfast.

## MENU IS FOR EXAMPLE ONLY

*In-lounge menu and availability based on time of day may vary.*

## MORNING STAPLES

**Lox & cristal bagel** *whipped cream cheese, smoked salmon, everything bagel seasoning*

**Avocado montadito** *avocado, heirloom tomato, arugula, pumpkin seeds, pain au levain (VG)*

**Banana montadito** *sunflower butter, bananas, cocoa nibs, pain au levain (VG)*

## PASTRIES & BREADS

**Xuixo** *crema catalana (V)*

**Xuixo** *chocolate cream (V)*

**Mini chocolate & caramel tart** *coconut, dark chocolate, black sesame, vegan caramel (VG, AD, AG)*

**Apple turnover** *caramelized apples, puff pastry (V)*

## FRESH SQUEEZED JUICES

**Green juice** *with spirulina (VG, AG)*

**Piña passion juice** *pineapple, passion fruit, ginger (VG, AG)*

## FRUITS

**Fruit salad** (AG, VG)

**Whole fruit** (AG, VG)

**Yogurt & granola** *Greek yogurt, gluten-free granola, mixed berries (V, AG)*

**Overnight oatmeal** *oats, coconut, chia seed, fresh berries (VG)*

## HOT DISHES

**Vegan chilaquiles** *corn tortilla chips, spicy red sauce, vegan crema, onion, cilantro (VG, AD, AG)*

**Huevo roto con paleta Ibérica** *crispy potatoes, fried egg, paleta ibérica (ham) (AD)*

**Egg benedict** *poached egg, English muffin, bacon, hollandaise*

**Pincho de tortilla** *Spanish omelet with confit potatoes, caramelized onions (V, AD, AG)*

**Olive oil pancake** *maple syrup, seasonal berries (V)*

V - Vegetarian | VG - Vegan

AD - Avoiding Dairy | AG - Avoiding Gluten

# lunch & dinner.

## MENU IS FOR EXAMPLE ONLY

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### SNACKS

**Olives** (VG, AD, AG)

**Potato chips** *Jose Andres potato chips (VG, AD, AG)*

**Labneh cone** *labneh, lemon, caviar*

**Tomato cone** *goat cheese, tomato marmalade, tomato seeds (V)*

**Pan con tomate** *fresh tomato, crispy bread (V, AD)*

**Boquerones en vinagre** *white Spanish anchovies cured in vinegar (AG, AD)*

**Anchoas en aceite de oliva** *salt-cured Cantabrian sea anchovies, extra virgin olive oil (AG, AD)*

**Cheese selection** *manchego, goat cheese, gorgonzola dolce (V, AG)*

**Charcuterie selection** *paleta ibérica, chorizo, salchichon (AG)*

**Flauta manchego** *tomato, evoo, manchego cheese, flauta bread (V)*

**Flauta chorizo** *tomato, evoo and chorizo/salchichon, flauta bread*

### SWEETS

**Burnt basque cheesecake** (V)

**Grapes with spiced wine syrup** (VG, AD, AG)

**Mango & coconut sticky rice** *coconut rice pudding, mango sauce (VG, AD, AG)*

**Flan** *spanish custard, caramel (V, AG)*

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### SOUPS & SALADS

**Gazpacho** *chilled soup of tomatoes, cucumber, peppers (VG, AD, AG)*

**Caesar salad** *little gem lettuce, parmesan, egg, crispy breadcrumbs*

**Chickpea salad** *tomato, cucumber, olives, parsley, mint (VG, AD, AG)*

**Cogollos a la cordobesa** *little gem lettuce hearts, garlic confit, pimenton, sherry vinegar dressing (VG, AD, AG)*

### VEGGIES

**Hummus & young veggies** *cucumber and baby peppers (VG, AD, AG)*

**Htipiti with pita chips** *marinated roasted red peppers, feta, thyme, pita chips (V)*

### HOT DISHES

**Croquetas** *chicken-bechamel fritters*

**Roasted carrots with macha sauce** *baby carrots, spicy macha sauce, sour cream (V, AG)*

**Piquillos confitados** *confit piquillo peppers (VG, AD, AG)*

**Lentejas** *mom's lentil soup (VG, AD, AG)*

**Carne asada con mojo verde** *grilled hanger steak with mojo verde sauce (AD, AG)*

**Gambas al ajillo** *red shrimp confit with extra virgin olive oil, garlic, chili, bay leaf and oloroso wine (AD, AG)*

**Tofu and mushroom donburi** *tofu and mushroom, steamed rice, green onion, avocado, pickled ginger (VG, AD)*

**Bikini de queso** *grilled cheese sandwich (V)*

**Bikini mixto** *grilled ham and swiss cheese sandwich*