

Cantina Sebastián

Lo Que Tapas

SANGRIAS 8/18/30

priced by the glass | half pitcher | pitcher

TRADITIONAL SANGRIA TINTA original sangria, red wine, sliced apples, oranges

SANGRIA ROSADA blush wine, blueberries, strawberries, white grape juice

CRAFT COCKTAILS 12

POMEGRANATE MOJITO bacardi rum, pomegranate liqueur, lime, sugar, club soda, mint

BARCELONA NIGHT albariño wine, bombay sapphire gin, grand marnier, st. germain elderflower, mint, citrus fruits

STRAWBERRY BASIL SMASH bacardi rum, muddled strawberries, fresh basil, ginger syrup, lime juice, ice

MANZANA-RITA patron silver, elderflower liqueur, muddled lemon, apple cider, cinnamon stick

PALOMA El Jefe Blanco Tequila with Squirt (grapefruit soda) salt on the rim and fresh lime juice

RYE MAPLE SOUR bulleit rye whiskey, lemon juice, maple syrup, rosemary sprig

WILD BERRY CAIPIRINHA pitu cachaça, fresh lime, raspberry purée, sugar

JALAPEÑO MARGARITA spicy house jalapeno-infused tequila, grand marnier, salt rim

HIGHLAND BERRY hendrick's gin, chambord, cranberry juice, tonic water

LOS VINOS BY THE GLASS

Souverain / Chardonnay / North Coast, CA / 8

Landmark / Chardonnay / Monterey, CA / 8

Souverain / Sauvignon Blanc / North Coast, CA / 8

J / Pinot Gris / Russian River Valley, CA / 9

Miraval / Rose / Provence, France / 13

Chateau St Michelle / Riesling / Columbia, WA / 8

Souverain / Cabernet Sauvignon / North Coast, CA / 8

Joel Gott "11" / Cabernet Sauvignon / Napa Valley, CA / 10

Ghost Pines / Cabernet Sauvignon / Sonoma Napa County, CA / 13

Trefethen / Merlot / Napa Valley, CA / 15

Poppy / Pinot Noir / Monterey, CA / 14

Etude "Lyric" / Santa Barbara County, CA / 14

Neyers / Zinfandel / Napa Valley, CA / 14

Vinos Blancos

Vinos Tintos

Con Que Lo Tapas

Chopped Salad 12

*Romaine, hearts of palm, chayote squash, garbanzo beans
corn, tomatoes, avocado, lime vinaigrette
+ Suggested pairing: Riesling +*

Nachos de La Casa 11 / 12 / 14

*Queso Fresco, Guacamole, Pico De Gallo, Fried Jalapeño
Grilled Chicken - 11 / Pork Carnitas -12 / Sautéed Shrimp 14
+ Suggested pairing: Margarita Fly +*

La Tablita 22

*Prepare Your Own Tacos, Wooden Platter of Asada, Chicken
Carnitas, Shrimp and Chorizo, Pico De Gallo, Guacamole, Jalapeños
+ Suggested pairing: Rose or Grenache +*

Guacamole 8

*made with California Avocados and home made tortilla chips
+ Suggested pairing: Sauvignon Blanc or Riesling +*

Papas Bravas 8

*Spicy Fry Potatoes, Guajillo Crema
+ Suggested pairing: Traditional Sangria Tinta +*

Mole Spiced Chicken Wings 11

*Oxacan Mole Sauce (made with 23 ingredients) Tequila Lime Marinade
+ Suggested pairing: Riesling +*

Coctel de Camaron 12

*Shrimp Cocktail, horseradish cocktail sauce
+ Suggested pairing: Chardonnay or Pilsner +*

Spanish Seared Scallops 16

*Beautiful glowing white and creamy Heirloom Cannellini Beans
Cucumber & Mango Citrus Salsa
+ Suggested Pairing: Pinot Gris +*

Jicama Tacos 10

*Dark beer battered veggies tempura on a crispy jicama tortilla
guajillo cream sauce and fried leek
upgrade to fish tacos add 2 dls
+ Suggested Pairing: Sauvignon Blanc +*

Premium Tapas

Tuna Tostadas 14

Corn tostada topped with five ounces of Yellow tail tuna marinated with sesame and avocado oils, red onions and dry red peppers.

+ Suggested pairing: Riesling or Pinot Noir +

Chuletitas de Cordero 20

Grilled lamb chops, tres chiles reduction sauce, garlic mashed potatoes

+ Suggested pairing: Pinot Noir +

12-Hour Braised Pork Belly 18

Marinated with salt, pepper, garlic, annato seed, olive oil, dry chiles, white wine ALL NIGHT LONG!

+ Suggested pairing: Zinfandel +

Jamón Iberico (Pata Negra) 22

Spanish tomato bread with Jamón Iberico, roasted garlic on the side

+ Suggested pairing: Pinot Noir +

El Final

Churros de Cajeta 8

Chocolate dipping sauce, Cajeta dipping sauce and Vanilla bean ice cream

Dulce de Leche Cheesecake 8

Caramel Cheesecake Topped with Caramel Sauce on a Vanilla Crust.

Piña Colada Tres Leches Cake 8

Traditional Tres Leches Cake with Pineapple, Coconut and Rum.

Ice Cream Cart 8

Honey & Lavander Syrup over Vanilla Ice Cream, Sugar Cones & Cart with Toppings

La Ultima Y Nos Vamos

Carajillo 10

Espresso & Licor 43 over ice cubes

Mexican Coffee 10

Tequila, kahlua, strong brewed coffee topped with melted vanilla ice cream