



CLASSIC CALIFORNIA.  
SPANISH FLAIR.

MENU CRAFTED BY EXECUTIVE CHEF HENRY CORTEZ

## BITES

PIQUILLO CROSTINI \$7  
MARINATED ANCHOVY | SPANISH CHEESE

PIMIENTO CHEESE \$9  
PIQUILLO PEPPER | VINTAGE CHEDDAR

BOQUERONES, OLIVES, ALMONDS \$8  
ANCHOVIES | MARINATED OLIVES | PIMENTON HONEY ALMONDS

CHEESE PLATE  
ASK ABOUT TODAY'S SELECTIONS  
\$7 EACH/ALL THREE \$20

DEVILED EGGS \$8  
CRISPY CHORIZO | PICKLED MUSHROOMS | CHERVIL

CRISPY BONELESS CHICKEN THIGHS \$7  
GREEN CHILI DIPPING SAUCE

## SHARE

PORK BELLY \$13  
PIMENTÓN DE LA VERA DRY RUB | SMASHED PEAS  
FAVA GREENS SALAD | DIJON VINAIGRETTE

BUTTER LETTUCE \$12  
GREEN GODDESS | CHERRY TOMATO | BACON  
CUCUMBER | AVOCADO

MIXED GREENS \$13  
TOASTED WALNUTS | FETA | RASPBERRY | RED ONION  
WALNUT VINAIGRETTE

WHEATBERRY RISOTTO \$17  
ROASTED BEETS | TRUFFLE PISTACHIO OIL | GOAT CHEESE

PROSCIUTTO WRAPPED ASPARAGUS \$13  
EGG YOLK FOAM | TRUFFLE OIL | TOAST

CEVICHE \$19  
MARKET FISH | LIME VINAIGRETTE | JALAPEÑO  
PLANTAIN CHIPS

CLAM BRODO \$14  
SAFFRON | AÏOLI TOAST

15 HOUR ROASTED AKAUSHI BRISKET \$13  
BUTTERMILK BISCUITS | PICKLES

SHRIMP IN SOFRITO \$13  
CRISPY CHORIZO | SOFRITO-CHORIZO AÏOLI

SPANISH OCTOPUS \$13  
SAFFRON RICE PUFFS | BLACK GARLIC AÏOLI  
PICKLED SHALLOT | CUCUMBER

## PLATTERS

SEARED HALIBUT \$38  
THREE GRAIN SALAD | CARROT PUREE | CHARRED RAMPS | CORIANDER PISTOU

PAN ROASTED SCALLOPS \$34  
BLACK RICE | SPINACH | LEEK OIL

NIMAN RANCH 16oz BONE IN PORK CHOP \$46  
SPICED APPLE & RADISH GLACÉ

AKAUSHI STEAK FRITES (Texas) \$35  
CHIMICHURRI | SALT AND VINEGAR FRIES | ROASTED RED ONIONS

6oz BACON WRAPPED STORM HILL FILET MIGNON (South Dakota) \$45  
PATATAS BRAVAS | ROASTED SHALLOTS | PARSLEY BUTTER

32oz AKAUSHI COWBOY RIBEYE - FOR TWO (Texas) \$83  
CHARRED LEEKS | POTATOES | CREAMY HORSERADISH SAUCE

CHICKEN ROULADE \$28  
SPINACH | MUSHROOMS | TRUFFLED POTATO PUREE | BABY CARROTS AND PEAS

THE PASSAGE BURGER \$20 (limited availability)  
8 OZ IN HOUSE GROUND AKAUSHI BEEF | WHITE CHEDDAR | FOIE GRAS AÏOLI | SHALLOTS | TRUFFLE FRIES

## SIDES

ROASTED CAULIFLOWER \$10 · WHIPPED POTATOES \$10 ·  
CHARRED BRUSSELS SPROUTS WITH BACON \$10 · ROASTED MUSHROOMS \$12

• Corkage Policy: \$25 each for the 1<sup>st</sup> two 750ml bottles & \$50 for every 750ml bottle thereafter •  
•A \$5 per person fee may be applied to all desserts brought into El Paseo•