

tapas are seasonal spanish small plates

(*) denotes harvested from our certified organic/biodynamic Rose Ranch

World Famous Fire Broiled Organic Artichoke	10
It is unique & truly world famous!	
Broiled Calamari, Avocado & Beets	12
California Calamari tossed with ripe avocado & beets in our cilantro-roasted garlic vinaigrette	
Ahi Avocado Cakes	14
Fresh Ahi minced with organic avocado made into cakes topped with our Ali-Oli sauce	
Poki	16
Fresh raw Ahi chopped with scallion, seaweed, Tobiko, chile pepper and sesame	
Lime Garlic Calamari	12
Calamari with garlic, lightly deep-fried and finished with fresh lime and parsley	
½ dz. Organic Wings	7
Spicy broiled or drunken beer battered & fried	
Albondigas	9
Organic lamb-beef meatballs flame broiled on our tomato * Sofrito sauce	
Homemade Basque French Fries	6
Twice cooked, they're the best! Add fresh garlic and parsley for two dollars	
True Quesadillas on organic corn tortillas	9
Add shrimp, avocado, organic steak, organic chicken or mushrooms 3.00 ea.	
Gambas al Ajillo	12
Garlic shrimp says it all. It's so Spanish!	
Chorizo Bocado	9
Grilled homemade Spanish chorizo sausage on our tomato-kissed baguette	
Crispy Rolls Esteban	8
Stuffed with organic local chicken, chard, * organic mushrooms & roasted garlic—flash fried!	
Fire Shrimp	12
Dusted with Spanish pimenton, garlic- fire broiled	
Organic Beet & Cheddar Salad	8
Fresh beets team with organic Cheddar cheese from Spring Hill with basil * lemon vinaigrette	
Stuffed Organic Kale * Rolls	7
Filled with ground lamb, rice, roasted garlic, fresh herbs * & mushrooms- lemon basil * pesto sauce	

Chips & Salsa	6/8 as nachos
Calamari de mi Casa	12
California Calamari sautéed with Sofrito * sauce, mushrooms, garlic and green olives	
Al Vapor are Steamers	12
Clams, mussels or both steamed with lots of garlic, lemon, wine, and organic butter	
Fish Sticks not like your Mother made	13
Line caught fish of the day skewered, fire broiled with garlic *, lemon and organic butter	
Costillas are Beef Short Ribs	9
Local grass fed beef ribs wine marinated, fire broiled onto our mushroom onion kale * sauté	
Simply the BEST Chicken Noodle Soup	7/9
The perfect winter chill fixer	
Organic Trumpet Mushrooms Ajillo	9
Sautéed with lots of garlic *, butter and lemon	
Paella Croquettes	8
A taste of our famous Paella Valenciana in flash fried croquette format—Ali Oli for dipping	
Awesome Housepickled Herring	9
Toasted garlic baguette, boiled organic egg, wasabi sour cream and lemonged spinach	
Organic Rose Ranch Broccoli * Frito	7
Broccoli lightly battered and flash fried	

Party in a Pan to go! Our Paellas are now available to go! Just call ahead \$22 per person

Chef's Basque dinner on the 2nd Thursday of each month. Family style with Chef Esteban presenting seven courses \$55 per person including wine. Reservations required

**Our Lazy Dog spicy sauce is available for purchase to enjoy in your home!
"The sauce that will put a bark in your bite"**

watch our TV show on You Tube called The Organic Rose. ask your server to describe today's daily specials, many ingredients from our certified organic & biodynamic gardens at our nearby Rose Ranch

As a courtesy to our clientele & staff please don't use your cell phones in our restaurant.
Gluten free and vegan menus available just ask. 18% gratuity added on groups of 10 or more
Water served upon request. If you ask for it please Drink it.

Chef Esteban's organic seasonal specialties

Includes soup of the day or house salad

Pollo al Ajillo	27	Paella Pacifica	38
Medallions of organic chicken sautéed with lots of garlic, wine & organic lemon-butter—it's our flagship!		Calamari, clams, mussels, two fresh fishes of the day, prawns & roasted peppers *	
Chicken Adobo	26	Freshest fish creations always wild & line caught a/q	
Organic local bone in chicken thighs slowly braised with onion, garlic *, wine and organic tomatillos		Choose one of Chef Esteban's favorites:	
Steak Mallorca	29	X) Simply fire broiled with organic butter, cilantro, garlic, lemon & red pepper *	
Choice local grass fed top sirloin marinated three days, fire seared & thinly carved		Y) Pacific mix (2 fishes) Rosemaria with Basque mustard, garlic & rosemary* glaze	
Basque Rib Eye	35	Z) Cubano is pan roasted in Sofrito sauce* garlic, pickled jalapeño*, shrimp & crispy calamari	
Local grass-fed rib eye glazed with our Basque mustard-garlic-rosemary sauce—fire broiled		Basque Fisherman's Stew	26
Tender Basque Lamb Shank	27	Fresh mussels, clams, shrimp, calamari & fresh fish simmered in our garlicky tomato * saffron broth	
Braised with Rose Ranch tomatoes, * carrots, onions & garlic in our rich mushroom wine sauce		Pasta Picatta	24
Basque Lamb Chops	25	Organic chicken sautéed with capers, garlic, wine, mushrooms, lemon butter & organic noodles.	
Lamb loin chops fire broiled with our Basque mustard-garlic-rosemary glaze		Tio's Taco Platter	19
Lamb Stew Margarita like my Mom made	24	Choice of steak, chicken, or fish of the day	
Chunks of local lamb slowly braised with carrots, celery, mushrooms, onion, garlic in red wine sauce		Burritos are in a whole wheat tortilla	14
Local ranchers raise our beef, lamb and chicken on organic grasslands of the Marin & Sonoma Coasts		Grilled organic chicken, steak, fish or veggies.	
Paella Valenciana	38	Choose two Mexican favorites w/Rice & Beans	18
Organic chicken, clams, mussels, homemade chorizo, prawns & roasted peppers *		Enchiladas, tacos or tostaditas	
		Del Mar Enchiladas	21
		Fish of the day or shrimp, mushrooms, salsa, avocado & jack cheese under tomatillo pesto sauce	

lighter fare

Jake Steak	14	Hamburger Slider	8
Fire broiled half pound house ground organic steak on toasted Full Circle sourdough		1/4 pound ground local beef on herbed organic bun with secret sauce, onion, pickle*, lettuce & fries	
Turkey Salsa Burger	14	Lamburgesa	12
House ground turkey with a kick, fire broiled with roasted sweet peppers & melted organic Jack		1/4 pound ground local grass fed lamb patty with house made lamb bacon, avocado and wasabi mayo	
Kid's appetite	8	Burger under Wraps	13
Mini beef burger patty, bean & cheese burrito or broiled organic chicken strips with fruit & fries		Our house ground turkey with a kick into a whole wheat tortilla with Ali-Oli sauce & homemade pickle*	
Open faced Organic Chicken Avocado sandwich	13	Salad Flamenco	16
Organic chicken and avocado on Full Circle toast Add house made local lamb bacon for \$3 more		Organic spinach *, sorrel *, avocado, capers & sliced seared steak with basil * vinaigrette	
Freshest Fish Tacos	13	Ensalada of Super Foods	12
Fresh fish of the day on freshest corn tortillas		Chard, * lettuces, * spinach* nuts, berries & beets in our turmeric-ginger vinaigrette	
Ahi Fundido is a true Ahi tuna melt	16	Cesar of Romaine	9
Organic sourdough, grilled onions, Rose Ranch tomatoes, fresh ahi & melted Spring Hill jack		Grilled organic chicken, ahi or crispy calamari	15
Lamb Bacon Sammy is the best!	14	Basque Crispy Liver Salad	10
House cured Lamb Bacon on just baked Full Circle sourdough with caramelized onions and mushrooms		Panfried organic livers on young Rose Ranch lettuce tossed in our garlicky cilantro vinaigrette	

such a deal!

Chef's Blue Plate—3 courses on one dish including non-alcoholic drink (juices excepted) 13 served between 11:30 & 3 p.m.

margaritas

Famous	9/10/45
Our house marg with Sauza Silver	
Steve-O	11/12
Cazadores Reposado with Cointreau & fresh squeezed organic lemon juice. Hand shaken only!	
Thinarita	11/12
Less than 100 calories! Sauza silver, fresh house squeezed lemon juice & organic Agave syrup	

Cadillac	10/11/50
Sauza Gold with Grand Marnier	
Top Shelf	10/11/50
Sauza Gold with Cointreau	
The Real Silver Bullet	11/12
The purist, with Herradura Silver, fresh organic lemon juice & Cointreau, shaken	

colleen and jake's creations

VI Lemonade	10
Lemon infused vodka, lemonade, sour mix, splash of soda & a squeeze of organic lemon	
Goose Juice	10
Grey Goose vodka, fresh grapefruit & cran on ice	
Double Grapefruit	10
House squeezed organic grapefruit juice & Ruby Red vodka from Absolut	
Dreamsicle	10
Like a 50/50 bar— house squeezed organic oj	
Gin Rosie	10
Square One organic botanical, Agave nectar, lemon juice & Pechauds bitters on the rocks	

Jay Maican	10
Jay's favorite. Jamaican rum with Hot Chocolate!	
Spanish Cafe	10
French Roast, Tia Maria and Spanish 49 liqueur	
Bulleit Rye Manhattan	10
Chilled and up with New Orleans's Peychauds bitters and Vya sweet vermouth	
American Mule	10
Blue Ice potato vodka, fresh organic ginger, house made ginger beer & a squeeze of lime	
Irish Coffee	10
Trust me this is way better than the Buena Vista!	
Hot Italian	10
The way to finish your dinner Fernet Branca Menta, Baileys, organic coffee and fresh cream	

red, white & rose' on tap, the right way to package wine

These wines are handcrafted by Chef Esteban from certified organic/biodynamic fruit from his nearby Rose Ranch. They are also Vegan made: Charlie's Mix, Merlot, Margarita Rose, Los Five Amigos & Primitivo

House red is Rose Ranch **Primitivo**, '13, **certified organic/biodynamic (Chef made)** 6.50/26
Spanish Sangria of our house red mixed with fresh squeezed o.j. & seasonal fresh fruit 5/18 pitcher

Los Five Amigos, **Cabernet Sauvignon**, Sonoma Valley, '13, **certified organic/biodynamic (Chef made)** 7/28
Rose Ranch, **Merlot**, '12, Sonoma Valley, **certified organic/biodynamic (Chef made)** 7/28
La Rochelle, **Pinot Noir**, Russian River Valley, '13 9/36
Rose Ranch Charlie's Mix, **Cabernet Primitivo blend**, Sonoma Valley, **certified organic/biodynamic (Chef made)** 7.50/30
MacLeod Family, **Zinfandel**, '13, Sonoma Valley 9.25/37

House white is Chef's choice MacLeod Family, **Sauvignon Blanc**, '13 7/28
Rose Ranch, **Margarita Rosé of Primitivo**, Sonoma Valley, '12 **certified organic/biodynamic (Chef made)** 6.50/26
Calavera, **Albariño**, '12, Calaveras County 8.50/34
La Rochelle, **Black Knight Chardonnay 1 barrel**, '13, Sonoma Valley 9/36

Healthy soda alternatives include: in house squeezed organic juices, homemade organic lemonade, organic orange bubble water, sun tea and organic coffee frappe!

Get in our "wine in a jug" program to take home. Very discounted pricing!
Bring it back clean & you can buy a refill! Help us reduce wine packaging

bubbles & bubbles

Gloria Ferrer, Blanc de Noir , Sonoma Carneros Estate, 375 ml. Perfect size for two plus glasses!	19
Gloria Ferrer, Royal Cuvee , '05, Carneros, 750 ml. The Chef's Favorite!	41

Ask your server which fresh beers on tap we offer