

The Emerald Flour

Charcuterie

served with a variety of spanish accoutrements

Castro y Gonzalez Iberico - 52
acorn fed ham cured for minimum of 36 months

Redondo Iglesias Serrano - 23
18 month dried spanish ham

Cana de Cabra Cheese - 18
bloomy goat cheese from southeastern spain

Don Lorenzo Manchego - 18
12 month aged sheeps milk cheese

Housemade Sobrasada - 20
spreadable Spanish sausage

Antico Salame - 20
made with sea salt, red wine, garlic, and black pepper

Spanish Boquerones - 12
white anchovy

Sardines - 12
tinned spanish sardines

Mussel Escabeche - 12
paprika marinated mussels

Roasted Asparagus - 18
sherry miso mayo, togarashi, sea beans, and ice plant

Spring Artichokes - 16
crispy artichokes, lemon tahini crema, capers, charred vegetable demi glaze, and dill

Pan con Tomate - 12
Our take on a traditional Spanish staple
house made bacon levain, san marzano tomato spread,
and spanish olive oil

Chicken Croquetas -17
traditional spanish fritter, curtido and spanish ham

Spring Caesar Salad - 20
local greens, snap peas, radish , croutons, and vacca
bianca parmesan

Emerald Hour Burger - 26
all natural angus beef burger, cheddar, bacon, pickles,
lettuce, and dijonaise, served with kettle chips

Spring Cavatelli Pasta - 32
morel mushrooms, fiddlehead fern, spring peas, green
garlic pesto, burrata, spicy truffle honey

desserts

BASQUE CHEESECAKE 12
basque style cheesecake, compressed mango,
passionfruit curd, graham cracker crumble

TRADITIONAL SPANISH FLAN 12
fruit preserves, whipped cream

MEXICAN HOT CHOCOLATE POT de CREME 13
cinnamon, chile, orange, buñuelo, whipped cream

after dinner drinks

COFFEE MARTINI 16
wheatley vodka w/cocoa nib, st. george nola,
california sherry, marcona almond orgeat, cold brew

SWEET 'N LO (low ABV) 16
lo-fi gentian amaro, cocchi americano vermouth,
lemon oleo saccharum

SHERRY
Emilio Hidalgo, **Oloroso Gobernador**, Jerez, Spain 12
Emilio Hidalgo, **Pedero Ximénez**, Jerez, Spain 15

MADEIRA
NV Rare Wine Co. Historic Series, Thomas Jefferson,
Boal, Madeira, Portugal 16
2001 D'Oliveiras, **Boal**, Madeira, Portugal 38
1982 D'Oliveiras, **Boal**, Madeira, Portugal 56

DESSERT
2015 Eden, **Ice Cider**, "Hierloom Blend,"
Vermont 18
NV Suertes del Marqués, "Tinto Dulce," **Babosa**
Negro/Listan Negro, Valle de la Orotava,
Canary Islands, Spain 20
W&J Graham's 20 Year **Tawny Port**, Porto, Portugal 15
W&J Graham's Fine **Ruby Port**, Porto, Portugal 10

AMARI, BITTER, & HERBAL LIQUOR
Avena Amaro 11
Braulio Amaro 14
Chartreuse Green 20
Chartreuse Yellow 18
Cio Ciaro Amaro 10
Cynar Amaro 10
Cynar 70 proof Amaro 12
Damilano Barolo Chinato 18
Fernet Branca 12
Lo-Fi Gentian Amaro 13
Montenegro Amaro 13
Nardini Amaro 10
Nonino Amaro 14
Paolo Lazzaroni Fernet 11
Sfumato Amaro 10
St. George Absinthe 16