

Canteen

DRINKS

OUR SANGRIAS ~ ~ GLASS/PITCHER

- **Our Sangria Blanco ~ or ~ Rojo** 15/75
BLANCO: Sauvignon Blanc, Brandy, Citrus
ROJO: Cabernet Sauvignon, Port, Brandy, Citrus

COCKTAILS ~ 17

- **Spanish Negroni**
Vanagandr Gin, Ataman Vermut, Contratto Bitter
- **Canteen Spritz**
Vodka, Aperol, Sherry, Cava
- **L'Aquanaut**
Gin, Botanicals, Fentiman's Pink Grapefruit Tonic
- **Salud, Dinero y Amor**
Mezcal, Orange, Lime, Agave, Tajín
- **Private Jet** *Our take on the classic Paper Plane*
Bourbon, Aperol, Amaro
- **The Maldives Falcon ~ 18**
Our Caipirinha: Yuzu Citron, Cachaça, Agave Syrup
- **Brightside ~ 18**
St. George Botanivore Gin, Lemon, Honey, Jalapeño

WINES BY THE GLASS/PORRON

- **LIWA Albariño Monterey CA '22** **on tap/porrón** 14/39
- **Conquilla Cava Brut Rosé ESP NV** 16
- **Casanova Della Spinetta Rosé Tuscany IT '22** 16
- **Txomin Etxaniz Txakolina Getaria ESP '22** 15
- **Val de Meigas Albariño Rias Baixas ESP '22** 18
- **Accenti Verdelho Contra Costa County CA '21** 15
- **Massican "Annia" White Blend Napa Valley CA '22** 19
- **Stolpman Sauvignon Blanc Sta. Rita Hills CA '22** 18
- **Tyler Chardonnay Santa Barbara County CA '22** 19
- **Lola Pinot Noir Russian River Valley CA '22** 18
- **Milenrama Reserva Rioja (Tempranillo) ESP '18** 18
- **Groundwork Cab. Sauvignon Pasa Robles CA '22** 17
- **Silver Ghost Cabernet Sauvignon Napa V. CA '22** 20

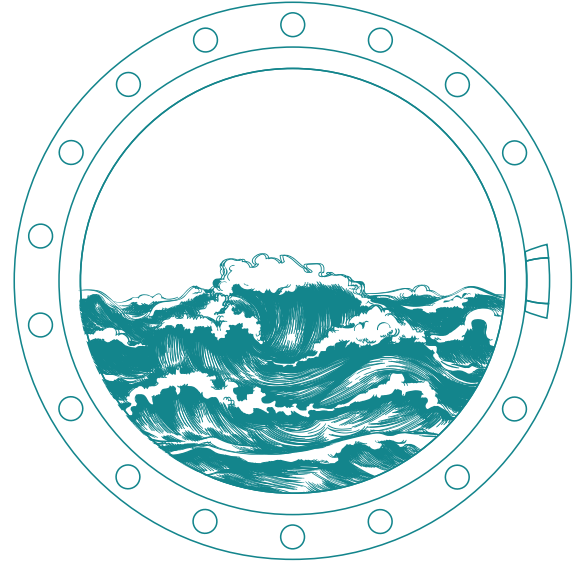
CRAFT BEERS + CIDER

- **Estrella Galicia Spanish Pilsner 4.6% ABV** 8
- **Sixpoint "The Crisp" Pilsner 5.4% ABV** 9
- **Half Acre "Green Torch" Lime Lager 4.5% ABV** 6
- **Crux "Hang Tight" West Coast IPA 6.4% ABV** 8
- **Healdsburg Beer Co. "Blonde Ale" 4.6% ABV** 8
- **Orval Belgian Pale Ale 6.9% ABV** 12
- **Fieldwork "Timing + Structure" Pilsner 5.3% ABV *tap*** 12
- **Fieldwork "St. Thomas O.G." West Coast IPA 6.7% ABV *tap*** 12
- **Wild Fields Brewhouse "Moonlight Mountain"** 12
Oatmeal Stout 6.0% ABV
- **Astarbe Sidra Natural Astigarraga Pais Vasco ESP 750ml** 32

FREE SPIRIT (Alcohol-Free)

- **Crown Spritz** 13
Giffard Aperitif, Lemon, Orange, Grapefruit, Rhubarb, Seltzer
- **Camper Cooler** 10
Lemon, Mint, Lagunitas Hoppy Refresher

Corkage is 30 bucks per bottle (750ml). We waive this fee (happily) if you buy a bottle from our list or a round of drinks while with us!!



Canteen

Welcome to your
 Urban Oasis,
 Menlo Park
 #BasOui



SNACKS + PINTXOS

- **A Melange of Spanish Olives V, GF** 9
- **Deviled Eggs, Pickled Mustard Seeds GF** 7
- **Blistered Shishito Peppers, Sea Salt V** 10
- **Seaweed Butter + Griddled Plancha Bread** 9
- **Chorizo "Bocados" + Medjool Dates** 14
- **Garlicky Tomato Pulp Toast, Aioli** 12
Add Matiz Oil-Cured Spanish Sardines +9
- **Spanish Anchovies, Piquillo Peppers GF** 13
- **Jamón Iberico + Local Pea Croquettes** 16
- **Fried Chickpea Panisse "Frites" V** 15
Habañero + Tomato Salsa Brava
- **"Patatas Bravas" Fried Potatoes** 15
Sea Ranch Dip, Catalan Tomato Sauce
- **Dungeness Crab Salad Rolls** 25
Pickled Carrot, Shiso, Cilantro, Hoisin Aioli
- **Four (4) Fresh Shucked Oysters GF** 23
"Dad's" Shallot Mignonette, Lemon
- **Rock Cod + Green Garlic "Bacalao" Dip** 17
- **Local Artichoke Tortilla Espanola GF** 18
Idiazabal Cheese, Black Garlic Aioli
- **Fried Soft-Shell Crab "Bocadillo"** 27
First Local Heirloom Tomatoes, Gribiche
- **Raw Scallop + Green Tomato Ceviche GF** 26
White Asparagus, Yuzu + Quinoa Furikake
- **Spanish + Californian Cheese Board** 29
Mostarda, Quince, Spiced Mixed Nuts
- **Our Selection of Artisinal Charcuterie** 30
Vegetable Escabeche, Condiments + Epi Bread

V Vegan
GF Gluten Free
N Contains Nuts

Please notify us if you have any allergies or dietary considerations. We happily make modifications where possible. Please feel free to speak with your server if you have any questions.

FROM THE FARM

- **Little Gem Wedge Salad GF** 18
Creamy Ranch Dressing, Ricotta Salata
- **Griddled Local Asparagus GF, N, V** 23
Green Garbanzo, Preserved Lemon, Sorrel
- **Mushrooms "a la Ganbarra" GF** 26
Wild + Farmed Mushrooms, Egg Yolk Jam
- **Cast Iron Charred Sugar Snap Peas** 19
Tamarind, Ricotta Salata, Garlic, Mint
- **Vegetarian Bomba Rice "Socarrat" GF** 24
Brussels Sprouts, Saffron, Soffrito, Rouille

FROM THE SEA

- **Crudo of Baja Yellowfin Tuna GF, N** 25
Cashew Crema, Basque Peppers, Radishes
- **Slow Cooked Spanish Octopus** 31
Carrot Muhammara, Fava Beans, Green Garlic
- **Catalan Garlic Shrimp "a la Plancha"** 27
Cascabel Chili + Cioppino Butter, Parsley, Toast
- **Roasted Fillet of Local Petrale Sole GF** 26
Capers, Asparagus, Peas, Sauce Grenobloise
- **Salt Spring Mussels Steamed in Cider** 25
Chorizo, Fregola, Meyer Lemon, Herbs

FROM THE FIELD

- **Crispy, Twice Cooked Basque Chicken** 27
Piperade Stew, Golden Raisins, Green Olives
- **Roasted Creekstone Picanha Steak GF** 34
Hen-of-the-Woods Mushrooms, Sherry Sauce

SOME SWEETS

- **Cinnamon dusted Fried Churros** 13
Dark Chocolate Sauce
- **Caramelized Custard Toast "Torrija"** 15
Vanilla Ice Cream, Roasted Strawberries

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Menus subject to change often :: v.5.17
Show us some love on Yelp! and tell your friends!