

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

- **The Guilda-tini**
Gin, Sherry, Vermut, Gernika Peppers, Green Olives
- **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
- **Tablas Creek Rhone Blend CA '22** **on tap/porrón** 15/42
- **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
- **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
- **Dominio de Anza Mencía Bierzo ESP '20** 17
- **Milenrama Reserva Rioja (Tempranillo) ESP '18** 18
- **Groundwork Cab. Sauvignon Pasa Robles CA '22** 17
- **Silver Ghost Cabernet Sauvignon Napa V. CA '22** 20

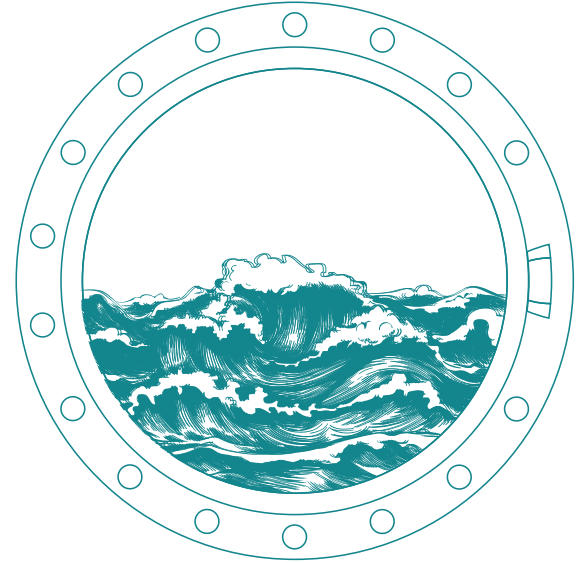
CRAFT BEERS + CIDER

- **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
- **Fieldwork "Galaxy Juice" IPA 6.6% ABV *tap*** 12
- **Fieldwork "Slaying Power" West Coast IPA 6.6% 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

- **Roasted Spanish Olives V, GF** 9
A dusting of Basque Spices
- **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 Salsa Brava
- **Melted Onion + Herb "Barbajuans"** 18
Provolone Cheese, Calabrian Chili - Honey Glaze
- **"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
- **Spanish + Californian Cheese Board** 28
Strawberry Mostarda, Quince, Spiced Mixed Nuts
- **Our Selection of Awesome Charcuterie** 28
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
- **Flash Fried Globe Artichokes** 19
Violet Mustard "Purple Haze Dijonnaise"
- **Griddled Local Asparagus GF, N, V** 23
Green Garbanzo, Preserved Lemon, Sorrel
- **Mixed Mushrooms "a la Ganbarra"** 26
Wild + Farmed Mushrooms, Egg Yolk Jam
- **Cast Iron Charred Sugar Snap Peas** 19
Tamarind, Ricotta Salata, Garlic, Mint

FROM THE SEA

- **Crudo of Baja Yellowfin Tuna GF, N** 25
Cashew Crema, Basque Peppers, Radishes
- **Bomba Rice + Seafood "Socarrat" GF** 28
Chorizo, Mussels "Escabeche", Squid, Rouille
- **Slow Cooked Spanish Octopus** 31
Carrot Muhammara, Fava Beans, Green Garlic
- **Catalan Garlic Shrimp "a la Plancha"** 26
Cascabel Chili + Cioppino Butter, Parsley, Toast
- **West Coast Petrale Sole** 26
Delta Asparagus, Sweet Peas, Grenobloise

FROM THE FIELD

- **Crispy, Twice Cooked Basque Chicken** 27
Piperade Stew, Golden Raisins, Green Olives
- **Membrillo Glazed Solano Lamb Ribs** 25
Cabbages + Fennel Salpicón
- **Creekstone Hanger Steak GF** 37
Hen-of-the-Woods Mushrooms, Sherry Sauce

SOME SWEETS

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

A 6% surcharge is added to our checks to support a living wage for our staff. An automatic gratuity of 22% is added to parties of 5 or more. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Menus subject to change often :: v.4.27
Show us some love on Yelp! and tell your friends!