

FROG & THE BULL

Dinner Menu for Dining & Takeout

Tue-Sat 5-10 PM | Bar Open Until Midnight Fri & Sat

GF All items can be served gluten free except for the Albondigas

v **v** Veggie; veggie option



CHARCUTERIE

Cabra Borracha | Drunk Goat

19

a wonderful assortment of iberian inspired meats, cheeses, fruits, and spreads that varies with the season and market conditions. If you even barely like charcuterie you will love this, serves 2+

SOPAS Y ENSALADAS

Sopa del Dia | Soup of the Day

9

various phenomenally tasting soups, cool in summer, hot in winter, order if you even think you might like it

Ensalada Verde **v**

9

arugula, manchego, pickled red onion, pine-nuts, radish, creamy-tasty lemon vinaigrette

TAPAS

Albondigas | Iberian Meatballs

13

beef, pork, chorizo, spicy tomato sauce

Roasted Beets **v**

13

slow roasted beets, citrus marinade, cashew puree, pistachio gremolata

Bacon Wrapped Dates

11

stuffed w/ cabrales cheese & marcona almonds

Ceviche

13

fresh black drum w/ capers, mango, serrano chives, strawberry, beetroot, lemon marinade w/ coriander & radish, coconut air

Queso Flameado **v**

9

manchego & mozeralla w/ tequila flambé

Crema com Espinafre **NEW**

9

organic cream, shallots, garlic spinach, w/ bread; great accompaniment with any of our steaks

Brussels Sprouts **v**

11

apple, manchego, sherry, bacon, lemon zest

Bistec Tacos

9

11

choice of 2 or 3 beef tenderloin tacos w/ cabrales, grilled peppers, marinated tomatoes

Herb Crusted Lamb Medallions

17

pomegranate glaze & seeds, roasted potatoes, pickled onions, red wine reduction

Beef Tenderloin

11

chimichurri, piquillo, espellette, spanish olive

Patatas Bravas **v**

11

crispy potatoes, spicy tomato sauce, roasted garlic aioli

Ovos Escaldados | Scalded Eggs **v NEW**

9

oven poached egg in spicy tomato sauce, manchego cheese, w/ bread; great accompaniment with any of our steaks

ENTRÉES DEL MAR | OF THE SEA

Langosta | Lobster

35

broiled in espelette butter, roasted broccolini, spring mix, lemon orzo, aioli

Gambas al Ajillo | Garlic Shrimp

19

smoked paprika, aleppo, lemon, toast

Seared Diver Scallops

31

golden cauliflower-parsnip puree, piquillo piperada, cilantro micro-greens

Grilled Salmon

23

salsa verde, lemon, couscous

ENTRÉES DE LA TIERRA | OF THE LAND

Braised Not-So-Short Rib	41	Chuleton Bone-in Ribeye	69
slow braised melt-in-your-mouth, decadent short rib w/ saffron mashed potatoes, glazed carrots, garlic, & candied bacon		phenomenal 28oz angus prime ribeye aged 28 days, traditionally seasoned, garlic fried green beans, slow roasted carrots, cabrales, marcona almonds, recommended to be shared amongst 2+	
Filet Mignon	39	Portuguese Chicken <small>NEW</small>	19
perfectly seasoned 8oz prime filet, roasted broccolini, stuffed cherry pepper		iberian seasoned, organic ½ chicken marinated in a piri piri brine, accompanied by house made mash potatoes and broccolini	
New York Prime 12 oz. Strip	39	Prime Rib [limited stock] <small>NEW</small>	37
wet aged 28 days, served w/ roasted potatoes, celeriac-marinated garlic mash, fresno romesco, & wild mushrooms		Slow roasted, 14 oz. in-house prime rib of beef with roasted potatoes, carrots, au jus and horseradish cream sauce - excellence	
Cordero Moruno Lamb Shank <small>NEW</small>	21		
melt-in-your mouth slow braised lamb shank accompanied by couscous and harissa sauce			

POSTRES | DESSERT

Chocolate Brandy Sabayon	15
chocolate custard w/ raspberries & strawberries, sea salt, spanish olive oil	
Crema Catalana <small>NEW</small>	15
classic spanish dessert and predecessor of the french creme brulee; accented with hints of orange & vanilla	

OTHER STUFF WE DO

All Night Happy Hours	5-10 PM
beers & well drinks always 5: well cocktails 7, well doubles & martinis 9	
Two for Tuesdays	5-6 PM
two tapas for the price of one	
Wine Hump Wednesdays	5-6 PM
two glasses of wine for the price of one on any glass under 11	
Live Music	Fri & Sat
various artists nearly every weekend	