

MOCKTAILS ~ \$13

QUEEN OF THE DAMNED
lemon shrub, hibiscus
soda water

PEAR-FECT STORM
pear, lemon, ginger beer

NOJITO
Pineapple & Mint Shrub, Lime,
Soda

EL PRIMO
Pink Peppercorn Agave, Lemon,
Grapefruit Sparkling Soda

FANCY TONIC
Tonic Water, BGB Rose Bitters
dragon fruit & blood orange

COCKTAILS ~ 16

WHITE SANGRIA
Please ask your server

THE MIJO SPRITZ
vodka, aperol, lemon,
grapefruit, seltzer,
pink peppercorn

THE VODKA ROYALE
meyer lemon vodka,
blanco vermouth, lemon,
honey, sparkling wine

SAVANNAH NIGHTS
mezcal, hibiscus, chartreuse,
citrus, BGB orange bitters,
ginger beer

SKINNY MARINNY
reposado tequila, house made
Spanish curacao, lime,
sriracha salt

PINK GINTONICA
pink gin, tonic, blood orange,
BGB rose bitters,
dragon fruit, lime

THE MIJO MOJITO
rum, lime, mint,
seltzer

LA PRIMA
Oaxacan gin, cappelletti, lem-
on, agave,
pink peppercorn,
grapefruit sparkling soda

PINEAPPLE EXPRESS
rum, pineapple & mint shrub,
lime, club soda

HOUSE NEGRONI
Spanish gin,
Bonanto aperitivo,
La Copa Rojo vermouth, orange
twist

BLACK OLD FASHIONED
bourbon, Avena,
cinnamon & maple shrub, BGB
orange bitters



COCKTAILS & WOOD GRILL
CALI • ESPAÑA

LUNCH

****THE GRILLED SPANISH CAESAR ~ 19**
grilled little gem lettuce, spanish white anchovies,
radish, manchego cheese, grilled croutons
ADD: Chicken \$12, Steak \$19, Prawns \$16

GRILLED PEACH & TOMATO SALAD~ \$22
cucumber, chorizo crumble, burrata
daikon sprouts, sherry gastrique, tarragon oil

PATATAS BRAVAS ~ \$16
romesco, sherry aioli, chili oil

SPANISH OMELETTE ~ \$19
egg, potato, caramelized onion
mahon maorca, mojo picon, mojo verde

PORK BELLY TACOS (3PC) ~ \$17
peach guajillo glaze, pickled red onion
shaved radish, cilantro

MIJO SLIDERS (2PC) ~ \$19
house wagyu blend, pickled red onion,
mahon cheese, romesco, roasted peppers

SHORT RIB STUFFED PEPPERS ~ \$25
black garlic jus, bomba rice, manchego
bread crumbs

ROTISSERIE CHICKEN FLATBREAD ~ \$23
roasted chicken, piquillo peppers
red mojo sauce, manchego, watercress

FLATBREAD OF THE DAY ~ \$21
chef's rotating flatbread on our
house made pizza dough

VEGGIE FLATBREAD SANDWICH~ \$22
roasted veggies, hummus, arugula
smoked baba ghanoush

GRILLED CHICKEN SANDWICH~ \$24
grilled chicken breast, avocado
fried shallots, arugula, harissa oil

THE STEAK SANDWICH~ \$28
hanger steak, black garlic aioli
provalone, arugula, pickled veggies

****LAMB LOLLIPOPS ~ \$11.5 PER PIECE**
roasted summer squash, cherry tomatoes
smoked chimichurri, anchovy aioli

SWEETS

MIJO CHURROS ~ \$14
smoked paprika cinnamon sugar
Mexican chocolate hot fudge, dulce de leche

BASQUE CHEESECAKE ~ \$14
peach gelee, tarragon, macerated berries
pistachio

BUTTERMILK VANILLA PANNA COTTA ~ \$14
peach compote, strawberry sauce, honeycomb

¡ SALUD !

CORTE MADERA, CALIFORNIA

*Served raw or undercooked or contain raw or undercooked ingredients.
**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
We add an optional 5% surcharge to all checks to help offset rising min. wages, living wages for our kitchen staff, and subsidized health insurance for our employees.