

CHILLED TAPAS

Apple Manchego Salad [green apple, Manchego cheese, smoked almonds, cilantro, lightly dressed] <small>can be made GF VGT VGN</small>	11
Tomato Bread [tomato, garlic, sherry vinegar, parsley] add Manchego Cheese +1, Serrano Ham +2 VGN	9
Artichoke Toast [hearts, aioli, basil and parsley, red pepper, chili oil] VGT VGN	10.5
Ceviche of Shrimp^o [shrimp, lime, tomato, red onion, avocado, jalapeño, cilantro, crispy corn tortilla] GF	13
Tuna Tartare^o [marinated ahi tuna, avocado, sesame dressing, taro chips] GF	14
Firefly* Salad [brussels sprouts, spinach, romaine, sliced almond, dried cherry, blue cheese, sherry vin] <small>can be made GF VGT VGN</small>	10
Plate of Serrano Ham & Manchego Cheese [Fermin Serrano, tomato bread, manchego cheese & Marcona almonds] GF	18
Avocado Toasties [toasted focaccia, mashed avocado, lemon, pesto marinated heirloom tomato] VGN	11

HOT TAPAS

Stuffed Dates <small>can be made GF</small>	9.5
[bacon-wrapped, smoked almond, red wine reduction, chili oil, blue cheese]	
Padron Peppers VGN <small>can be made GF</small>	11
[flash-fried, lemon & a touch of salt; most are mild!]	
Tortilla a la Española	9.5
[THE classic Spanish dish; potato & onion "omelette" w/red pepper vinaigrette]	
Pan-Roasted Brussels Sprouts VGN <small>can be made GF</small>	12
[flash fried w/ romesco sauce, slivered almonds]	
Tomato-Basil Soup <small>can be made GF VGT</small>	9.5
[vegetarian, w/ mini grilled brie sandwich, micro herbs] w/ a grilled cheddar brioche sandwich]	
Broccolini <small>can be made GF VGT VGN</small>	9.5
[Sautéed w/evoo, garlic, chili flake, lemon-herb goat cheese, Marcona almonds]	
Patatas Bravas <small>can be made GF VGT VGN</small>	9
[roasted red potatoes, aioli, spicy tomato jam]	
Firefly* Fries <small>can be made GF VGT VGN</small>	9.5
[parmesan, herbs, aioli, salt and pepper]	
Baked Goat Cheese VGT <small>can be made GF</small>	12
[goat and garlic cream cheese, tomato sauce, pesto, toasted baguette]	
Manchego Mac 'n' Cheese VGT	11
[baked w/baby shells, tomato-pepper relish]	
Tierra y Mar Skewers GF	14
[grilled shrimp, filet mignon ^o , chorizo sausage, salsa verde, chili oil]	
Stuffed Peppers VGT <small>can be made GF</small>	12
[Spanish piquillo peppers, fresh mozzarella, garlic cream cheese, tomato sauce, fried onions]	

SEAFOOD TAPAS

Fried Calamari	13.5
[spicy tartar sauce]	
Pulpo Asado <small>can be made GF</small>	15
[grilled Spanish octopus, potato, paprika vinaigrette, grilled lemon, chili oil]	
Pan-seared scallops GF	14
[piquillo pepper-potato puree, herb oil, parsley]	
Steamed Mussels <small>can be made GF</small>	14
[white wine, tomato, garlic parmesan herb crostini]	
Chorizo Clams <small>can be made GF</small>	14
[peppers, tomato, chorizo, white wine, herb crostini]	
Camarones a la Diabla <small>can be made GF</small>	13.5
[shrimp in a sweet and spicy sauce]	
Camarones al Ajillo <small>can be made GF</small>	13.5
[shrimp in lemon, garlic, olive oil, red pepper flakes]	
Scallops "Escargots" <small>can be made GF</small>	14
[scallops baked in garlic-herb butter]	

MEAT & POULTRY TAPAS

Albondigas [beef meatballs in sherry tomato sauce, parmesan, roasted tomato]	9.5
Chicken Tinga Empanadas [pastry stuffed w/ braised chicken breast w/ chili-lime crema, small salad]	9.5
Ham & Cheese Croquetas [Serrano ham, Manchego cheese, aioli]	9
Steak and Mushroom Skewers^o [grilled filet, roast garlic cream, red wine reduction] GF	13.5
Chicken Skewers [mojo-rojo glazed, roast garlic cream] GF	10.5
Serrano Sliders^o [2 mini burgers w/ Serrano ham, bleu cheese, crispy onions] <small>can be made GF</small>	11
Lamb Chops^o [red wine reduction, sauteed carrots, zucchini, red pepper cut julienne with garlic] GF	16
Petite Filet^o [mini filet mignon, herb cheese, roasted potato, mushrooms, spinach, red wine sauce] GF	16
Babyback Ribs [pork, mango BBQ sauce] GF	15
Steak y Papas^o [sliced filet mignon w/ piquillo puree, red wine reduction]	15

PAELLA

VEGGIE [artichoke, peppers, tomato, mushrooms] 32 GF VGN
CHICKEN & MUSHROOM [chicken, wild mushrooms, veggies] 36 GF
SEAFOOD [shrimp, mussels, clams, calamari, veggies] 42 GF
MIXED [shrimp, mussels, clams, calamari, chicken, chorizo, veggies] 42 GF

All paellas are cooked to order. Please expect a 40-minute cook time.

can be made:

GF - gluten free

VGT - vegetarian

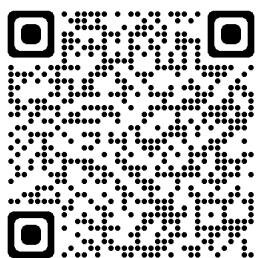
VGN - vegan

*Please inform us of any allergies or dietary restrictions. Our butter contains roasted almonds and honey

^o Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase the risk of food-borne related illness

20% gratuity will be added to parties of 6 or more

Time limit of 2 hours (enforcement up to management discretion)



SCAN ME
LET'S
GET
SOCIAL

SANGRIA* GLASS - 13 PITCHER - 36

RED, WHITE, OR SPARKLING

Made from wine, fresh fruit and brandy, marinated for 3 days

MOJITOS* GLASS - 12 Flavored - 13 Bacardi Bump +3

TRADITIONAL, PASSION FRUIT, STRAWBERRY, CUCUMBER

INFUSED VODKA*

SHOT - 10 ROCKS - 12 MARTINI - 14

HOUSE COCKTAILS* 14

Buzzed Bunny

Your choice of chipotle infused tequila or MalaSanta Mezcal, fresh carrot/ lemon, honey

Fly* Margarita

Casamigos Blanco or MalaSanta, Grand Marnier, lime +3 Casamigos Reposado +1 Hibiscus, Guava, Passion Fruit, Blood Orange

La Paloma

Casamigos Blanco, Fever Tree Grapefruit, chipotle & blood orange salt rim +3 Casamigos Reposado

Juju Spritz

MalaSanta Mezcal or Casamigos Blanco (+3), serrano, honey, citrus, strawberry, cucumber, topped with cava

Spiced Mezcal Sour

Malasanta Mezcal, lime & lemon, strawberry, serrano syrup, egg whites, and jalapeno with dehydrated strawberry, sugar and tajin rim

The New Girl

House infused berry vodka, serrano pepper

Firefly* Mule

Tito's, brown sugar, lime, grapefruit, ginger beer

Fly* Tai

Diplomatico Rum, pineapple, orgeat, jamaica, lime, float of Rosé S'il Vous Plaît

Sin City

Jameson, lemon juice, simple syrup, raspberry puree, egg whites

Bourbon Guava Basil

Bulleit Bourbon, guava, basil, honey

Carajillo Dream

Licor 43, Espresso, Espresso Cacao foam

GIN & TONICS* 14



The G & T

Spanish gin, Aperol, fresh cucumber, herbs, Fever Tree Mediterranean tonic water

Rosita Gin & Tonic

Spanish gin, strawberry, lychee, and raspberry infused gin w/ agua de rosa -Grapefruit, rose petals, Fever Tree Mediterranean tonic water



Porto & Tonic

Dow's fine white porto from Duoro Valley -Lemon, blackberry, Fever Tree Mediterranean tonic water

OLD FASHIONED* 14

Old Fashioned de la casa

Bulleit Bourbon, Demerara, citrus oils, bitters

Oaxacan Old Fashioned

MalaSanta Mezcal, Demerara, citrus oils, bitters

Hibiscus Rye Old Fashioned

Bulleit Rye, hibiscus, carpano antica, orange bitters

MOCKTAILS* 12

Guava Basil

Muddled basil, guava, lemon, honey

Lychee Mule

Lychee, lemon, ginger beer

Don't Berry Be Happy

Hibiscus, blackberry, lemon

Passion Fruit Mojito

LIQUOR*

Tequila

Casamigos Blanco	13
Casamigos Reposado	14
Casamigos Añejo	17
Campo Azul	13
Clase Azul Reposado	33
Clase Azul Añejo	55
Dobel Diamante	14
Don Julio 70	23
Don Julio 1942	33
Dos Artes Plata	25
Dos Artes Añejo	50
José Cuervo	
Reserva de la Familia	35

Mezcal

400 Conejos	11
Del Maguey Vida	13
Del Maguey Crema de Mezcal	13
MalaSanta Espadin	12
MalaSanta Ensamble	20
MalaSanta Cuishe	22
MalaSanta Tepextate	25
Verás Joven	12
Verás Reposado	21
Yuu Baal Pechuga	20
Yuu Baal Tobalá	27

Bourbon & Whiskey

Angel's Envy	13
Basil Hayden	13
Bulleit Bourbon	11
Bulleit Rye	11
Crown Royal	11
Jack Daniel's	11
Jameson	11
Maker's Mark	11

Rum

Bacardi	11
Captain Morgan	11
Coconut Rum	11
Diplomático 12 year	12

Scotch

Johnnie Walker Black	12
Johnnie Walker Blue	40
Lagavulin 16 year	28
Macallan 15 year	30
Macallan 18 year	40

Vodka

Tito's	11
Kettle One	10
Prairie Cucumber	10
Grey Goose	13
Grey Goose Essences	12
- Watermelon & Basil	
- Strawberry & Lemongrass	
- White Peach & Rosemary	

Gin

Bombay Sapphire	13
Empress 1908	11
BCN Gin	11
Tanqueray	11
Monkey 47	14

Cognac/ Brandy/ Jerez

Dow's 10 year	10
Dow's Fine White Porto	10
Lustau Pedro Ximénez	10
Fonseca Bin No.27	10
Hennessy VS	13
Gran Duque	16

Cordials

Amaretto Disaronno	11
Amaro Montengro	11
Aperol	11
Bailey's	11
Campari	11
Grand Marnier	11
Kahlúa	11
Licor 43	11
St. Germain	11

Cachaça

Novo Fogo	12
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BEER* Michelada +3

Draft Beer	7
Estrella Galicia Especial, Lager - 5.5% ABV	7
1906 Reserva, Amber - 6.5% ABV	7
Modelo Especial, Lager - 4.5% ABV	6
Michelob Ultra, Light Lager - 4.2% ABV	6
Stella Artois, Lager - 5.0% ABV	6
805, Blonde Ale - 4.7% ABV	7
Blue Moon, Belgian Wheat Ale - 5.4% ABV	6
Mango Cart, Mango Wheat Ale - 4.0% ABV	7
Atomic Duck, IPA - 7% ABV LOCAL	8
Zombie Duck Hunter, IPA - 7.2 % ABV LOCAL	8
Guinness Draugh, Stout - 8%	7
Heineken, Heineken Zero, N/A - 0.5% ABV	6

HARD SELTZER

High Noon	8
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HAPPY HOUR*

MON-FRI 4PM-6PM

SANGRIA*

Glass	9
Pitcher	27
Red, White, or Sparkling	

COCKTAILS 10.50

Firefly* Mule	
House Vodka, brown sugar, lime grapefruit, ginger beer	
The New Girl	
House infused berry vodka, serrano pepper	
Fly* Margarita	
House Tequila or Mezcal, Grand Marnier, lime +1 Hibiscus, Guava, Passion Fruit, Blood Orange	
La Paloma	
House Tequila, Fever Tree Grapefruit, chipotle and blood orange salt rim	

WELL DRINKS 9

WINE 7

House Red or White	
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BEER

Modelo Especial	5
Atomic Duck	7



One drink per person at a time, please?

DESSERTS

Caramel Flan [with almond tuille cookie, berries]	9
Sorbet of the Day [berries, almond tuille cookie]	12
Mini Passion Fruit Cheesecakes [honey-passion fruit reduction, fresh whipped cream and strawberries]	12
Chocolate Tres Leches [chocolate cake soaked in “3 milks” and chocolate liqueur, chocolate shavings, berries]	12
Churros [filled with dulce de leche cream, warm chocolate, vanilla ice cream, strawberries]	12
Vanilla Gelato [w/ berries, almond tuille cookie, dark & white chocolate shavings]	12

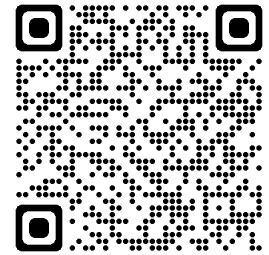
AFTER DINNER

Carajillo Dream [Licor 43, Espresso, Espresso Cacao foam]	14
White Dream Chocolate Martini [Godiva, Casamigos Reposado, Creme de Cacao, raspberry]	14
Cordials 11	
Amaretto Disaronno	
Amaro Montengro	
Aperol	
Campari	
Bailey's	
Grand Marnier	
Kahlúa	
Licor 43	
Solerno	
St. Germain	
Del Maguey Crema de Mezcal	13
Cognac/ Brandy/ Jerez	
Hennessy VS	13
Gran Duque	16
Dow's 10 year	11
Dow's Fine White Port	11
Lustau Pedro Ximénez	11
Fonseca Bin No. 27	11

COFFEE

Black Coffee	4.5
Cortado	5
Café Latte	6
Cappuccino	6
Cold Brew - Dark Moon Coffee Roaster LOCAL	5.5
Espresso	4.5
Double Espresso	6.5
Hot Chocolate	6
Hot Tea	5.5

SCAN ME



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WINE

WHITE

	6oz	9oz	Bottle
Broadbent, Vinho Verde, Portugal	11	16	44
Harken, Chardonnay, CA	11	16	44
Kentia, Albariño	11	16	44
Bodegas Muga, Rioja Blanco, Spain	15	21	60
JIJJI, Chenin Blanc, Argentina	15	21	60
Casa Magoni, Chardonnay, México	17	24	68

RED

	6oz	9oz	Bottle
Sean Minor, Cabernet Sauv, CA	11	16	44
Protocolo, Dominio de Eguen, Tempranillo, Spain	11	16	44
Sierra Salinas, Monastrell, Spain	12	17	48
La Crema, Pinot Noir, CA	15	21	60
Breca, Garnacha, Spain	16	22	64
Prado Rey Finca, Crianza, Spain	16	22	64
Corriente, Bodega Lanzaga, Rioja Blend, Spain	18	24	72
Antidoto, Tempranillo, Spain	18	24	72

ROSE

	6oz	9oz	Bottle
Rosé S'il Vous Plaît, Rosé, France	12	17	48

SPARKLING

	6oz	9oz	Bottle
Prosecco	12	16	44
Luccio, Moscato d'Asti, Italy	12	16	44

FLIGHTS

2oz POUR OF EACH \$16

FLIGHT #1

Corriente Tempranillo, Garnacha, Graciano
LZ Tempranillo, Garnacha, Graciano
Lanzaga Tempranillo, Garnacha, Graciano

FLIGHT #2

Casa Magoni, Chardonnay, México
Bodegas Muga, Rioja Blanco, Spain
Broadbent Vinho Verde, Portugal

FLIGHT #3

Harken, Chardonnay, CA
La Crema, Pinot Noir
Sean Minor, Cabernet

BY THE BOTTLE

Ask your server about our featured wines

Santa Carolina, Chardonnay, Chile	60
Jermann, Pinot Grigio, Italy	70
Whitehaven, Sauvignon Blanc, New Zealand	60
Saint Clair, Sauvignon Blanc, New Zealand	70
Heritage, Cabernet Sauvignon, Washington	65
Peju, Cabernet Sauvignon, Napa Valley, CA	95
Lola, Cabernet Sauvignon, Napa Valley	100
Emilio Moro, Ribera del Duero, Tempranillo, Spain	80
Prado Rey de Adaro, Tempranillo, Spain	80
Bluegray, Red Blend, Spain	65
Alvaro Palacios, Camins del Priorat, Red Blend, Spain [Grenache, Carignan, Syrah]	85
LZ, Bodega Lanzaga, Rioja Blend	85
Lanzaga, Bodega Lanzaga, Rioja Blend	100
Dona Paula Estate, Malbec, Argentina	60
Clos des Fous, Pinot Noir, Chile	60
Twomey Cellars by Silver Oak, Pinot Noir, CA	100
Juvé & Camps, Cava - Spain	45
Juvé & Camps, Rosé, Spain	45
Veuve Clicquot, Champagne Brut - France	125

WINE DOWN WEDNESDAYS - ALL WINES 50% OFF

BRUNCH*

PANCAKES AND SUCH

SERVED WITH FRESH BERRIES, BUTTER, WHIPPED CREAM, REAL MAPLE SYRUP

Lemon-Ricotta Pancakes with mama's housemade blueberry compote	13.95
Brioche French Toast stuffed with almond custard & fresh berries, sliced almonds	14.95
Pancakes or Waffle add blueberries, strawberries, chocolate chips +1	12.95

EGGS°

SERVED WITH ROASTED RED POTATOES AND FRESH FRUIT

3 any style your choice of sausage, bacon or ham GF VGT	14.95
Firefly Omelette red piquillo pepper, mushrooms, spinach, chorizo, goat cheese, sherry tomato sauce GF VGT	15.95
Breakfast Burrito scramble, pico, avocado, steak, cheddar, chorizo, salsa verde, chili crema	16.95

BENNIES°

SERVED WITH ROASTED RED POTATOES AND FRESH FRUIT

Firefly* housemade spicy sausage patty, manchego cheese, piquillo pepper hollandaise	15.95
Veggie sauteed spinach, tomato, mushroom & artichoke, avocado, piquillo pepper hollandaise, fresh herbs can be made VGN	
Traditional ham, piquillo pepper hollandaise, fresh herbs	

SPECIALTIES

Avocado Toasts multigrain bread, poached eggs, microgreens, chili oil	12.95
Chilaquiles tortilla chips tossed in salsa verde w/ crema, red onions, cilantro, avocado and your choice of egg° add chicken +3 or steak° +5 GF VGT	14.95

KIDS MENU

5.95

2 Eggs° or 2 pancakes

+ potatoes & fruit
+ milk or juice

10 and under

SIDES

sausage patty°- 4 bacon°- 4 two eggs°- 4 roasted red potatoes- 4 fruit- 6

COFFEE

Black Coffee 4.5 Café Latte 6 Cappuccino 6 Cold Brew - Dark Moon Coffee LOCAL 5.5
Cortado 5 Espresso 4.5 Double Espresso 6.5 Hot Chocolate 6 Hot Tea 5.5

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BRUNCH TAPAS

TAPAS* [The FIREFLY* signature collection of finger food & small plates]

Apple Manchego Salad [green apple, Manchego cheese, smoked almonds, lightly dressed] GF VGT can be made VGN	11
Tomato Bread [tomato, garlic, parsley, sherry vinegar] add Manchego Cheese +1, Serrano Ham +2 can be made VGN	9
Artichoke Toast [hearts, aioli, basil and parsley, pepper, chili oil] VGT can be made VGN	10.5
Plate of Serrano Ham & Manchego Cheese [Fermin Serrano, tomato bread, manchego cheese & Marcona almonds] GF	18
Firefly* Fries [parmesan, herbs, aioli, salt and pepper] GF VGT can be made VGN	9.5
Stuffed Dates [bacon-wrapped, smoked almond, red wine reduction, chili oil, blue cheese] GF	9.5
Padron Peppers [flash-fried, lemon & a touch of salt; most are mild!] GF VGT	11
Tortilla a la Española [THE classic Spanish dish; potato & onion "omelette" w/red pepper vinaigrette] GF	9.5
Manchego Mac 'n' Cheese [baked w/baby shells, tomato-pepper relish] VGT	11
Camarones a la Diabla [shrimp in a sweet and spicy sauce] GF	13.5
Camarones al Ajillo [shrimp in lemon, garlic, olive oil, red pepper flakes] GF	13.5
Albondigas [meatballs in sherry tomato sauce, parmesan]	9.5
Chicken Tinga Empanadas [pastry stuffed w/ braised chicken breast w/ chili-lime crema, small salad]	9.5
Ham & Cheese Croquetas [Serrano ham, Manchego cheese, aioli]	9
Steak and Mushroom Skewers^o [grilled filet, roast garlic cream, red wine reduction] GF	13.5
Chicken Skewers [mojo-rojo glazed, roast garlic cream] GF	10.5
Serrano Sliders^o [2 mini burgers w/ Serrano ham, bleu cheese, aioli, crispy onions]	11

BRUNCHIE DRINKS

- *Sangria GLASS - 13 PITCHER - 36
RED, WHITE, OR SPARKLING
- *Mimosa 12
- *Bloody Mary 13
- *Aperol Spritz 13
- *Michelada 13 [Modelo Especial or Mango Cart] +3 Mezcal shot

BOTTOMLESS MIMOSAS 25[2HRS] *VIP BOTTOMLESS 30 [2HRS]

HOUSE COCKTAILS 14

- Buzzed Bunny**
Chipotle infused tequila or mezcal, fresh carrot, lemon, honey
- Fly* Margarita**
Casamigos Blanco, Grand Marnier, lime +3 Casamigos Reposado
+1 hibiscus, guava, passion fruit, blood orange
- La Paloma**
Casamigos Blanco, Fever Tree Grapefruit, chipotle & blood orange salt rim +3 Casamigos Reposado
- Valencia Spritz**
Vodka, gin, grapefruit, citrus, cava
- Firefly* Mule**
Tito's, brown sugar, lime, grapefruit, ginger beer
- Espresso Martini**
Tito's & Espresso (a little "wake me up")
- Blueberry Caipirinha**
Novo Fogo Cachaça, lime, brown sugar, blueberries
- Mojitos** GLASS - 12 FLAVORED - 13 Bacardi bump +3
TRADITIONAL, PASSION FRUIT, STRAWBERRY, CUCUMBER

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A LITTLE PARTY NEVER KILLED NOBODY...

- Mimosa Flight...** 40
Orange, cranberry, grapefruit, hibiscus, pineapple
- Mamma Mia!** 45
[Aperol Spritz Tower]

BUILD YOUR OWN BRUNCHIE DRINKS FLIGHT [CHOOSE 5]

Sangria [Red, White or Sparkling]	50
Mimosa	
Bloody Mary or Bloody Maria	
Aperol or Valencia Spritz	
Michelada [Mango Cart or Modelo]	
Fly* Margarita [flavored +1]	
La Paloma	
Gin & Tonics [G&T, rosita or porto tonic]	

GIN & TONICS | THE NATIONAL DRINK OF SPAIN 14

- The G&T**
Spanish gin, aperol, fresh cucumber, herbs, Fever Tree Mediterranean Tonic Water
- Rosita Gin & Tonic**
Spanish gin, strawberry, lychee, and raspberry infused gin w/ agua de rosa -Grapefruit, rose petals, Fever Tree Mediterranean Tonic Water
- Porto & Tonic**
Dow's fine white porto from Duoro Valley
-Lemon, blackberry, Fever Tree Mediterranean Tonic Water

BOTTLE SERVICE WITH A SELECTION OF FRESH JUICES

- Get a little fancy...** [Spanish Cava Juvé & Camps Reserva, or Rosé] 40
- MIMOSA EXTRAVAGANZA!** [Veuve Clicquot, Champagne Brut] 125