



LUNCH MENU



SMALL PLATES

Soup of the Day | 8
ask your server

Mushroom & Goat Cheese Tartine | 12
herb-roasted wild mushrooms & whipped goat cheese on house-made focaccia

Bacon-Wrapped Dates (GF)* | 14
chorizo-stuffed dates wrapped in bacon with spicy honey, Manchego cheese, Marcona almonds, & corn nuts

Beef Empanadas* | 16
saffron aioli, chimichurri

Fried Calamari* | 21
lightly breaded, served with lemon & roasted tomato sauce

Stracciatella | 21
fresh & creamy buffalo mozzarella, blackberries, pistachios, spicy honey, Aleppo pepper flake, & yuzu with toasted focaccia

Garlic Spanish Gambas* | 22
Spanish prawns, roasted garlic, & citrus chili butter with toasted focaccia

SHARED PLATES

Chips & Dips | 10
pico de gallo, freshly made guacamole, & corn tortilla chips

Lirica Nachos | 16
pico de gallo, queso blanco, black beans, crema, & cilantro on corn tortilla chips guacamole +4 chicken or steak +8*

Spanish Albondigas* | 16
house-made beef meatballs, tomato sauce, & saffron aioli with toasted focaccia

Fries | 9
saffron-garlic aioli

Hummus | 16
roasted pepper hummus, herb butter, fresh vegetable crudité, & warm pita

Chicken Wings* | 16
with asado salsa & buttermilk ranch

Iberian Salmon Ceviche* | 24
citrus-cured salmon, avocado, mango & grapefruit relish, Valencia orange sauce, tortilla chips

SALADS

Lirica Salad | 15
romaine, heirloom cherry tomatoes, black beans, avocado, queso fresco, cilantro cream, & tortilla strips, with champagne vinaigrette

chicken +\$8
steak* +\$12
salmon* +\$12
shrimp* +\$12*

Classic Caesar Salad | 16
romaine hearts, croutons, fresh shaved parmesan cheese, Caesar dressing

Ahi Tuna Salad* | 27
pan-seared ahi tuna, spring mix, edamame, carrots, red onions, red pepper, & fried wontons with Asian-inspired vinaigrette

HANDHELDS

Bocadillo* | 18
blend of Spanish cheeses with Spanish prosciutto on white bread
side options: *soup, fries, or Lirica salad*

Steakburger* | 25
8 oz. steakburger with Swiss cheese, Boston lettuce, heirloom tomato, onion, pickles, mayo & mustard, fries served on a brioche bun with fries

Chicken Sandwich* | 24
lightly breaded Amish chicken thigh, wild arugula, pickles, & saffron aioli, served on a brioche bun with fries

Bob's Club Sandwich* | 24
grilled chicken, bacon, lettuce, onions, mayo, & mustard on white bread with fries

Roast Beef Sandwich* | 23
roast beef, Swiss cheese, caramelized balsamic onions, & mayo on a brioche bun with fries

ENTREES

Steak Frites* | 32
6oz. grilled flat iron steak & fries with aioli

Pan-Seared Scottish Salmon* | 28
pan-seared salmon, sautéed seasonal vegetables, & mashed potatoes, topped with lemon vinaigrette



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. 18% gratuity applied to groups of 5 or more and checks over \$50.

WINE BY THE GLASS

WHITE

Bex Riesling
12 | 49
Nahe, Germany

Wairau River Sauvignon Blanc
14 | 51
Marlborough, New Zealand

Senda Verde Albariño
11 | 49
Galicia, Spain

Talbott Kali Hart Chardonnay
12.5 | 49
Monterey, California

Girilan Pinot Grigio
14 | 51
Girilan, Italy

RED

Evolution Pinot Noir
14 | 51
Willamette Valley, Oregon

50+ Garnacha
12 | 49
Campo de Borja, Spain

Zuccardi Malbec
12 | 49
Mendoza, Argentina

Austin Cabernet Sauvignon
16 | 60
Paso Robles, California

SPARKLING

Aria Brut Cava
11 | 49
Barcelona, Spain

La Gioiosa Prosecco Rosé
11 | 49
Veneto, Italy

ROSÉ

Inazio Urruzola Txakolina
11 | 49
D.O. Getariako, Spain

HOUSE COCKTAILS

Red Sangria | 17
*red wine, Cointreau, apricot liqueur,
orange, apple, lemon, cinnamon,
soda water*

White Sangria | 17
*white wine, Absolut Pears, St. Germain,
lemon, soda water*

Bourbon Smash | 17
*Maker's Mark, ginger liqueur, peach,
lemon, mint, Angostura bitters, soda water*

Spicy Pineapple Fresno | 16
*Cazadores Reposado, pineapple, lime,
agave, Fresno chile, Tajin rim*

SPECIALTY

Oaxacan Old Fashioned | 20
*Del Maguey Puebla, Altos Anejo, Agave,
Angostura & Mole Bitters*

FROZEN

Mangoniada | 20
*Bacardi Mango Chile, fresh mango, lime,
Tajin, chamoy*

Frosé | 17
*Ketel One Peach Orange Blossom,
St. Germain, rosé, strawberry, lemon*

Horchata | 12
*rice, milk, vanilla, cinnamon
(non-alcoholic)*

BEER

BOTTLES & CANS

Modelo | 7

Right Bee Cider | 8

Guinness Draught | 8

Heineken | 8

Miller Lite | 7

White Claw | 9

Tampico Hard Punch | 8
citrus or tropical

ON TAP

Cruz Blanca Mexico Calling | 8

Revolution Anti-Hero | 9

Half Acre Daisy Cutter | 9

Goose Island 312 | 9