TAPAS Y RACIONES {Y} EMBUTIDOS

BULLA
GASTROBAR

QUESOS {Y} PLATOS FAMILIARES

HAPPY HOUR

MON TO SUN, 5-7PM

DE TEMPORADA - SEASONAL

MEZCALITA 7.

Pelotón de la Muerte Mezcal, orange juice, triple sec, agave, strawberry purée

CÓCTELES - COCKTAILS

SPANISH OLD FASHIONED 7.
Evan Williams Black Label Bourbon, chocolate bitters, Lustau East India Solera, simple syrup, orange peel

MOSCOW MULE 7.5
Russian Standard vodka, Fever-Tree ginger beer, fresh lime, cardamom & currant infused syrup, candied ginger

SMOKE AND MIRRORS 7.5
Pelotón Mezcal, pomegranate, jalapeño, agave nectar, lime juice

SPANISH MARGARITA 7.
Jimador Reposado, triple sec, Lustau Amontillado sherry, lime juice, agave nectar

BOUGIE PALMER 7.
Tito's Handmade vodka, lemon, lavender syrup, peach oolong tea

PROPER GIN & TONIC 7.5
Bombay Dry Gin, lemon peel, lime wheel, star anise, tonic water

LEMONGRASS COLLINS 7.
Bombay Dry Gin, St. Elder, lemongrass syrup, cucumber

CERVEZA - BEER

DRAFT

ESTRELLA DAMM, *Pale Lager, Spain* **2.5/3.5**
DEEP ELLUM, DALLAS BLONDE, *Blonde Ale, Texas* **2.5/3.5**
DEEP ELLUM, *India Pale Ale, Texas* **2.5/3.5**

BOTTLE

MICHELOB ULTRA, *Pale Lager, Missouri* **3.**
STELLA ARTOIS, *Pale Lager, Belgium* **3.5**
MILLER LITE, *Pale Lager, Wisconsin* **2.5**
AUSTIN EASTCIDERS, BLOOD ORANGE, *Cider, Texas* **3.**
LAGUNITAS, *India Pale Ale, California* **3.**
REVOLVER BLOOD & HONEY, *Wheat Ale, Texas* **3.5**
MODELO ESPECIAL, *Pale Lager, Mexico* **3.**
DOS EQUIS AMBAR, *Amber Lager, Mexico* **3.**

SANGRÍA

SANGRÍA ROJA 4.25/16.

Red wine, brandy, triple sec, sprite, chopped orange

SANGRÍA BLANCA 5./18.5

Sparkling wine, peach schnapps, triple sec, strawberries, blueberries

SANGRÍA DE CERVEZA 4./14.5

Estrella Damm, St. Elder, lemon juice, pear purée

VINO TINTOS- RED WINE

JUAN GIL, MONASTRELL, *Jumilla, 2015* **6.5/26.**
VIÑA ALBERDI, RESERVA, *Rioja, 2013* **6.5/27.**
VIÑA ARDANZA, RESERVA, *Rioja, 2009* **63.75**
CEPA 21, HITO, *Ribera del Duero, 2016* **7./27.**
EMILIO MORO, *Ribera del Duero, 2016* **9.25/37.**
AVERAEN, PINOT NOIR, *Willamette Valley, OR, 2016* **6.5/27.**
BR COHN SILVER LABEL, CABERNET, *North Coast, 2015* **7./28.**
AVANCIA, CUVÉE DE O, MENCIA, *Valdeorras 2014* **24.**
BUENA VISTA, PINOT NOIR, *North Coast, 2014* **23.5**
NUMANTHIA, TERMES, *Toro 2016* **37.**
CONDE DE SAN CRISTÓBAL, CRIANZA , *Ribera del Duero, 2016* **28.**
AALTO, *Ribera del Duero, 2016* **102.**
OTAZU, PREMIUM CUVÉE, *Navarra, 2015* **4.5/18.**
PINORD, RED BAT, *Priorat, 2017* **7/28.**

VINOS BLANCOS - WHITE WINE

PAZO SAN MAURO, ALBARIÑO, *Rías Baixas, 2016* **28.**
LAGAR DE CERVERA, ALBARIÑO, *Rías Baixas, 2018* **5.5/22.**
RAFAEL PALACIOS, BOLO, GODELLO, *Valdeorras, 2014* **23.**
SHAYA, OLD VINES, VERDEJO, *Rueda, 2018* **5.5/22.**
CASTILLO DE MONJARDIN, CHARDONNAY, *Navarra, 2017* **5.5/22.**
LANDMARK, CHARDONNAY, *Sonoma Coast, 2016* **6.5/26.**
CVNE, MONOPOLE, VIURA, *Rioja, 2017* **20.**

ROSÉ

MARQUÉS DE CÁCERES, ROSADO, *Rioja, 2018* **5./20.**

VINOS ESPUMOSOS - SPARKLING WINE

MAS FI CAVA, BRUT, *Penedès, N.V.* **5./20.**
RAVENTÓS Y BLANC, BRUT, *Penedés, 2016* **32.5**
VEUVE CLICQUOT YELLOW LABEL BRUT, *Reims, N.V.* **95.**

All vintages subject to change 06.20

TAPAS Y RACIONES | EMBUTIDOS | QUESOS | PLATOS FAMILIARES

BULLA
GASTROBAR

MON TO SUN, 5-7PM

BAR TAPAS HAPPY HOUR
Only offered at bar

Bulla favorites

BOARDS

CHEF'S BOARD 18.
Tetilla, Manchego, Jamón Serrano, Chorizo, olives

CURED MEATS 14.
Jamón Serrano, Coppa, Chorizo

CHEESES 14.
Tetilla, Murcia al Vino, Manchego

TAPAS

POTATO TORTILLA 5.
*Traditional Spanish omelet, caramelized onions, garlic aioli**

PIMIENTOS DE PADRÓN 5.
Blistered shishito peppers, sea salt

SAUTÉED GARLIC SHRIMP 8.
Brandy, pepper flakes

PATATAS BRAVAS 5.
*Crispy potato cubes, spicy brava sauce, aioli**

ALBÓNDIGAS 8.
Veal and pork meatballs, Manchego, tomate frito

HAM CROQUETTES 5.
Serrano ham, fig jelly

PINTXO MORUNO 8.
Cumin marinated grilled pork skewers, mojo verde, Greek yogurt

ANDALUSIAN GAZPACHO 5.
Spanish chilled vegetable soup

KALE SALAD 8.
Barley, roasted beets, goat cheese, lemon maple dressing

QUESO FUNDIDO 6.
Chorizo, tetilla cheese, crostini

06.20

As a result of current conditions, appropriate substitutions may be made for listed meats and cheeses when necessary.
**The consumption of raw or undercooked meat, seafood, and eggs increases the risk of foodborne illness.*
Please notify manager of any food allergies, we are unable to guarantee against possible cross-contamination.
18% service charge will be added to parties of six or more.