

Greens

The Wedge – \$18

Finca Bacon, Valley Ford Farm Grazin Girl Blue Cheese, Tomato, Pickled Red Onion, Finca Buttermilk Ranch

Caesar – \$17

The Ecology Center Little Gems, Charred Cherry Tomatoes, Garlic Croutons

Harvest Salad – \$18

Tomato, Greens, Grilled Corn, Cucumber, Avocado, Peppers, Cilantro, Pepitas, Spicy Grilled Citrus Vinaigrette

Add: Grilled Tri Tip, 6oz. – \$14 | Grilled Adobo Chicken Half Breast – \$7 or Full Breast – \$13

Farmer

Grilled Sweet-Chile Carrots – \$17

Orange Beet Romesco, Cumin-Butter, Dukkah

Charred Cabbage Street Tacos – \$15

Potato, Oaxacan Cheese, Sauce Adobo, Salsa Macha

Crispy Zucchini Blossoms – \$17

Darkibor Kale, Dates, Squash, with Labneh, Za'atar Spice

Braised Romano Beans – \$16

Cherry Tomato Confit, Epazote, Roasted Garlic Crema, Crispy Chorizo, Sunflower Sprouts

Slow Roasted Butternut Squash – \$16

Almond Mole, Tortillas

Pan Con Tomate – \$20

Grilled Rustic Rye Bread, Summer Tomatoes, Melon, with La Deliziosa Burrata

Heirloom Beans – \$17

Foraged Mushrooms, Braised Leeks, Housemade Crème Fraiche, Spiced Broth, Sherry Vinegar, Grilled Rustic Rye Bread

Add: Finca Bacon – \$5

Weiser Farm New Potatoes – \$16

Brown Curry, Sierra Nevada Farm Goat Yogurt, Cilantro Chimichurri

The Ecology Center Grilled Broccolini – \$16

Fennel, Carrot Top Pesto, Preserved Meyer Lemon Aioli, Herbed Crumbs

Maiz – \$16

Soft Polenta, Grilled Corn, Chile Sofrito, Corn Sauce

Handcut Fries – \$12

Kennebec Potatoes, Trio of Sauces

Add: Chorizo Queso Fundido – \$4

Rancher

All Burgers are dry-aged, house-ground, and wood fired. Served with barrel pickle

Finca Burger – \$19

8oz Patty, Tomato, Lettuce, Rumiano Farm Cheddar, Onion Demi, Potato Bun

Add: Finca Bacon – \$3 | Avocado – \$3 | Farm Egg – \$4

Farm – \$22

Finca Vegetable Patty, Darkibor Kale, Dairy-Free Cheese, Tomato, Multi Grain Bun

Cowboy – \$23

8oz Patty, Pulled BBQ Pork, Southern Slaw, Potato Bun

Three Stars – \$23

8oz Patty, Foraged Mushrooms, Nicasio Farm Raclette, Onion Demi, Fig Jam, Potato Bun

Vaquero – \$23

8oz Patty, Chorizo Queso Fundido, Shredded Lettuce, Avocado, Telera Bun

Bison Burger – \$29

Tangen Draw Farm Bison, Grilled Tomato, Arugula, Sierra Nevada Farmers Cheese, Onion Demi, Potato Bun

The Coop Sandwich – \$24

Grilled Adobo Chicken, Finca Bacon, Grilled Peaches, Peach Hot-Honey Glaze, Preserved Meyer Lemon Aioli, Roll

Daily Porchetta Sandwich – \$24

Herbed Marinated Pork, House Fermented Sauerkraut, Finca Pickles, Romesco Sauce, Valley Ford Farm Highway 1 Cheese, Roll (Limited Daily Amount)

California Tri-Tip Steak Sandwich – \$25

Grilled Vegetables, Tomato, Fig Jam, Onion Demi, Valley Ford Grazin Girl Blue, Grilled Rustic Rye Bread



At Finca, we do our best to support small regenerative farms. These farms not only “break even” with the land, but give back more than they take. By replenishing the land, they leave it better for future generations to come. Find out more about our shared beliefs by visiting Finca-SJC.com

Our key relationships include:

- **The Ecology Center**
San Juan Capistrano, CA
- **Tangen Draw Bison**
Big Timber, MT
- **Rumiano Cheese**
North Coast, CA



La Mision grape was the first grape planted in California in 1769 by Junipero Serra as part of the expansion of the California Missions. With only 150 cases produced, Finca is proud to be the only restaurant offering this wine. We invite you to enjoy this light, dry, and refreshing red wine, served chilled.

Vinisterra,
La Mision, Santo Tomas Valley
(red, served chilled)

🍷 \$16 🍷 \$59



Wine By The Glass

ALTA CALIFORNIA	🍷
White	
SPARKLING	
Sandhi , Blanc de Blanc, Santa Rita Hills, 2016	\$18
SAUVIGNON BLANC	
Brander , Los Olivos District	\$14
CHARDONNAY	
Saracina , Mendocino County	\$14
Challen , Talley-Rincon, Arroyo Grande Valley	\$17
Red	
PINOT NOIR	
Challen , Drum Canyon Vineyard, Santa Rita Hills	\$17
CABERNET FRANC	
Carr , Santa Ynez Valley	\$17.5
CABERNET SAUVIGNON	
Jax Vineyards , Y3, (90% Cabernet/10% Merlot) North Coast	\$14
Scattered Peaks , Napa Valley	\$18
ZINFANDEL	
Pedroncelli , Mother Clone, Sonoma Valley	\$13
BAJA CALIFORNA	
White	
ROSE	
Bruma , Ocho Rose (Sangiovese), Valle De Guadalupe	\$15
SAUVIGNON BLANC	
Casa Jipi , Valle De Guadalupe	\$15
CHARDONNAY	
Casa Magoni , (Chardonnay/Vermentino), Valle De Guadalupe	\$14
GEWURZTRAMINER	
Vinaltura , GW, Queretaro	\$14
Red	
SANGIOVESE	
Tres Raices , “Tre”, Guanajuato	\$14
NEBBIOLO	
Casa Jipi , Valle De Guadalupe	\$15

Tequila Flights

	POUR
BLANCO FLIGHT	\$18
El Christiano	
Tapatio	
La Gran Senora	
REPOSADO FLIGHT	\$32
Don Fulano	
Mijenta	
J.C. Reserva	
RESERVE FLIGHT	\$55
El Christiano Extra Anejo	
Tapatio Anejo	
J.C. Reserva Anejo Cristalino	

Mezcal Flights

	POUR
PECHUGA FLIGHT	\$33
Xicaro , <i>Mole Negro/Chicken</i>	
Macurichos , <i>Bananas/Rabbit</i>	
Bozal , <i>Vegan, Pumpkin Squash</i>	
HOUSE FLIGHT	\$37
Burrito , <i>Cenizo/Verde</i>	
Burrito , <i>Castiila</i>	
Burrito , <i>Masparillo</i>	
SOTOL FLIGHT	\$32
Flor de Desierto , <i>Venison</i>	
Flor de Desierto , <i>Rattlesnake</i>	
Flor de Desierto , <i>Chihuahua Forest</i>	
RESERVE FLIGHT	\$51
Banhez , <i>Arroqueno</i>	
Leyendas , <i>Pichumel</i>	
Bozal , <i>Coyote</i>	

Beers

Docent Gimme	\$8
Los Molinos Surf Ghetto Lager	\$8

Specialty Cocktails

Antigua Martini	\$16
Vodka, Hazelnut, Local Coffee, Demerara Sugar	
Farm Margarita	\$16
Espadin, Lime, Agave, Daily Harvested Fruit from Local Farm	
Finca Old Fashioned	\$16
Dry Aged House Made Bacon Fat Washed Anejo, Mole Coco bitters, Piloncillo	
Jamaica Daisy	\$16
House Infused Jamaica Gin, Citrus, Piloncillo	
Tepache Hemmingway	\$16
Oaxacan Rum, Grapefruit, Lime, Maraschino Brandy, House Made Tepache	
Ville Sour	\$16
Mezcal, Lemon, Egg White, Vino Tinto	
South County Cobbler	\$16
Mezcal, Citrus, Strawberry, Jalapeño, Red Wine	
El Jimador	\$16
Reposado, Benedictine, Orange juice, Lime, Orgeat	
Patio Cooler (no alcohol)	\$11
House made Tepeche, Mint, Fresh Pineapple, Sparkling Float	

Beverages

Mexican Coke	\$5.5
Diet Coke	\$5
Sprite	\$5.5
Lemonade	\$5
Farm Lemonade	\$6
Iced Tea	\$4.5
Cold Brew Coffee	\$6