

# DINNER

Warm Almonds / Sea Salt, Olive Oil .....	\$5
Roasted Olives / Harissa, Citrus .....	\$6
Chorizo Iberico Picante .....	\$9
Iberico De Bellota Pata Negra .....	\$16
Marinated Anchovies / Fennel, Blood Orange .....	\$13
Octopus Stew / Chickpeas, Aioli .....	\$17
Roasted Squash / Goat Cheese, Verde .....	\$11
Gnocchi / Mushrooms, Ricotta .....	\$16
Warm Chicories / Almonds, Chiles .....	\$10
Venison Tartare* / Shallot, Mushroom .....	\$15
Stuffed Squid / White Beans, Greens .....	\$17
Shrimp / al Ajillo, Parsley .....	\$17
Marinated Mussels / Pimenton, Basil .....	\$13
Roasted Skate / Smoked Butter, Green Onion .....	\$16
Basque Orzo / Idiazabal, Roasted Onion .....	\$13
Tuna Conserva / Lima Bean Ragout, Herbs .....	\$16
Zarzuela De Mariscos (Seasonal Fish Stew) .....	\$26
Conejo a la Cazadora (Slow-Cooked Rabbit Leg) .....	\$26

## Cheese

Selection of Cheeses / Crackers, Honey, Jam .....	\$16
La Peral (Asturias, Spain) / Semi-soft cow & sheep blue	
Cana de Cabra (Murcia, Spain) / Soft ripened goat	
Idiazabal Etxegarai (Navarre, Spain) / Semi-hard sheep	

*\*These items prepared raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition*

# COCKTAILS

<b>House</b>	<b>Butterfly Daze</b> .....	<b>\$11</b>
	(Refreshing, Herbal) Lime, chamomile-infused Cachaça, ginger syrup	
	<b>Vesper Adarra #2</b> .....	<b>\$13</b>
	(Boozy, Herbal) St. George Terrior gin, Zubrowka Bisongrass vodka, Axta dry vermouth, dandelion bitters	
	<b>Nuevo Mundo</b> .....	<b>\$11</b>
	(Refreshing, Bitter) Plantation 3-Stars rum, Campari, acidified OJ, simple	
	<b>La Concha</b> .....	<b>\$12</b>
	(Savory, Refreshing, Tiki) Monkey Shoulder scotch, coconut cream, avocado orgeat, lemon, saline, angostura	
	<b>Triumvirate</b> .....	<b>\$13</b>
	(Refreshing, Vegetal) Avocado-washed Linie Aquavit, grapefruit, dry curaçao, absinthe, saline	
	<b>Slow Your Roll</b> .....	<b>\$13</b>
	(Fruity, Savory) Brown butter-washed Wild Turkey rye, Plymouth sloe gin, cream sherry, lemon, saline	
	<b>Du Azeria (serves 2)</b> .....	<b>\$20</b>
	(Herbal, Boozy, Citrus) Els Bassots Orange Chenin Blanc, Aperol, Amaro Nonino	
	<b>Giant's Milk</b> .....	<b>\$12</b>
	(Refreshing, Savory, Swizzle) Irish whiskey, Licor 43, buttermilk, ginger syrup, float red wine	

<b>Draft</b>	<b>Cobbler (Original or Seasonal Variation)</b> .....	<b>\$10</b>
	Fino sherry, cream sherry, Black Heath mead, simple, citrus	

<b>Gin and Tonica</b>	<b>Beefeater</b> .....	<b>\$10</b>
	Lemon, juniper	
	<b>Monkey 47</b> .....	<b>\$13</b>
	White peppercorns, mint	
	<b>Bulldog</b> .....	<b>\$10</b>
	Lemon, lavender	
	<b>Barr Hill</b> .....	<b>\$12</b>
	Ginger, bee pollen	
	<b>Ostervit</b> .....	<b>\$13</b>
	Lemon zest, dill	

<b>Dealer's Choice</b>	<b>Standard / Top Shelf</b> .....	<b>\$13/18</b>
	Please tell us your spirit of choice and a couple of descriptors from the list below, and we will craft a unique cocktail for you.	

Refreshing	Sweet	Vegetal	Weird
Citrus	Savory	Earthy	Eggwhite*
Sour	Spicy	Bitter	Fizzy
Floral	Spiced	Boozy	
Fruity	Herbal	Smoky	

<b>Mocktail</b> .....	<b>\$5</b>
Please tell us about what you like using the descriptors above, and we'd be happy to craft a non-alcoholic beverage for you.	

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

# WINE

## Our Philosophy

Quite simply, the philosophy of the wine program at Adarra centers on the notion of authenticity. We are enamoured with vignerons who treat their land and its bounty with care, respect, and reverence. No herbicides, pesticides, or chemicals are used on their property. Harvesting is done by hand. Fermentation is guided by native yeast. Only minimal additions are used. It is through this thoughtful process that these wines can authentically tell the story of their origins, environment, and vintage. We are honored and delighted to share them with you.

## Sparkling

<b>San Venazio "Prosecco Trevsio" 2017</b> .....	<b>\$11/41</b>
Glera (Valdobbiadene, Italy)	
<b>Bérêche et Fils "Champagne Brut Reserve" NV</b> .....	<b>\$89</b>
Pinot Noir, Chardonnay, Pinot Meunier (Ludes, France)	
<b>Camillo Donati "Dell'Emilia Camillo" 2017</b> .....	<b>\$54</b>
Malvasia (Langhirano, Italy)	
<b>Penina Kobal "Rumeni Muskat" 2017</b> .....	<b>\$39</b>
Muscat (Štajerska, Slovenia)	
<b>Clos Lentiscus Manel "Riserva Familia Blanc de Noirs" 2013</b> .....	<b>\$79</b>
Sumoll (Montgros, Spain)	
<b>Domaine Perrault-Jadaud "Chenin de Traverse" 2014</b> .....	<b>\$61</b>
Chenin Blanc (Chançay, France)	
<b>Caves do Solar de São Domingos "Bruto Tinto" NV</b> .....	<b>\$40</b>
Baga (Beiras, Portugal)	

## Rose, Orange, Blends

<b>Antxiola "Getariajo Txakolina" 2018</b> .....	<b>\$11/41</b>
Hondarrabi Beltza (Orio, Spain)	
<b>Vino Budimir "Margus Margi" 2011</b> .....	<b>\$42</b>
Župa, Serbia (Reisling)	

<b>Bonavita "Terre Sicilliane Rosato" 2016</b> .....	<b>\$49</b>
Nerello Mascalese, Nerello Capuccio (Faro, Sicily)	
<b>Calabretta "Terre Sicilliane Rosato" 2017</b> .....	<b>\$43</b>
Nerello Mascalese (Randazzo, Sicily)	
<b>Itsasmendi "Batberri" 2017</b> .....	<b>\$60</b>
Hondarrabi Zuri (Gernika, Spain)	
<b>Il Vinco "Biancoperso" 2017</b> .....	<b>\$48</b>
Field Blend (Montefiascone, Italy)	
<b>Supernatural Wine Co "The Supernatural" 2018</b> .....	<b>\$52</b>
Sauvignon Blanc (Hawkes Bay, New Zealand)	
<b>Maria &amp; Sepp Muster "Vom Opok" 2016</b> .....	<b>\$76</b>
Sauvignon Blanc (Styria, Austria)	
<b>Cacique Maravilla "Vino Naranja" 2018</b> .....	<b>\$48</b>
Moscatel de Alexandria (Yumbel, Chile)	

## White

<b>Penina Kobal "Šipon Furmint" 2017</b> .....	<b>\$10/39</b>
Furmint (Štajerska, Slovenia)	
<b>Mattias Hild "Elbling Trocken" 2017</b> .....	<b>\$11/41</b>
Elbling (Wincheringen, Germany)	
<b>Domaine de la Grenaudière "Muscadet Sèvre et Maine" 2017</b> ..	<b>\$10/39</b>
Melon de Bourgogne (Madison sur Sèvre, France)	
<b>Iñaki Etxeberria "Bengoetxe" 2015</b> .....	<b>\$41</b>
Hondarrabi Zuri, Gros Manseng (Getaria, Spain)	
<b>Maria &amp; Sepp Muster "Graf Morillon" 2014</b> .....	<b>\$103</b>
Chardonnay (Styria, Austria)	
<b>Gavalas "Santorini" 2018</b> .....	<b>\$61</b>
Assyrtiko, Aidaini (Santorini, Greece)	
<b>Les Bêtes Curieuses "Château Thébaud" 2010</b> .....	<b>\$54</b>
Melon de Bourgogne (Western Loire, France)	

## WINE

<b>Joan Enjingi “Graševina” 2015</b> .....	<b>\$43</b>
Graševina (Hrnjevac, Croatia)	
<b>Les Arches de Belliviere “Confluence” 2017</b> .....	<b>\$69</b>
Chenin Blanc (Bonnezeaux, France)	
<b>Alquimista Cellars “Mes Filles” 2017</b> .....	<b>\$148</b>
Chardonnay (Russian River Valley, California)	
<b>Eladio Piñero “Envidiacochina” 2016</b> .....	<b>\$53</b>
Albariño (Rias Baixas, Spain)	
<b>Plenković Zlatan Otok “Pošip” 2015</b> .....	<b>\$49</b>
Pošip (Hvar, Croatia)	
<b>Jonc Blanc “Les Sens Du Fruit” 2016</b> .....	<b>\$43</b>
Sauvignon Blanc, Semillon, Sauvignon Gris (Bergerac, France)	

### Red

<b>Cacique Maravilla "Pipeño" 2018 (1L)</b> .....	<b>\$11/48</b>
Pais (Yumbel, Chile)	
<b>Viña Laurent “Inocente” 2018</b> .....	<b>\$11/41</b>
Carmenere (Talagante, Chile)	
<b>Alfredo Maestro “Viña Almate” 2017</b> .....	<b>\$12/42</b>
Tempranillo (Castilla y Leon, Spain)	
<b>Milan Nestarec “Forks &amp; Knives” 2016</b> .....	<b>\$66</b>
Pinot Noir (Moravský Žižkov, Czech Republic)	
<b>Alfredo Maestro “El Marciano” 2017</b> .....	<b>\$55</b>
Grenache (Castilla y Leon, Spain)	
<b>Alfredo Maestro “Castillo del Duero” 2015</b> .....	<b>\$56</b>
Tempranillo (Castilla y Leon, Spain)	
<b>Alquimista Cellars "Mes Filles" 2016</b> .....	<b>\$155</b>
Pinot Noir (Russian River Valley, CA)	
<b>Fabien Jouves “Mas Del Périé Les Escures” 2017</b> .....	<b>\$49</b>
Malbec (Cahors, France)	

<b>Omero Moretti “Terre Di Giano” 2017</b> .....	<b>\$44</b>
Sangiovese, Ciliegiolo, Merlot (Umbria, Italy)	
<b>Sedella Viños “Laderas de Sedella Anfora” 2015</b> .....	<b>\$66</b>
Grenache, Moscatel (Andalusia, Spain)	
<b>Jonc Blanc “Classik” 2015</b> .....	<b>\$56</b>
Cabernet Sauvignon, Merlot (Bergerac, France)	
<b>Jean-Christophe Garnier “Les Tailles” 2016</b> .....	<b>\$58</b>
Cabernet Franc, Cabernet Sauvignon (Saint Lambert du Lattay, France)	
<b>Clos Lentiscus Manel “Perill Noir” 2011</b> .....	<b>\$71</b>
Sumoll (Montgros, Spain)	
<b>Weingut Schmelzer “Zweigelt” 2015</b> .....	<b>\$51</b>
Zweigelt (Burgenland, Austria)	
<b>Les Vignes d'Olivier Cohen "Rond Noirs" NV</b> .....	<b>\$54</b>
Grenache, Merlot, Syrah (Hervault, France)	
<b>Michel Savel &amp; Herve Souhout “Les Marecos” 2015</b> .....	<b>\$67</b>
Syrah, Merlot (Collines Rhodanniennes, France)	
<b>Olivier Cousin “Pur Breton” 2017</b> .....	<b>\$62</b>
Cabernet France (Martigne Briand, France)	
<b>Cambridge Road "Graveyard Block" 2016</b> .....	<b>\$62</b>
Pinot Noir (Martinborough, New Zealand)	
<b>Principiano Ferdinando "Coste Langhe Nebbiolo" 2017</b> .....	<b>\$57</b>
Nebbiolo (Monforte d'Alba, Italy)	
<b>Longaví "Glup" 2017</b> .....	<b>\$51</b>
Cinsault (Itata Valley, Chile)	
<b>Vilinka Cellars “X-Line Cuvee” 2015</b> .....	<b>\$89</b>
Cabernet Sauvignon, Blatina (Mostar, Bosnia-Herzegovina)	
<b>Kantina Arbëri “Kallmet” 2013</b> .....	<b>\$41</b>
Kallmet (Mirditë, Albania)	

# BEER & CIDER

## **Draft**

- Urbitarte Sagardotegia “Sidra Natural” 6.0% (5oz) ..... \$5  
Still Basque Cider (Guipúzcoa, Spain)
- Rotating Draft Selection ..... *Varies*  
*Please inquire about our current offerings*

## **Bottles & Cans**

- Brasserie De La Pigeonnelle “Loirette” 7.5% (330ml) ..... \$8  
Farmhouse Saison (Touraine, France)
- Brouwerij Brasserie De Ranke “Simplex” 4.5% (330ml) ..... \$7  
Belgian Pale Ale (Mouscron, Belgium)
- Klosterbrauerei Ettal “Benediktiner Hell” 5.0% (16oz) ..... \$6  
German Helles Lager (Lich, Germany)
- Oxbow “Luppolo” 5.0% (16oz) ..... \$8  
Italian Pilsner (Newcastle, ME)
- Birra Toccalmatto “Dr. Caligari” 6.3% (330ml) ..... \$8  
Berliner Weisse w. Raspberries (Fidenza, Italy)