

# Food

No substitutions, please.  
Please inform us about any dietary restrictions.

**Cured & Pickled** **Chorizo Ibérico Picante 9**

**Pata Negra Ibérico 16**

**Marinated Anchovies 14**  
Fennel, Chilies

**Pinxtos Gildas 9**  
Pickled Peppers, Anchovies, Olives, 1oz Fino Sherry

**Plates & Bowls** **Almonds 6**  
Sea Salt, Rosemary

**Roasted Olives 7**  
Harissa, Citrus

**Smoked Beets 10**  
Butter, Honey, Lemon

**Caldo Vizcaíno 12**  
Lamb Merguez, Sweet Potato

**Caracoles 14**  
Fennel, Saffron, Pepper Broth

**Gnocchi 16**  
Mushrooms, Ricotta

**Smoked Mussels 16**  
Squid Ink Orzo, Verde

**Roasted Octopus 17**  
Potato, Harissa

**Tuna Conserva 17**  
Lima Bean Ragout, Herbs

**Shrimp 18**  
al Ajillo, Parsley

**Conserva** Curated selection of tinned seafood and accouterments

**Navajas al Natural 15**  
*Razor Clams in Brine*  
Smoked Butter, Scallion, Baguette

**Txipirones Rellenos 16**  
*Squid in Olive Oil*  
Olive Oil, Chile, Baguette

**Calamares en Salsa Americana 11**  
*Squid in Spicy Tomato Sauce*  
Baguette, Lemon

**Calameres en Tinta 11**  
*Squid in Ink*  
Baguette, Lemon

**Sardinas en Aceite de Oliva 12**  
*Sardines in Olive Oil*  
Butter, Mustard, Baguette

**Sardinas Picantonas 12**  
*Sardines in Spiced Sauce*  
Butter, Lemon, Baguette

**Berberechos al Natural 14**  
*Cockles in Brine*  
Cucumber, Lemon

**Almejas al Natural 13**  
*Clams in Brine*  
Potato Chip, Hot Sauce


**Cheese** **Selection of Cheeses 17**

Crackers, Honey, Jam  
*Valdeón (León, Spain) semi soft cow/goat blue*  
*Caña de Cabra (Murcia, Spain) / Soft ripened goat's milk*  
*San Simón (Galicia, Spain) / Semi-soft cow's milk*

# Cocktails

**Knock Out Punch 13**

*Shaken: arrack, citrus, bitters*

Texture 

Complexity 

**Crush This Drink 12**

*Shaken: mezcal, toasted coconut, lime*

Texture 

Complexity 

**GLHF 13**

*Stirred: reposado, blanco vermouth, fino*

Texture 

Complexity 

**Crispy Boi 13**

*Highball: whisky, vermut, soda*

Texture 

Complexity 

## Hot Cocktails

**ATK UP 13**

*Blazer: whisky, German amaro, fire*

**Rye-Chai 12**

*Toddy: chai, whiskey, gomme*

**Machete Thrills 14**

*Toddy: smoked pineapple mead, Jamaican rum, lime, honey*

**Not Cider 14**

*Blazer: apple brandy, allspice, nutmeg, gomme, fire*

# Wine by the Glass

**Vinyes Singulares Cava Brut Nature NV 12**

**Stobi Rosé 12**

**Brand Riesling (White) 13**

**Lagariza Mencía (Red) 13**

# Draft

**Threes Brewing "Here Ya Go" 8**  
Pale Ale

**Hudson Valley "Overture" 8**  
Sour DIPA

**Sidra Natural (5oz) 5**  
Basque Cidre

**Axta Vermouth Rojo (5oz) 5**

Most of our dishes are accompanied by Idle Hands bread.  
If you'd like additional bread with any dish, we're happy to provide more to you for \$3.

\*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