

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

Sausage & Lentil Soup 12
Escarole

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

Benchtop Brewing "Elegant Titration" 8

Saison

Sidra Natural (5oz) 5

Basque Cidre

Axta Vermouth Rojo (5oz) 5

Hudson Valley "Overture" 8

Sour DIPA

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