

Food

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

Cured & Pickled

Chorizo Ibérico Picante 10

Marinated Anchovies 14
Fennel, Chiles, Cured Olives

Jamón Ibérico Mangalica 16

Pinxtos Gildas 9
Pickled Peppers, Anchovies, Olives, 1oz Amontillado Sherry

Plates & Bowls

Almonds 6
Sea Salt, Rosemary

Smoked Mussels 16
White Beans, Serrano Ham, Leeks

Roasted Olives 7
Harissa, Citrus

Roasted Octopus 18
Potato, Chickpea, Corn

Roasted Squash 10
Delicata & Red Kuri Squash, Hazelnuts, Buffalo Butter, Sage

Tuna Conserva 17
Lima Bean Ragout, Herbs

Guiso de Cordero 12
Merguez, White Beans, Potato

Shrimp 18
al Ajillo, Parsley

Gnocchi 20
Lamb, Beech, Ricotta

Conserva Curated selection of tinned seafood and accoutrements

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

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

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

Sardinas Escabeche 12
Sardines in Spiced Sauce
Butter, Lemon, Baguette

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

Berberechos al Natural 14
Cockles in Brine
Cucumber, Lemon

Calameres en Tinta 11
Squid in Ink
Baguette, Lemon

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

Filetes de Caballa en Aceite de Oliva 14
Mackerel in Olive Oil
Toast, Butter, Dijon

Pulpo en Aceite de Oliva 16
Octopus in Olive Oil
Crosthini, Lemon

Cheese

Selection of Cheeses 17

Crackers, Honey, Jam

*Mitiblu (La Mancha, Spain) Semi-soft sheeps's milk blue
Caña de Cabra (Murcia, Spain) / Soft ripened goat's milk
San Simón (Galicia, Spain) / Semi-soft cow's milk*

Cocktails

Motxo 10

A Basque classic

Highball: red wine, coca cola

Crag Ferguson 14

Bracing and Complex

Shaken: single malt, China-China, lemon, honey

Andoran Rose 12

A Summer Sipper

Rocks: gin, aperitivi

The Cobbler 11

Savory and Sessionable

Swizzle: Oloroso and Amontillado sheries, reposado, chai

Trendy Roller Skates 13

Sonic drivethru vibes

Shaken: mezcal, cherry heering, lime, maraschino

Just Like Nona Used to Make 12

Herbal and Refreshing

Shaken: rums, strega, lime

Wine by the Glass

Domaine des Cogenettes

Perles du Val de Moine Brut 12

Rego Do Sol Albariño 2019

(White) 13

Lagariza Mencia (Red) 13

Draft

Masthead "Augenblick" 8

Helles Lager (4.6%)

Equilibrium "Hyla Versicolor" 8

Double IPA (8.5%)

Veil "All That You Are" 10

Mixed Fermentation
Farmhouse Ale (5.6%)

Isastegi Sagardo Naturala (5oz) 5

Basque Cidre (6.0%)

Atxa Vermouth Rojo (2oz) 5

*Most of our dishes are accompanied by fresh 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*