

# 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 Pata Negra 19**

**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  
*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

## **Motxo 10**

*A Basque classic*  
Highball: red wine, coca cola

## **Crag Ferguson 14**

*Bracing and Complex*  
Shaken: whisky, China-China, lemon, honey

## **Gusty Weathermaker 13**

*Spiced, Savory, and Dry*  
Shaken: Aquavit, cachaca, lime, alma de trabanco, becherovka

## **The Cobbler 11**

*Savory and Sessionable*  
Swizzle: Oloroso and Amontillado sheries, reposado, chai

## **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

**Foam Brewers "Wolf Among Wolves" 8**  
Euro Pale Ale (4.0%)

**Oxbow "Buck Wild" 9**  
Bière de Garde (7.0%)

**Civil Society "Tracks with Phantasm 8**  
NEIPA (8.5%)

**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*