

# Food

No substitutions, please.

Please inform us about any dietary restrictions.

**Cured & Pickled** **Chorizo Ibérico Picante 10**

**Jamón Pata Negra 19**

**Marinated Anchovies 14**  
Fennel, Chiles, Strawberries

**Pintxos Gildas 9**  
Pickled Peppers, Anchovies, Olives, 1oz Amontillado Sherry

**Plates & Bowls** **Almonds 7**  
Sea Salt, Rosemary

**Roasted Olives 7**  
Harissa, Citrus

**Roasted Cauliflower 14**  
Ridicchio, Pimentón

**Smoked Mussels 17**  
Chilled Potato Soup, Serrano Ham

**Roasted Octopus 19**  
Clam Broth, White Beans, Bitter Greens

**Tuna Conserva 17**  
Gigante Beans, Clam Broth, Herbs

**Shrimp 18**  
al Ajillo, Parsley

**Gnocchi 22**  
Ricotta, Rabbit, Mushrooms

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

**Txipirones Rellenos 16** **Sardinas Escabeche 12**  
*Squid in Olive Oil* *Sardines in Spiced Sauce*  
Olive Oil, Chile, Toast Butter, Lemon, Toast

**Calamares en Salsa Americana 11** **Berberechos al Natural 14**  
*Squid in Spicy Tomato Sauce* *Cockles in Brine*  
Toast, Lemon Cucumber, Lemon

**Calameres en Tinta 11** **Almejas al Natural 13**  
*Squid in Ink* *Clams in Brine*  
Toast, Lemon Potato Chip, Hot Sauce

**Filetes de Caballa en Aceite de Oliva 14** **Pulpo en Aceite de Oliva 16**  
*Mackerel in Olive Oil* *Octopus in Olive Oil*  
Toast, Dijon Toast, Lemon

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

**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

**Classic**

**Chrysanthemum #2 9**  
*Light, Herbal, Refreshing*  
Shaken: Blanc vermouth, Benedictine, lemon, Absinthe

**Little Egypt 9**  
*Savory, Spiced, Woodsy*  
Stirred: oloroso sherry, blanc vermouth, Punt e Mes, Angostura, absinthe

**Modern**

**Fan Service 2.0 14**  
*Bright, Refreshing, Spiced*  
Shaken: Monkey Shoulder scotch, Ancho Reyes chile liqueur, lime

**Home By Midnight 11**  
*Crisp and Herbal*  
Spritz: Citadelle gin, Muz Natural Vermouth, yellow chartreuse, soda, lemon

**Many Truths 13**  
*Bright, Gentle, Smoky*  
Stirred: Contratto bianco vermouth, Galliano, rum blend, Lunazul, lime

**Basically Sherbert 11**  
*Bright, Refreshing, Crisp*  
Stirred: Roku gin, white chocolate liquor, lime

# Wine by the Glass

**Oriol Rossell Brut Nature Cava 2019 14**

**Schlossmuhlenhoff "Pinke Pinke" 2020 (Rosé) 14**

**Terra Minei Treixadura 2020 (White) 14**

**Domaine Bibich "CRNO" 2019 (Red) 14**

# Draft

**Oxbow "Crossfade" 8**  
Stainless-Aged Saison (5.5%)

**Isastegi Sagardo Naturala (5oz) 8**  
Basque Cidre (6.0%)

**Magnanimous "After The Rain" 8**  
Double IPA (8.5%)

**Atxa Vermouth Rojo (2oz) 8**

**Torch and Crown "Strada" 8**  
Italian Pils (5.5%)

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