

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

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*