BOTANAS

Marcona Almonds* (v)	8
Marinated Olives*	9
Papas Bravas	9
Chorizo Picante*	11
Cremini Mushroom* (v)	13
Chorizo Empanadas	10
Tortilla	8

TAPAS

Buratta*	15
Meatballs	17
Pantomaca (v) / with Jamón	8/13
Mac & Cheese	14
Steak Tartare* - Hand Cut	18
Green Salad* (v)	10
Croquettes (Ham or Mushroom)	13
Eggplant Salad (v)	14

DEL MAR

Oysters on the Half Shell*	2/each
Boquerones (White Anchovies in Vinegar & Olive Oil)*	11
Salt Cured Sardines*	11
Salmon Tartare*	18
Gulas (Baby Eels with Arugula & Garlic)	16
Basque Salad*	16
Shrimp Nachos*	12
Pulpo a la Fiera*	19
Tuna Stuffed Piquillo Peppers*	15

* Gluten Free
(v) Vegan

If you have a food allergy or intolerance, please notify us.

All menu prices include a 3% credit card surcharge to help offset processing costs. This does not apply if you pay with a different form of payment (e.g. debit card, cash, or gift card.)
This amount does not exceed what we pay in fees.

MEATS

Jamon Serrano*	13
Salchichon Bellota*	13
Capicola*	13
Mortadella*	11

CHEESES

VERANO
Sheep's Milk $11

GRAYSON
Cow's Milk $11

KUNIK
Cow/Goat's Milk $11

BAYLEY HAZEN
Blue Cheese $11

ASCUTNEY MOUNTAIN
Cow's Milk $11

FINGER LAKES GOLD
Goat's Milk $11

CHEESE & CHARCUTERIE PLATE $36
Board of 3 cheeses and 3 Meats*

SWEETS

Sweet Burrata - Honey & Figs*	15
Chocolate-filled Churros	10

HAPPY HOUR

EVERY DAY FROM OPENING TILL 7PM

$1.00 OYSTERS
$22 CARAFE OF WINE 50CL

RED – SYRAH
WHITE – CHARDONNAY
ROSE – GRENACHE
Rhone Valley, Domaine de la Patience, NV