

October 23, 2020

Pintxos

Gildas, *Boquerones*, 3
Piquillo Pepper, Olive

Chorizo, *Manchego*, 4
Shishito Chilis, Dijon

Jamón Croquettes, 4
Mojo Picón

Bacon Wrapped Dates(2), 5
Honey, Chèvre

Dessert

Espresso Chip Ice Cream, 4
Marcona Almonds

Toasted Coconut Sorbet, 4
Chocolate Sauce

Vanilla Ice Cream, 4
Hot Buttered Rum Sauce

Apple Cider Granita, 4
Candied Ginger

Sourdough Apple Fritters, 9
Hot Buttered Rum Sauce

Churros y Chocolate, 9
Chocolate Sauce, Cajeta

Decadent Chocolate Cake, 12
Crème Chantilly, Raspberry Sauce

Raciones

Pan Con Tomate, *Pan Rústico*, Tomato, *Fleur de Sel* 6

Spanish Olives, *Lemon*, Garlic, Rosemary 6

Marcona Almonds, *Thyme*, *Lemon Fleur de Sel* 6

Boquerones, *Espelette*, Parsley, Toasted Garlic 10

Cantabrian Anchovies, *Piquillo Pepper*, *Arbequina Olive Oil* 11

Jamón Serrano, *Manchego*, *La Peral*, Ajo Dulce, Pumpernickel Tostado 16

Don Bocarte Cantabrian Anchovies, Grilled Baguette, *Lemon Aioli* 39



Tapas

Warm Tomato Bisque, Pumpernickel Croutons 9

Mesclun Greens, Apples, *La Peral*, Pistachio, Honey Banyuls Vinaigrette 11

Patatas Bravas, *Mojo Picón*, Sour Mayonesa, Scallions 11

Blistered Shishito Chilis, Wildflower Honey, Chèvre, Sauce Romesco 14

Chanterelle Mushrooms, Green Peppers, Benne Seeds, Black Garlic 15

Shrimp, Burnt Garlic, Guindilla Chilis, Preserved Lemon 15

Steamed Mussels, White Wine, Garlic, Pommes Frites, Roasted Garlic Aioli 15

Entradas

Fairytale Pumpkin Gnocchi, Chanterelle Mushrooms, Sage Brown Butter 28

Wood Grilled Swordfish, Butternut Squash, Fresh Black Beans, Tximitxurri 32

Rockfish, Saffron Rice, Haricots Verts, Lemon Beurre Blanc 32

Duck Breast Magret, Hakueri Turnips, Sautéed Beet Greens, PX Reduction 39

Wood Grilled Ribeye Steak, Pommes Lyonnaise, Smoked Onion Butter 44

Thank you for dining with us.
When you are not seated at your table
we ask that you please wear a
facemask at all times.

