

BAR MENU

MON-FRI 3PM-6PM • SAT-SUN 4PM-6PM • THU-SAT 9PM-CLOSE

DIPS

ESCALIVADA 6 (GF)

Fire-roasted eggplant, red peppers and onions, yogurt (add white anchovies — +6)

SOBRASADA HUMMUS 6 (GF)

Mallorcan pork sausage, quince purée

AJO BLANCO 6 (GF)

Creamy almond and garlic dip, tomatoes, cucumber

MEL Y MATÓ 6 (GF)

Whipped ricotta, walnuts, honey

BITES

PAN CON TOMATE 2

Toasted bread rubbed with tomato, garlic, and olive oil ~ ordered by the piece

CROQUETAS DE JAMÓN* 6

Creamy Jamón croquettes, quince purée

CROQUETAS DE SETAS* 6

Creamy mushroom croquettes, truffle allioli

PATATAS BRAVAS* 6 (GF)

Crispy potatoes, salsa brava, pimentón, garlic allioli

ANGUS BEEF SLIDERS* 12

Sobrasada-bacon jam, crispy Manchego cheese, garlic allioli

SERRANO HAM GRILLED CHEESE* 8

Burrata cheese, truffle allioli

CLASSIC CHURROS 6

Traditional fried dough dusted with cinnamon sugar, served with choice of sauce: dulce de leche, hot chocolate, or nutella

PULPO Y PAPAS

ORDER THE OCTO-SHOT AND GET FREE PATATAS BRAVAS

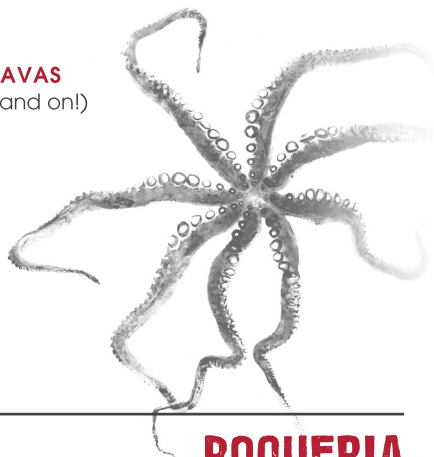
Serves six shots (even an Octopus needs two legs to stand on!)

EL CHUPITO 35

House shot, Tequila, Licor 43, Fresh Lime

CHOICE OF LIQUOR 52

Vodka, Gin, Tequila, Rum or Whiskey



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

BOQUERIA

BAR MENU

VINOS WINE



WHITE

9 / 22

Verdejo ~ Manchuela

ROSÉ

9 / 22

Tempranillo ~ Castilla y León

RED

9 / 22

Tempranillo ~ Castilla y León

MINI MARTINIS



CLASSIC MARTINI 8

Vodka or Gin, Dry Vermouth



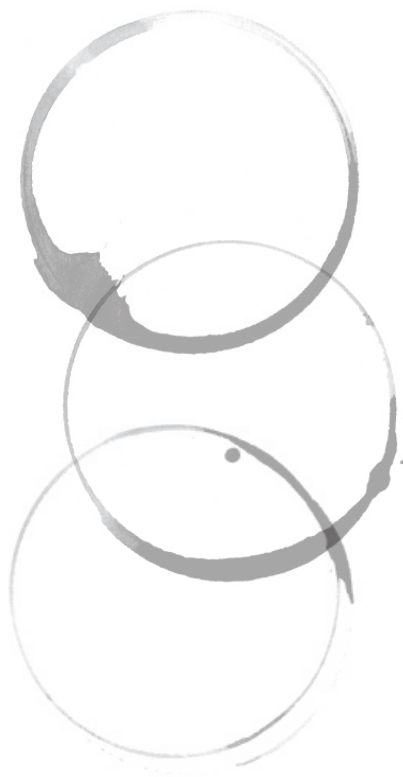
DIRTY MARTINI 8

Vodka or Gin, Dry Vermouth, Olive Brine



ESPRESSO MARTINI 9

Prairie Organic Vodka, Torres 10 Brandy, Licor 43, Espresso, Demerara



BEBIDAS DRINKS

SANGRÍA

Our classic Red, White, or Seasonal Sangría



14



48



FORGET-ME-NOT (ZERO PROOF) 6

Butterfly Pea Flower, Thyme, Honey, Lime, Ginger Beer

SHISHITO MARGARITA

Shishito Pepper-Infused Tequila, Fresh Lime



17



42