COCKTAILS  $10 each

Pamplona  Lillet, Aperol, Grand Marnier, Lemon Juice

Elkano  Motu Rum, King Ginger, Pineapple, Peach Bitters

Amerikanuak  Hangar One, Ginger Beer, Lemon Splash, Candied Ginger

PINTXOS  $10 each

Marinated Mediterranean Olives
Pacific Albacore Rillettes, Pimenton, Flatbread
Chilled Prawns, Basque Ketchup, Lemon Confit

HAM & CHEESE PLATES  $20 each

Four Pyrenées Cheeses, Membrillo, Fig Bread
Thinly sliced “Pierre Oteiza” Bayonne Ham

[ Add a Side of Bread - $3 each ]

COMPLETE COURSES  $23 each

Seafood & Shellfish Stew “Bizkaiko,” Red Pepper Sauce

Braised Pork Cheeks, Tempranillo, Dried Plums, Carrot, Cipollini Onions

Pimentón Roasted Chicken, Garbanzos, Green Olive Sauce

CREATE YOUR OWN DISH...

You may mix & match the following proteins with any sauce, topping and/or vegetable according to your own taste!

A. PROTEINS  $20 each

Alaskan Halibut  Lamb Chops  New York Steak

B. SAUCES & TOPPINGS  $5 each

Romesco  Pepper, Tomato, Almonds, Garlic, Olive Oil, Breadcrumbs, Sherry Vinegar (vegetarian)

Chimichurri  Freshly Mixed Herbs, Olive Oil (vegan)

Basque Ketchup  Peppers, Garlic, Vinegar (vegan)

Escabeche  Pickled Fennel, Carrot, Shallot, Celery (vegan)

Pistachio & Basil Pesto  (vegan)

Yogurt  Lemon, Mint, Espelette Pepper (vegetarian)

Black Pepper Sauce  Beef Stock, Cream

C. VEGETABLES  $10 each

Piperade  Slow cooked Onion, Pepper, Tomato, Garlic

Vegetable Menestre  Summer Squash, Corn, Cherry Tomatoes, Herbs

Braised Spinach  Pine Nuts and Raisins

French Green Lentils

Creamy Manchego Potato Gratin

Shoestring Fries
**SOUPS**  $8 each

**Garlic Soup**
Rock Shrimp, Bacon, Egg, Toasted Levain

**SALADS**  $12 each

*NOTE: All salads may be considered as a full meal since they are large portions*

**Green Salad**
Butter Lettuce, Fresh Tarragon, Chives, Parsley, Cider Vinaigrette

**Tuna Salad**
Seared Ahi Tuna salad, Greens, Fennel, Tomato, Egg, Green Beans, Fingerling Potatoes, Herbs, Radishes, Smoked Pimentón Vinaigrette

**Chicken Mandarin Salad**
Organic Chicken Breast Katafi, Spring Mix, Manchego Cheese, Avocado, Pecans + Mandarin Oranges in Balsamic Vinaigrette

**Bayonne Ham Salad**
Mixed Greens, Frisée, Piquillo Peppers, Pine Nuts, White Beans, Edamame, Peas, Feta Cheese, Sherry

**Beet Salad**
Roasted Red Beets, Frisée, Apple, Moorish Spice, Coriander

**Piquillo Pepper Salad**
Spring Mix, Piquillo Peppers stuffed with Goat Cheese, Pistachios, Golden Raisins

**SWEETS**  $9 each

**Meringue**  Lemon Curd, Berry Compote

**Gateau Basque**  Vanilla Custard

**Hazelnut + Chocolate Bar**

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Please give us a call if you would like to order something you do not see represented on this menu… We can’t promise, but we will do everything we can to cater to individual requests!
ALL BOTTLES OF ALCOHOL  $30. each!

SPARKLING

Lichen Estate, Blanc de Noir, Anderson Valley ‘14

ROSE

Miraval Studio, Grenache Blend, France ‘18

WHITES

Albariño, Burgans, Rias Baixas, Spain ‘18

Chardonnay, Fess Parker, Santa Maria Valley ‘16

Godello, Louro, Valdeorras, Spain ‘16

Petit Manseng, Charles Hours, Juraçon, France ‘17

Sauvignon Blanc, Twomey, Napa/Sonoma ‘19

Viura, Muga, Rioja ‘18

REDS

Gamay, Domaine de Bel-Air, Moulin A Vent ‘17

Grenache, Arrels, Montsant, Spain ‘15

Merlot, Keenan, Carneros, Napa Valley ‘14

Pinot Noir, Siduri, Santa Rita Hills ‘17

Syrah, Clos Pissarra, “Aristan,” Priorat, Spain ‘13

Syrah Grenache, Tablas Creek, Patelin, Paso Robles ‘15

Tannat, Domaine Iлярria, Irouleguy, France ‘14

Tempranillo, Lindes De Remelluri, Rioja, Spain ‘14