COCKTAILS  $10 each
Pamplona  Lillet, Aperol, Grand Marnier, Lemon Juice
Elkano  Motu Rum, King Ginger, Pineapple, Peach Bitters
Amerikanaak  Hangar One, Ginger Beer, Lemon Splash, Candied Ginger

PINTXOS  $10 each
Marinated Mediterranean Olives
Pacific Albacore Rilletes, Pimenton, Flatbread
Chilled Prawns, Basque Ketchup, Lemon Confit

HAM & CHEESE PLATES  $20 each
Four Pyrenees 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
Pimenton 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

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, Arrels, Rias Baixas, Spain ’17*

*Chardonnay, B.Kosuge, Sonoma Coast ’15*

*Godello, Louro, Veldeorras, Spain ’16*

*Petit Manseng, Charles Hours, Juraçon, France ’17*

*Sauvignon Blanc, Twomey, Napa/Sonoma ’19*

*Txakolina, Ameztai, Getariako, Gipuzkoa ’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, Louis Latour, Les Pierres Dorées, Burgundy ’17*

*Syrah, Clos Pissarra, “Aristan,” Priorat, Spain ’13*

*Syrah Grenache, Tablas Creek, Patelin, Paso Robles ’15*

*Tannat, Domaine Illarria, Irouleguy, France ’14*

*Tempranillo, Sierra Cantabria, Rioja, Spain ’17*