

PINXTOS

a small snack

A skewer of octopus, pickled peppers and onion	2.5
Quicos, "cornuts", salt&vinegar	4
Marcona almonds, mint	4
Olives, orange, herbs	5
Passmore Ranch caviar (1oz), egg salad, toasts	110

JAMÓN

hams per 50 grams

Iberico de Bellota (Spain)	22
Mangalitsa (Spain)	12
La Quercia Prosciutto (Iowa)	11
Bentons Smoked Ham (Kentucky)	10
Coppa (Italy)	9

QUESO

3 for \$14, 4 for \$19, 5 for \$23

Womanchego (mild/cow Cato Corner, Ct.)	
Valdeon (blue/sheep/raw Leon, Spain)	
Tapping Reeve (raw/cow Arethus, Ct.)	
Mahon (mild/cow Menorca, Spain)	
Aged Bloomsday (raw/cow Cato Corner, Ct.)	

TAPAS

Albondigas en Champignon (4ea) <i>chorizo stuffed mushrooms, watercress, aged mahon</i>	11	Esparragos Calcotada* <i>asparagus, sauce romesco, smoked egg yolk</i>	9
Patas de Pato (3ea) <i>smoked duck legs, sherry glaze, seeds&pomegranate</i>	12	Ensalada de col Rizada* <i>Kale salad, aged Mahon cheese, lemon, olive oil, croutons</i>	7/12
Ensaladilla Rusa <i>Tuna&potato salad, peas, paprika crackers</i>	11	Pimientos Padron* <i>charred shishito peppers, chile-lime salt</i>	8
Pan con Tomate <i>toast with tomato and garlic (add Iberico Ham 12)</i>	7	Chirivias Asadas* <i>roast parsnips, olive crumbs, mint</i>	9
Los Hamburguesas (4ea) <i>beef sliders, ham jam, tapping reeve cheese, mustard, onion</i>	12	Ensalada Porrón* <i>salad, almonds, olives, chorizo, womanchego, sherry vin</i>	7/12
Monkfish Adobo (4ea) <i>fried fish bites, adobo dipping sauce, seaweed</i>	12	Patatas Bravas* <i>crispy potatoes, aioli, tomato/paprika sauce</i>	7
		Tortilla Espanola* <i>our version, manchego, crispy shallot, shishito aioli</i>	8

GRANOS y FIDEOS

grains & noodles

Lobster Fideos <i>crispy noodle "casserole", black garlic aioli, sun chokes</i>	27	Paella "Valencia" <i>chorizo, chicken, clams, mussels (takes 30 minutes)</i>	26
Risotto de Orzo <i>cauliflower, almonds, giardenere, black truffle</i>	25		

DE LA PARILLA y PLANCHA

*includes a side portion, your choice of any tapas dish marked with an asterisk**

Secreto de Cerdo <i>berkshire pork shoulder steak, sauce romesco</i>			26
Solomillo de ternera <i>ny strip, salsa verde</i>			31
Pollo de Madrid <i>half chicken, pan jus</i>			25
Codorniz <i>grilled quail (2per order), chimichurri</i>			26
Piscado de Veta la Palma <i>our fish of the day from the most sustainable fishery in the world, sauce pimenton</i>			31
Salmon <i>plank roasted, sherry/mustard glaze</i>			27

SANGRIA

Red 10
Protocolo Tinto, Blood Orange, Grand Gala Brandy, Loge Reserve Port, Strawberry Tea

White 10
Camina Verdejo, Pear, Greenall's Gin, Fresh Thyme Syrup

LOW ABV

Jubilee 10
Barbadillo Sherry, Vergano Maraschino, Alessio Bianco Vermouth

Spagliato 10
Aperol, Cocchi Torriño Vermouth, Bubbles

Already Lit 10
Sfumato, Suze, Fresh Citrus, Rose Essence

LAY OF THE LAND

Seville Rebutito 12
Txakolina, Barbadillo Olorosso Sherry, Fresh Mint, Thyme Syrup & Fresh Citrus

Barcelona Cocktail 12
Soberano Brandy, Carlos VII Sherry, Licor 43, Grapefruit Juice, Bubbles

Andalusia Martini 12
Reyka Vodka or Brokers Gin with Alvear Sherry, Burnt Orange Oil & Maldon Salt

Jerez Manhattan 12
Soberano Brandy, Redemption Rye, PX Sherry, Black Walnut Bitters

GIN & TONICS

Tonic #1 Hendricks, Alessio Bianco, Cucumber / Lavender Syrup, Sage, Lemon Peel - Q Tonic 12

Tonic #2 Greenall's, Yellow Chartreuse, Grapefruit Oleo, Thyme - Fentiman's Tonic 12

Tonic #3 Bar Hill, Chamomile Syrup, Lillet Rose, Mint, Lemon Peel - Fever Tree Tonic 12

BEER CANS

Jack's Abby - House Lager 6
Golden Lager, 16oz, 5.2% ABV

Springdale - Pearly Wit 8
Wit - 16oz, 4.75% ABV

Counter Weight - Headway IPA 7
American IPA, 16oz, 6.5% ABV

Newburg - Mega Boss 9
DIPA - 16oz, 7% ABV

Collective Arts - Prophets & Nomads Gose 7
Gose - 16oz, 4.5% ABV

Stowe - High & Dry 7
Cider, 16oz, 6.5% ABV

Black Hog - Granola Brown 6
Brown Ale, 12oz, 4.7% ABV

HOUSE MADE VERMOUTHS

Red 8
This one has a longer finish with bright cheery up front and a nutty burdock finish

White 8
A balance of bitter and sweet with notes of honey, apples, apricot and cardamom

CAVA COCKTAILS

Sugar + Bitters 12

House Made Syrups 12

Cordial 13

DRAFT BEER

Estrella Damm - Lager 6
Lager, 12oz, 4.6% ABV

Black Hog - SWAG 5
Wheat Ale, 12oz, 4.7% ABV

Cambridge- Flower Child 6
American IPA, MA, 12oz, 6.5% ABV

Stony Creek- Double Ruffle 7
American DIPA, CT, 12oz, 8.2% ABV

Firestone Walker - Hoppy Pils 6
Pilsner, CA, 12oz, 5.3% ABV

NECC - Fresh Blend 7
Cider, CT, 12oz, 5.7%