

BAR CASA VALE

PINTXOS – snacks

Marcona Almonds, basque chile 5. vΔ
Spanish Marinated Olives 5. v
BCV Pickles + Capers 4. v
Fried Olives, mortadella, chile mayo 6.
Gilda, anchovy, olive, piparras 5.
Chicharrones, dried shrimp, lime 6.
Anchovy Two Ways, toasted levain 5.

Clam Conserva tomato, colatura, lardo 9
Cod Skewer, dill, walnut, horseradish 9. *Δ
Chicken Thigh Skewer, turmeric 7.
Pork Loin Skewer, fresh bay leaf 7.
Ken's Artisan Bread, tomato oil 4. v
Salt Spring Mussels, leeks, sobrasada 6
Stuffed Piquillo Peppers, brandade 6

TAPAS - smaller

Nuestras Papas Bravas, aioli* 5. v

Charred Mackerel, fingerling potato, calcots, sobrasada* 9

Broccoli di Cicco*, tonnato, radish, turnip, lovage, poppyseeds 10.

Grilled Flatbread, green chickpea, brussel sprouts, nigella seed 9. v

Celery Salad, fennel, dried apricot, mint, toasted almond, manchego reserva 10. vΔ

Huevo Frito, olive oil fried duck egg*, anchovy, escarole, bottarga 10.

Frito Mixto, delicata squash, porcini, sweet onion, garrotxa, black pepper 14. v

Beef Tartare*, moroccan olive, celtuce, egg yolk, shellfish mayo, salsify chips 13.

Yellowtail Crudo*, green coriander, kohlrabi, watermelon radish, sesame 14.

Pork Belly endive, apple, dried scallop 12.

Carrots en Vinagreta, sunflower, black garlic, feta, avocado, grapefruit 10. v

Roasted Cauliflower, sunchoke, sprouted barley, raisins, fried caper 10. vΔ

Grilled Cabbage, seckel pear, matsutake, sheep milk cheddar, puffed rice 10. vΔ

Salt Roasted Prawns*, garlic oil, paprika, fried garlic 18.

Seared Foie Gras, concord grape jam 22.

CHARCUTERIE – cured items

Jamon Basque Bayonne, FR. 16.

Lomo Iberico Cinco Jotas, ESP. 10.

Jamon Iberico Cinco Jotas, ESP. 20.

Chorizo Rioja Olympia Provisions, PDX. 7.

Salchichon Olympia Provisions, PDX. 7.

Chorizo El Rey Olympia Provisions, PDX. 8.

Sobrasada N'duja Artisans, Chicago. 7.

Mangalitsa Lardo N'duja Artisans, Chicago. 7.

Chicken Liver Mousse, sherry, pickled onion 9.

BCV Charcuterie Board, accompaniments 20.

Spanish Cheese Board, accompaniments ea. 7/19

RACIONES – larger

Fideos, cauliflower ragú, spigariello, cippolini onion 16. v Δ

Saffron Cavatelli, cuttlefish, clams, tomato, aioli 18

Steamed Clams, tripe, chickpeas, green onion, mint, n'duja 16.

BCV Burger, mahon & american cheese, red cabbage, special sauce, grilled onions 10. | add bacon 2 |

Monterey Squid a la plancha, purgatorio beans, salsa verde, smoked bone marrow 16.

Romesco de Peix, black cod, prawns, hominy, shellfish broth, potato, marcona almond romesco 18.

Turmeric Fried Chicken, morcilla, arroz negro, chermoula 18.

Albondigas, chicken meatballs, flint corn, tahina, miti-crema, crispy chicken skin 15.

Seared Scallops, pannise, olives, satsuma, calabrian chile 18.

PLATOS FAMILIARES – much larger

Grilled Sea Bass, fennel, aioli*, grilled lemon 29.

Pork T-Bone, stewed chickpeas, salbitxada Δ 38.

Roasted Lamb Neck, green wheat harira, salsa verde 35.

iVALE!

* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase the risk of foodborne illness
18% gratuity charged to parties of 6 or more.

Δ Contains nuts @barcasavale www.barcasavale.com
v = vegetarian or vegetarian option available



BAR CASA VALE

GLASS POURS

SHERRY & FORTIFIED WINE

FINO/MANZANILLA

- Valdespino Fino "Inocente" 9
- Perez Barquero Fino (Montilla-Moriles) 7
- Equipo Navasos Manzanilla en Rama 9
- Valdespino Manzanilla "Deliciosa" 7
- Hidalgo Manzanilla Pasada (Sanlúcar) NV 9

AMONTILLADO/PALO CORTADO

- Perez Barquero Amontillado (Montilla-Moriles) 9
- Bodegas Grant "La Garrocha" Amontillado 7
- Yustes "Aurora" Amontillado 9
- Cesar Florido Cruz Del Mar Amontillado 9
- Valdespino Palo Cortado Viejo 13

OLOROSO

- Hidalgo "Faraon" (Sanlúcar) NV 8
- Fernando de Castilla "Classic" (Jerez) NV 8
- El Maestro Sierra "15 Años" Oloroso 10

AFTER DINNER

- Valdespino "Contrabandista" medium-dry Amontillado 9
- Tradición VOS 20-year Cream Sherry 15
- Toro Albalá 1986 Pedro Ximenez 12
- Kopke Colheita Porto '83 14

SPARKLING

- Cava Brut Res. | **Avinyo** | *Macabeu, Xarel-lo, Parellada* '14 11
- Cava Rosado | **Vegas Altas** | *Xarel-lo, Macabeo Cab Sauv.* 10

WHITE

- Rioja | **Bodegas Genoli** "*ljalba*" *Viura* '16 8
- Penedès | **Finca Parera** *Xarel-lo, Gewurtzt., Chard* '15 11
- Vinho Verde | **Muros Antigos** | *Avesso* '16 11
- Tierra de León | **Pardevalles** *Albarín Blanco* '16 10

ROSADO

- Calabria, IT. | **Sergio Arcuri** "*Il Marineto*" *Gaglioppo* 11

RED

- Monterrei | **Fraga Do Corvo** *Mencia* '16 11
- Priorat | **Buil & Giné** *Cariñena, Garnacha* '13 11
- Sicily, IT. | **Tami** *Frappato* '16 11
- Alicante | **Primitivo Quiles** "*cono 4*" *Monastrell* '15 8
- Navarra | **Laderas** "*Emilio Valerio*" *Cab-Merlot blend* '13 9

BEER & SIDRA

- Spanish Lager**, "*Estrella Damm*" ESP. 5.2% 4/6
- Seasonal**, "*pFriem Family Brewers*" OR. 4.9% 4/6
- India Pale Ale**, "*Breakside*" OR. 6.5% 4/6
- Basque Sidra**, "*Sidra Bereziartua*" ESP. 6% (12 oz glass) 8

NON-ALCOHOLIC | CAFÉ

- Topo Chico 3 | Vichy Catalan mineral water (500ml) 6 | (1l) 9
- Fever Tree tonic, ginger ale, or Cock n Bull Ginger Beer,
- Mexican Coca Cola, 7up, or Jarritos Grapefruit soda 4
- House raspberry-hibiscus soda or pineapple-lime tonic 5
- Steven Smith tea, iced tea or house lemonade 4
- Stumptown espresso, americano, or cold brew coffee 3

iVALE!



HAPPY HOUR

Open - 6pm, 10pm - close

FOOD

Marinated Olives	3
Marcona Almonds , basque chile	3
Fried Olives , mortadella, piri piri mayo.....	4
Chicharrones , dried shrimp, lime.....	4
Delicata Squash Fritti , garrotxa.....	5
Nuestras Bravas , aioli	5
Celery Salad Δ apricot, almonds, manchego....	6
Black Cod Skewer , dill, walnut, horseradish...7	
Pork Loin Skewer , fresh bay leaf, salbitxada...6	
Chicken Thigh Skewer , turmeric yogurt	5
Charred Mackerel , potato, sobresada	8
Hamachi Crudo , green coriander, sesame....9	
Smoked Pork Roll , broccoli, tonnato.....	9
Steamed Clams , tomato, tripe, chickpea.....	9
Lamb Flatbread , yogurt, cabbage	9
Chickpea Flatbread , brussel sprouts.....	9
Merguez Sausage , fennel, pomegranate.....	9
Meatball Sandwich , tomato, feta, tahini.....	9
Chorizo & Calamari , fennel, salsa verde	9
BCV Burger* - Mahon & American cheese, red cabbage, special sauce and grilled onion	7
	add Bacon +2
Spanish Cheese Board , accompaniments	12
Charcuterie Board , accompaniments	14

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Δ Contains nuts



COCKTAILS

APERITIVO - *glass/pitcher*

Amontillado Cobbler - amontillado, citrus, demerara 9/27

Kalimotxo - vino tinto, Coca Cola, lemon 9/227

Sangria - vino tinto or blanco, brandy, citrus, demerara 9/27

Aliados Spritz - Krogstad Aquavit, fortified wine, cava 10/30

Black Negroni - Campari, Cynar, vermouth 12

GIN TONICS

Mahon, ESP. *Spice* - cucumber, lemon, and botanicals 15

Tanqueray, UK. *Juniper* - rosemary, lime, and botanicals 10

Walter Collective, OR. *Spice* - cucumber, lime, and botanicals 13

Hendricks, UK. *Floral* - cucumber, lime, and botanicals 12

Citadelle, FR. *Floral* - hibiscus, grapefruit twist, and botanicals 11

Aria, OR. *Citrus* - rosemary, lemon twist, and botanicals 11

White Port, PT. *Savory* - cucumber, rosemary, lemon 10

PAN-LATIN ESPECIALS!!

Argentine Cynar Julep - cynar, grapefruit, citrus, demerara, mint 12

Picon Punch Royale - House picon, grenadine, lemon, cava 10

La Ley Mojada - Volstead vodka, Cocchi Rosa, lime juice, tonic 10

Picador - Blanco tequila, Atxa blanco vermouth, chartreuse 12

Bourbon Reign - bourbon, lemon, fig syrup, vinho tinto 10

Oaxacan Sour - mezcal, Ancho Reyes, pineapple, lime, bitters 12

Sidra Ponche - brandy, fino, lemon, Basque sidra 10

Añejo Daiquiri - Matusalem 15, El Dorado 5, lime, demerara syrup 12

Masala Hot Toddy - Bourbon, Chai Tea, lemon, house picon 9

Adonis - Lustau East India, sweet vermouth, orange bitters 10

PX Old Fashioned - Mt. Gay Rum, pedro ximénez, angostura 10

Coquito - Puerto Rican rum, coconut cream, spices 9

Creole Cocktail - Wild Turkey Rye, picon, vermouth, benedictine 12

Mudslide Flip - Tia Maria, pedro ximénez, whole egg, nutmeg 9

SHERRY



SHERRY & ANDALUCIA Soak up the sun and sea in the under appreciated and oft forgotten land of sherry (aka Jerez). Misunderstood by many, sherry is simply dry white wine lightly fortified then sent on a path of aging and evolution. Sherry is a world unto its own, from the briny salty finos and manzanillas that spend their life under a layer of protective flor, to richer and nutty amontillados, palo cortados, and olorosos that gain intensity from years spent aging oxidatively. While most sherry is made within the sherry triangle near the southwest coast, Andalucia is also home to Montilla Moriles where similiar albeit richer wines are made.



FINO

Valdespino "Inocente" 34. (750ml)

Cesar Florido 22. (375ml)

El Maestro Sierra 26. (375ml)

Fernando de Castilla "Antique" 40. (500ml)

Barquero | Montilla-Moriles 28. (750ml)

Toro Albalá | Montilla-Moriles 16. (375ml)

MANZANILLA

La Cigarrera 18. (375ml)

Valdespino "Deliciosa" 36. (750ml)

Valdespino En Rama 18. (375ml)

Equipo Navasos en rama 24. (750ml)

Hidalgo "La Gitana" 24. (500ml)

Hidalgo Pasada 48. (500ml)

La Cigarrera Pasada 62. (375ml)

PALOMINO

Sherry before it becomes sherry!

Valdespino "Ojo De Gallo" Palomino 2014 34. (750ml)

TINTO DE JEREZ

A rare natural red from Cadiz

Mahara "Amorro" Tintilla de Rota, Tempranillo 2015 35. (750ml)

AMONTILLADO

Grant "La Garrocha" 24. (375ml)

Cesar Florido 28. (375ml)

El Maestro Sierra "12 años" 44. (375ml)

Fernando de Castilla "Antique" 52. (500ml)

La Cigarrera 97. (375ml)

Yuste "Aurora" 35. (500ml)

Bodegas Yuste 200. (750ml)

Alvear "Carlos VII" | Montilla-Moriles 40. (500ml)

Barquero | Montilla-Moriles 45. (750ml)

PALO CORTADO

Cesar Florido 97. (375ml)

El Maestro Sierra 130. (500ml)

Valdespino "Viejo C.P." 75. (750ml)

Tradicion "30 años" VORS 150. (750ml)

Bodegas Yuste 200. (500ml)

OLOROSO

Cesar Florido 28. (375ml)

El Maestro Sierra "15 años" 28. (375ml)

Hidalgo "Faraon" 32. (500ml)

Fernando de Castilla "Classic" 28. (750ml)

Fernando de Castilla "Antique" 55. (500ml)

Toro Albalá "Viejo" 29. (750ml)



WINE



Galicia & Bierzo Flanked by the Atlantic to the north and west and Portugal to the South, Galicia is a rural lush region often referred to as “Green Spain” for the wet weather and verdant valleys. Sit on a vast moss covered cliff overlooking the churning ocean while imbibing a racy Albarino, or sip something richer like a textural godello or pepper flecked mencia.

White

Rias Baixas | **Granbazan** | Albarino '16 42.

Rias Baixas | **Eladio Pineiro** “Envidia Cochina” | Albarino '15 36.

Rias Baixas | **Eladio Pineiro** “Frore de Carme” | Albarino '15 62.

Rias Baixas | **Do Ferreiro** “Cepas Vellas” | Albarino '15 79.

Bierzo | **Palacio de Canedo** | Godello '14 31.

Red

Ribeira Sacra | **D. Ventura** “Vina do Burrato” | Mencia '15 36.

Ribeira Sacra | **Diego de Lemos** | Mencia '15 35.

Bierzo | **Frazenda Pradio** | Mencia '14 40.

Bierzo | **La Vizcaina (Raul Perez)** “Las Gundinas” | Mencia '14 60.

Monterrei | **Fraga Do Corvo** | Mencia '16 42.



Basque Country & Asturias Slide east along the Atlantic coast through Asturias to arrive at the gastronomic mecca of Bilbao. Sip prickly whites and rosados while munching seafood on a vast veranda, or sip an old vine red from a vineyard lost to time while reflecting on the independent spirit of Basque country.

White

Txakolina | **Bodegas Arzabro** | Hondarribi Zuri '15 38.

Txakolina | **Gorrondona** | Hondarribi Zuri '15 33.

Red

Txakolina | **Gorrondona** | Hondarribi Beltza '16 47.

Asturias | **Dominio del Urogallo** “La Fanfarria” | Albarin Tinto, Mencia '14 32.

Asturias | **Dominio del Urogallo** “Retortoiro” | Verdejo Tinto blend '13 70.

Asturias | **Dominio del Urogallo** “La Zorrina” | Carrasquin blend '13 75.

WINE



Rioja & Navarra *Traveling inland from Basque country brings you to Rioja where historical ties to Bordeaux and renowned producers have made their wines some of the most esteemed in Spain. Wind along the Ebro river sampling royal reds, beach dreaming rosados, and unique dry whites.*

Red

- Rioja | **Luberri** "Orlegi" | Tempranillo '15 30.
- Rioja Crianza | **Inteus** "Aviadores del Terruño" | Tempranillo Peludo '12 45.
- Rioja Crianza | **Remelluri** | Tempranillo blend '10 72.
- Rioja Crianza | **Lopez de Heredia** | Tempranillo blend '04 79.
- Navarra | **Laderas de Monejorra** "Emilio Valerio" | Garnacha blend '13 34.



Catalonia *Better known as the countryside skirting the Mediterranean coast around Barcelona, Catalonia (or Catalunya) is a land of plenty: from the Champagne alternative Cava sparklers, to the salty whites from the mountains of Penedès, and the robust reds grown on cracked black schist in Priorat.*

Sparkling

- Cava Brut Reserva | **Avinyo** | Macabeu, Xarel-lo, Parellada '13 34.
- Cava Brut Nature Reserva | **Can Feixes** | Macabeu, Pinot Noir '09 48.
- Cava Gran Reserva | **Avinyo** "La Ticota" | Macabeu, Xarel-lo, Parellada NV 62.
- Cava Gran Reserva | **Recaredo** "Terrers" | Xarel-lo, Macabeu, Chard '09 65.

White

- Conca de Barbera | **Succes Vinicola** | Parellada '14 27.
- Penedès | **Celler Credo** "Aloers" | Xarel-lo '13 48.
- Penedès | **Finca Parera** "El Clar" | Xarel-lo, Gewurztraminer, Chardonnay '15 32.
- Penedès | **Celler Frisach** "Vernatxa" | Garnatxa Blanca '14 47.

Red

- Montsant | **Joan d'Anguera** "Altaroses" | Garnatxa '15 34.
- Montsant | **Josep-Maria Vendrell** | Garnatxa, Carinena '15 32.
- Priorat | **Buil & Giné** | Cariñena, Garnatxa '13 40.



WINE



Madrid & Central Spain *Walk in any direction from bustling Madrid to find yourself lost on vast plains and in bountiful valleys of vineyards where sun soaked days leave wines bursting with flavor, and cool breezy nights ensure even balance.*

Sparkling

Cava Rosado Ancestrale | **Cerro La Barco** | Xarel-lo, Macabeo, Cab Sauv. 42.

White

Duero | **Isaac Cantalapiedra** "Cantayano" | Verdejo '15 46.

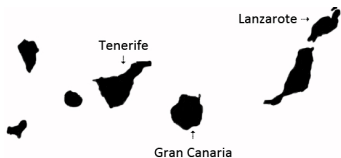
Tierra de Leon | **Pardevalles** | Albarín Blanco '16 38.

Red

Castilla Y Leon | **Alfredo Maestro** "Vina Almate" | Tempranillo '15 36.

Castilla La Mancha | **Pago Florentino** | Tempranillo '13 45.

Alicante | **Primitivo Quiles** "Raspay" | Monastrell '08 35.



The Canary Islands *Few people realize this Spanish archipelago off northwest Africa exists, let alone is home to a unique and transporting experience of rural coastlines, moonlike landscapes, and vibrant ash-noted wine.*

Sparkling

Lanzarote Brut Nature | **Los Bermejos** | Malvasia '13 70.

Lanzarote Brut Nature Rosado | **Los Bermejos** | Listan Negro '14 70.

White

Tenerife | **Envinate** "Benje" | Listan blanco '16 45.

Tenerife | **Envinate** "Táganan" | Albillo Criollo, Gual, Malvasia '15 52.

Lanzarote | **Los Bermejos** | Diego Seco '14 47.

Rosado

Gran Canaria Rosado | **Fronton de Oro** | Listan Negro blend '16 32.

Red

Tenerife | **Envinate** "Benje" | Listan Prieto, Tintilla '15 38.

Tenerife | **Envinate** "Vidueno" | Listan Prieto, Listan Blanco '13 40

Tenerife | **Monje** Tradicional | Listan Negro, Negro Mole, Listan Blanco '13 40.

Lanzarote | **Los Bermejos** | Listan Negro '12 46.