

BAR CASA VALE

SNACKS

- Valencia Almonds**, basque chile 5. vΔ
- Marinated Olives**, bay leaf 5. v
- Gilda**, anchovy, olive, piparras 5.
- Ken's Artisan Bread**, tomato oil 4. v
- Chicken Gizzards**, black garlic aioli* 6
- Squid Skewer**, lardo, chermoula 6

SMALLER

- Oysters**, traditional accompaniments 3/each.
- Smoked Eel Donut**, lovage, bottarga 7/ea.
- Papas Bravas**, nutritional yeast, pimenton, aioli* 7. v
- Agretti Salad**, anchovy vinaigrette, breadcrumbs, manchego 12.
- Chilled Bay Scallop**, almond, ramps, crab garum* 15
- Beef Tartare**, dried shrimp, fried garlic, dill, lime* 15
- Halibut Crudo**, avocado, tangerine, celtuce, bomba rice chip* 15
- Yellowtail Crudo**, fava bean salsa, green almond, calabrian chile * 15.
- Sugar Snap Peas**, sheep cheese, strawberries, black olive, horseradish 12. v
- Celery Salad**, dates, mint, garrotxa, banyuls vinegar 12. v
- Porcini Mushroom**, fennel, barley, puffed rice, aged gouda 12. v

LARGER

- Sourdough Flatbread**, green fava, nigella seed, pecorino 12. v
- Salt Cod Fritters**, romesco, sauerkraut, bull kelp, green garlic 12. Δ
- Grilled Sardine**, chips, wild onion, cranberry bean, hot sobrasada* 16.
- Burger**, cheddar & american cheese, cabbage, special sauce, onion* 12 add bacon 4
- Chicken Meatballs**, flint corn, tahini, chicken skin, tomato butter 18.
- Fideos**, roasted turnip, porcini mushroom, almond picada, aioli* 18. v Δ
- Smoked Lamb Ribs**, pomegranate molasses, sour pickles, sesame 19.
- Crispy Turkey Leg**, kohlrabi, preserved cranberry, mojo blanco* 18
- Iberico Pork Collar**, dried clam XO, grilled cabbage, prawn glaze 18
- Seared Kampachi**, morel hollandaise, snap peas, favas, spring onions* 21.
- Pacific Octopus**, new potato, chile, olive, tonnato, mojama* 26.
- Arroz Negro**, fried chicken, clams, squid, cilantro, espelette aioli* 20/35

FAMILY STYLE DINNER

\$50 per person - Chef choice - let the feasting begin!! full table participation required

* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase the risk of foodborne illness. But we like to live dangerously

BOARDS

- Charcuterie Board** 20.
Selection of domestic cured meats.
- Cheese Board** 7 ea/19.v
Selection of Spanish cheeses.
- Seafood Platter** 30/65.
House cured, smoked, and raw seafood we hand source from the Oregon Coast.*



Δ Contains nuts @barcasavale www.barcasavale.com
v= vegetarian or vegan option available
18% gratuity added to parties of six or more.

BAR CASA VALE

wood fired brunch

START -

- Ken's Sourdough**, tomato, cultured butter 5. v
- Marinated Spanish Olives**, fresh bay leaf 5. v
- Fried Valencia Almonds**, basque chile 5. vΔ
- Lady Edison Country Ham**, cultured butter 13.
- Cultured Yogurt**, poached rhubarb, sesame, crispy rice, buttermilk 7. v
- Warm Brioche Doughnut**, tangerine, cacao nib 5. v
- Chocolate Toast**, pistachio, browned butter 8. v



SMALL

- Salt Cod Fritters**, green garlic, kraut, romesco, kelp 12. Δ
- Grilled Sardine Toast**, potxa beans, calcot, 'nduja 14.
- English Muffin**, smoked black cod, cream cheese, dill, bottarga 12.
- Sheep Cheese Toast**, sugar snap peas, strawberry, black olive, horseradish 12. v
- Celery Salad**, dates, mint, garrotxa, banyuls vinegar 10. v

LARGE

- BCV Breakfast**: olive oil fried eggs, brava potato, greens, romesco, toast 11. v
add bacon, morcilla, or avocado 4.
- Fried Chicken**, churros, honey, manchego, black pepper 14.
substitute fried oyster mushrooms 2.
- Chicken Meatball Cazuela**, bomba rice grits, tomato, cilantro, tahina, poached egg 15.
- BCV Burger**, cheddar, cabbage, grilled onions, american cheese, fancy sauce 10.
add bacon or fried egg 2.
- Fried Egg Sandwich**, rapini, cheddar, tomato jam, espelette aioli 10. v
add bacon, morcilla, or avocado 2.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase the risk of foodborne illness

20% gratuity charged to parties of 6 or more.

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



COCKTAILS

APERITIVO

- Tea Cobbler - Cognac, curaçao, hibiscus, citrus, amarena cherry **11**
Picon Cooler - Amer Picon, sweet vermouth, angostura, soda water **10**
Aliados Spritz - Krogstad Aquavit, fortified wine, cava **10**
50/50 Frozen Martini - Plymouth gin, dry vermouth **12**
Vermut Service - Lustau vermut, piquillo olives, lemon twist **30** (225ml)

GIN TONICS

- Mahon, ESP. *Spice* - cucumber, lemon, and botanicals **15**
Tanqueray, UK. *Juniper* - rosemary, lime, and botanicals **11**
Walter Collective, OR. *Spice* - cucumber, lime, and botanicals **13**
Hendricks, UK. *Floral* - cucumber, lime, and botanicals **12**
Freeland Gin, OR. *Floral* - hibiscus, grapefruit twist, and botanicals **13**
Pimm's Cup, UK. *Herbal* - cucumber, mint, lemon **11**

PAN-LATIN ESPECIALES!!

- Sangria | red or sparkling | - port, maraschino, citrus **10 | 28** (pitcher)
Picon Punch Royale - house picon, grenadine, lemon, cava **11**
Argentine Cynar Julep - Cynar, lemon, mint, grapefruit soda **12**
Cáliz - Volstead vodka, hibiscus, lemon, oleo saccharum **10**
Bourbon Reign - bourbon, lemon, fig syrup, vino tinto **10**
Oaxacan Sour - mezcal, Ancho Reyes, pineapple, lime, angostura **12**
Sidra Ponche - brandy, fino, lemon, Basque sidra **10**
Picador - blanco tequila, Atxa vermouth, Chartreuse **12**
Daiquiri - Magdalena rum, Wray & Nephew, lime, oleo saccharum **11**
PX Old Fashioned - Mt. Gay Rum, pedro ximénez, angostura **10**
Floridita Special - Wild Turkey 101° Rye, picon, sweet vermouth **12**

Extended spirits list available on request.



WINE by the glass

BUBBLES

Bubbles For Two

1/2 Bottle Brut Rose | **Raventós i Blanc** | '15 (375ml) **30**

Cava Brut Res. | **Suriol** | *Macabeu, Xarel-lo, Parellada* '13 **11**

WHITE

Getaria | **Ameztoi Txakoli** | *Hondarribi Zuri* '17 **14**

Galicia | **Valdesil** | *Godello* '16 **13**

Rias Baixas | **Albamar** | *Albariño* '16 **14**

ROSADO

Getaria | **Rezabal** | *Hondarribi Beltza* '17 **13**

Rioja | **Ostatu** | *Tempranillo* '17 **12**

RED

Asturias | **Dominio Del Urogallo** | *Alberin Tinto, Mencía* '14 **11**

Rioja | **Luberi "Orlegi"** | *Tempranillo* '16 **10**

Vinos de Madrid | **4 Monos "GR10"** | *Garnatxa* '15 **13**

VINO de JEREZ

Flight of Three **14**

Fino | **Valdespino "Inocente"** | *De la Frontera* **13**

Fino | **Cesar Florido Cruz del Mar** | *Chiponia* **12**

Manzanilla | **Valdespino "Deliciosa"** | *Sanlucar de Barremeda* **10**

Manzanilla | **Hidalgo Pasada** | *Sanlucar de Barremeda* **15**

Amontillado | **Bodegas Grant "La Garrocha"** | *El Puerto Santa Maria* **12**

Amontillado | **Cesar Florido Cruz del Mar** | *Chiponia* **14**

Palo Cortado | **Valdespino Palo Cortado Viejo** | *Jerez de la Frontera* **18**

Oloroso | **Hidalgo "Faraon"** | *Sanlucar de Barremeda* **12**

Oloroso | **Fernando de Castilla "Classic"** | *Jerez de la Frontera* **12**

WINE



BUBBLES

- Cava Brut Gran Reserva | **Avinyo** | *Macabeu, Xarel-lo '13* 65
- Brut Nature | **Los Bermejós** | *Malvasia '13* 70
- Brut Nature Rosado | **Los Bermejós** | *Listan Negro '14* 70

TXAKOLI

- Getaria | **Ameztoi** | *Hondarribi Zuri '17* 50
- Getaria | **Ameztoi "Rubentis"** | *Hondarribi Beltza '17* 50
- Getaria | **Rezebal Rosado** | *Hondarribi Beltza '17* 48
- Biscay | **Bodegas Arzabro "Luzia de Ripa"** | *Hondarribi Zuri '16* 48
- Biscay | **Gorrondona** | *Hondarribi Zuri '16* 46

WHITE

- Alella | **Oriol Artigas "La Rumbera"** | *Pansa Blanca, Garnatxa Blanca '16* 55
- Rias Baixas | **Do Ferreiro "Cepas Vellas"** | *Albariño '16* 70
- Tenerife | **Envinat "Taganan"** | *Albillo Real, Gual, Malvasia '16* 45
- Lanzarote | **Los Bermejós** | *Diego Seco '14* 47
- Priorat | **Costers de Priorat "Pissarres"** | *Garnatxa blanca blend '15* 55
- Vinos de Madrid | **4 Monos "GR10"** | *Albillo Real '15* 50

ROSE

- Rioja | **Ostatu** | *Tempranillo '17* 45
- Lanzarote | **Los Bermejós** | *Listan Negro '17* 50

ORANGE

- Terra Alta | **Celler Frisach "Vernatxa"** | *Garnatxa Blanca '14* 45

WINE



RED

- Asturias | **Dominio del Urogallo "Retortoiro"** | *Verdejo Tinto blend '13* 70
Asturias | **Dominio del Urogallo "La Zorrina"** | *Carrasquin blend '13* 75
Basque | **Gorronzona Txakoli Tinto** | *Hondarribi Beltza '15* 50
Ribeira Sacra | **Envinate "Lousas de Aldea"** | *Mencia '16* 65
Bierzo | **La Vizcaina "La Vitoriana"** | *Mencia '14* 70
Rioja Reserva | **Hermanos Pecina** | *Tempranillo, Graciano, Garnatxa '11* 65
Rioja Crianza | **Remelluri** | *Tempranillo blend '11* 75
Tenerife | **Monje Tradicional** | *Listan Negro, Negro Mole, Listan Blanco '14* 40
Gran Canaria | **Fronton de Oro** | *Malpais '15* 50
Lanzarote | **Los Bermejos** | *Listan Negro '12* 46
Extremadura | **Envinate "T Amarela"** | *Tinta Amarela '16* 70

SHERRY

- Fino | **Valdespino "Inocente"** | *De la Frontera* **34** (750ml)
Fino | **Cesar Florido Cruz del Mar** | *Chiponia* **22** (375ml)
Manzanilla | **Valdespino en Rama** | *Sanlucar de Barremeda* **18** (375ml)
Manzanilla | **Hidalgo Pasada** | *Sanlucar de Barremeda* **55** (500ml)
Amontillado | **Grant "La Garrocha"** | *El Puerto Santa Maria* **24** (375ml)
Amontillado | **Cesar Florido Cruz del Mar** | *Chiponia* **28** (375ml)
Palo Cortado | **Valdespino Viejo** | *Jerez de la Frontera* **75** (750ml)
Palo Cortado | **Tradicion "30 Años"VORS** | *Jerez de la Frontera* **150** (750ml)
Oloroso | **Hidalgo "Faraon"** | *Sanlucar de Barremeda* **32** (500ml)