

BAR CASA VALE

PINTXOS – snacks

Marcona almonds, basque chile vΔ

Spanish marinated olives v

House made pickles v

Fried olives, sobrasada, piri piri mayo. v

Gilda, anchovy, olive, piparras.

Chicharrones, dried shrimp, lime

Black Cod skewer, dill, walnut, horseradish *Δ

Sweetbread skewer, mojo de ajo

Chicken heart skewers, salsa verde

Chicken thigh skewers, turmeric yogurt

Anchovy “two way” montadito, tomato conserva

TAPAS - smaller

Catalan tomato rubbed bread v

Nuestras papas bravas, aioli* v

Grilled flat bread, green chickpea, nigella seed

Red celery salad, fennel, dried apricot, mint, toasted almond, manchego reserva vΔ

Frito mixto, delicata squash, sweet onion, garrotxa, black pepper v

Ember roasted carrots, sunflower seed, black garlic, feta, avocado, grapefruit

Roasted cauliflower, sunchoke, pistachios, purple scallions, sprouted barley, raisins. vΔ

Grilled cabbage, apple, matsutake, sheep milk ricotta, puffed rice vΔ

Ensalada rusa*, tuna belly, radish, broccoli, turnip, lovage, poppyseed, breadcrumbs

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

Albacore tuna crudo*, green coriander, kohlrabi, sesame

Beef tartare*, moroccan olive, celtuce, egg yolk, shellfish mayo*, salsify chips,

Spot Prawns, garlic oil, paprika, fried garlic

Seared foie gras, concord grape jam, toasted levain

INTERNATIONAL

CHARCUTERIE – cured items

Bayonne Ham Basque, FR.

Lomo Iberico Cinco Jotas, ESP.

Chorizo Rioja Olympia Provisions, PDX.

Salchichon Olympia Provisions, PDX.

Chorizo El Rey Olympia Provisions, PDX.

Chicken liver mousse, sherry, toasted levain, cippolini onion escabeche

BCV Charcuterie board, accompaniments

Spanish Cheese, accompaniments

RACIONES – larger

Fideos, cauliflower ragú, spigariello, cippolini onion, bread-crumbs vΔ

Squid ink pasta, cuttlefish, clams, tomato, fennel, chile, aioli

Steamed clams, spicy tomato braised tripe, chickpeas

BCV burger, mahon & american cheese, red cabbage, special sauce, grilled onions | add bacon |

Monterey squid a la plancha, fresh potxa beans, salsa verde, smoked bone marrow, breadcrumbs

Turmeric fried chicken, arroz negro, chermoula

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

Charred octopus, pannise, olives, satsuma, calabrian chile

PLATOS FAMILIARES – much larger

Double cut pork t-bone, stewed chickpeas, salbitxada Δ

Grilled lamb neck, green wheat harira, salsa verde

Coal roasted sea bass, fennel, saffron aioli*, grilled lemon

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

Δ Contains nuts

v = vegetarian or vegetarian option available



BAR CASA VALE

GLASS POURS

SPARKLING

Cava Brut Nature | **Surio** Macabeu, Xarel-lo, Parellada '12 **11**

Cava Rosado | **Via de la Plata** Garnacha, Pinot Noir NV **10**

WHITE

Rioja | **Bodegas Genoli** "Ijalba" 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

Txakolina | **Ameztoi** "Rubentis" Hondarribi Zuri + Beltza **12**

RED

Monterrei | **Fraga Do Corvo** Mencia '16 **11**

Priorat | **Buil & Giné** Cariñena, Garnacha '13 **11**

Sicily, IT. | Tami **Frappato** '16 **11**

Navarra | **Vina Zorzal** | **Garnacha** '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**

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**

* 18% gratuity charged to parties of 6 or more.

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HAPPY HOUR

4pm - 6pm, 11 - close

FOOD

Marinated olives	3
Marcona almonds , basque chile	3
Fried olives , sobresada.....	4
Chicharrones , dried shrimp, lime.....	4
Chicken heart skewer , salsa verde	4
Anchovy "two ways" montadito , to- mate conserva.....	4
Chicken liver montadito	4
Delicata squash fritti , black garlic.....	5
Nuestras bravas , aioli	5
Red Celery & fennel salad Δ, dried apricot, toasted almonds, mint, shaved manchego	6
Black cod skewer , dill, walnut, horseradish..	7
Chicken thigh skewer , turmeric yogurt	5
Steamed clams , tomato, braised tripe, chickpeas	9
Crispy lamb flatbread , yogurt, kohlrabi.....	9
Meatball sandwich , tomato, feta, tahini.....	9
OP chorizo sandwich , 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

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

Δ Contains nuts



HAPPY HOUR

DRINKS

Draft Beer - three rotating taps	4
Tecate	3
House Wine - red or white.....	6
Sherry Flight - three 1oz pours	7
Kalimotxo - coca cola, red wine	6
Amontillado Cobbler - sherry, demerara, citrus	6
Sangria - vino, brandy, citrus, demerara	7
Sidra Ponche - brandy, fino, lemon, sidra.....	7
Bourbon Reign - bourbon, fig, lemon, vino....	7
La Ley Mojada - vodka, cocchi rosa, lime, tonic	7
PX Old Fashioned - aged rum, px sherry, bitters	7

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COCKTAILS

APERITIVO - *glass/pitcher*

- Amontillado Cobbler** - amontillado, citrus, demerara **8/24**
Kalimotxo - vino tinto, Coca Cola, lemon **8/24**
Sangria - vino rojo or blanco, brandy, citrus, demerara **9/27**
Matador - Blanco tequila, dry vermouth, cointreau, bitters **10**
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!!

- Aliados Cocktail** - Beefeater, white port, Cocchi Americano, Saler's **9**
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**
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**
¡Que Rico! - Pineapple rum, Altos tequila, coconut milk, lime, mint **12**
PX Old Fashioned - Mt. Gay Rum, pedro ximénez, angostura **10**
Creole Cocktail - Wild Turkey Rye, picon, vermouth, benedictine **12**



BEER/CIDER

DRAFTS

- Spanish Lager**, "Estrella Damm" ESP. 5.2% **4/6**
- Pilsner**, "pFriem Family Brewers" OR. 4.9% **4/6**
- India Pale Ale**, "Breakside Brewery" OR. 6.5% **4/6**

BOTTLES & CANS

- Mexican Lager**, "Tecate" MEX. 4.5% (16oz can) **4**
- Grapefruit Lager**, "Shiner Ruby Red" TX. 4% (12oz can) **5**
- Gluten Free Lager**, "Daura Damm" ESP. 5.4% (12oz bottle) **5**
- German Pilsner**, "Radeberger" DE. 4.8% (16.9 oz can) **5**
- Belgian Farmhouse Blond**, "Saison Dupont". 6.5% (375ml bottle) **9**
- Märzen**, "Ayinger" DE. 5.4% (300ml bottle) **7**
- Black Lager**, "Uinta" UT. 4% (12oz bottle) **5**
- India Pale Ale**, "Sierra Nevada" CA. 7.2% (16oz can) **6**
- Altbier**, "Occidental" PDX. 5.3% (16oz can) **6**

CIDER

- Basque Cider**, "Sidra Bereziartua Sagardoa" ESP. 6% (12 oz draft) **8**
- Asturian Cider**, "Riestra Sidra Natural" ESP. 6.5% (700ml) **27**
- Asturian Cider**, "Angelón Sidra Brut" ESP. 6.2% (750ml) **22**
- American Cider**, "Ace Joke extra-dry" CA. 6.9% (12oz bottle) **5**
- Breton Cider**, "Aval" FR. 6% (330ml bottle) **7**

¡BOMBAS!

12 oz draft with a spirit back

- Picon Bière**, House Picon & Estrella **7**
- Michelada y Tequila**, Altos Reposado & Michelada **9**
- Whiskey back**, Angel's envy bourbon & draft **9**
- Chilcano Shandy**, Pisco with Estrella and Ginger beer **9**

NON-ALCOHOLIC/CAFÉ

- Topo Chico **3** | Vichy Catalan **6/9**
- 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 lemonade **3**
- Stumptown espresso, americano, or cold brew coffee **3**

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 en Rama | Montilla-Moriles 16. (375ml)

MANZANILLA

La Cigarrera 18. (375ml)

Valdespino "Deliciosa" 36. (750ml)

Valdespino En Rama 18. (375ml)

Hidalgo "La Gitana" 24. (500ml)

Hidalgo Pasada 48. (500ml)

La Cigarrera Pasada 62. (375ml)

PALAMINO

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)

Bodegas 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 | **Gorronдона** | Hondarribi Zuri '15 33.

Rosado

- Txakolina | **Ameztoi** "Rubentis" | Hondarribi Zuri + Beltza '15 46.

Red

- Txakolina | **Gorronдона** | 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 Monejurga** "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 Nature | **Suriol** | *Macabeu, Xarel-lo, Parellada* '12 42.

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

Emporda | **Cellars Santamaria** "Gran Reconsind" | *Garnacha blend* '11 38.

Montsant | **Joan d'Anguera** "Altaroses" | *Garnatxa* '15 34.

Montsant | **Josep-Maria Vendrell** | *Garnatxa, Carinena* '15 32.

Priorat | **Buil & Giné** | *Cariñena, Garnatxa* '13 40.

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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 de Extramadura, Rosado | **Via de la Plata** | Garnacha, Pinot Noir 42.

White

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

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

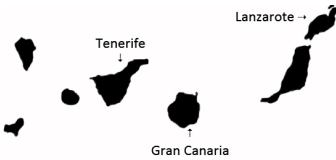
Red

Madrid | **4 Monos** | Garnacha, Carinena, Morenillo '15 34.

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

Extramadura | **Envinata** "Valdemedel" | Tinta Amarela '15 55.

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 Bermejios** | Malvasia '13 70.

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

White

Tenerife | **Hernandez Pio** | Gual '14 26.

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

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

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

Rosado

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

Red

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

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

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

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



WINE



Spanish Connections Spain is a land of conquests and connections with Spanish settlers marking the globe through history, and in turn outside cultures impacting and influencing Spanish identity. Where people connect, so does wine.

White

Vinho Verde | **Muros Antigos** | Avesso '16 11
Dao, PT | **Quinta dos Roques** | Encruzado '14 38.
Corsica, FR | **Domaine Leccia** | Muscat Sec '14 36.
Maule, CL | **Cacique Maravilla** "Gutiflower" | Moscatel blend (orange) '15 40.

Rosado

Azores, PT | **Azores Wine Co.** "Vulcanico" | Touriga Nacional blend '16 45.
Corsica, FR | **Domaine Leccia** | Niellucci, Grenache '15 45.
Sicily, IT | **Nino Barraco** "Rosamare" | Nero d'Avola '14 50.

Red

Alentejo, PT | **Eladio Pineiro** | Aragonez, Alicante Bouschet '06 53.
Corsica, FR | **Domaine Leccia** | Grenache, Niellecciu '14 45.
Sicily, IT. | **Tami** | Frappato '16 42.
Naoussa, GR | **Domaine Karydas** | Xinomavro '12 50.
Maule, CL | **Huaso de Sauzal** "Chilena" | Pais '14 50.

Spain & Vermut In the last decade Spain has seen a vermut renaissance. Aromatized with a secret garden of botanicals, vermut is a favored aperitivo as an alternative to dry sherries or cocktails. We serve these in single format or as a shared quartino with piquillo pepper stuffed Manzanilla olives.

Basque, ESP | **Atxa blanco or rojo** | 7/24 (quartino)

Catalonia, ESP | **Lustau vermut rojo** 9/32

Catalonia, ESP | **Yzuiguirre rojo reserva** | 9/32

Jerez, ESP | **Quina Valdespino** | 9/32

Jerez, ESP | **Lustau Vermut** | 9/32

Asti, IT | **Cocchi Americano bianco or rosado** | 7/24

Milano, IT. | **Punt e Mes** | 7/24

Milano, IT | **Carpano Antica**, | 10/32

Chambery, FR | **Lillet Rouge** | 8/28

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