



HAPPY HOUR

5pm - 6pm
10pm - close

FOOD

- Grilled Skewers** of the day* 5
Orzo with fried cauliflower & manchego cheese 5
Piri Piri Chicken Wings 5
Clams cooked in Basque Sidra, chorizo, garlic and parsley 6
BCV Burger*^Δ - Mahon, romesco, shredded lettuce and onion on a Grand Central bun.. 7

DRINKS

- Draft Beer** - three rotating taps 4
House Wine - red, white or rose..... 6
Sherry Flight - three 1oz pours 7
Kalimotxo - coca cola, red wine 6
Tinto de Verano- vino, citrus, grapefruit soda .. 6
Amontillado Cobbler - sherry, demerara, citrus 6
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

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

Δ Contains nuts



FOOD

CHARCUTERIE – cured meats

Fermín Jamón Ibérico de Bellota 4-year Δ

Fermin Jamón Serrano 2-year Δ

Fermín Coppa Δ

Fermín Chorizo Δ

(All meats incl. almonds & grilled bread, tomato conserva)

PINTXOS – snacks

Anchovy stuffed manzanilla olives

House pickles

Gilda - 2 skewers of anchovy, olive, piparra

Morito - 2 skewers of octopus, olive, potato

Corazón - 2 skewers of spiced chicken hearts

Moorish - 2 skewers of spiced pork belly

Montadito of sobrasada and mahon

Montadito of anchovy two ways, tomato conserva

Montadito of halloumi cheese, fermented shallots

TAPAS – small plates

Grilled flat bread, olive oil, sea salt

Mixed green salad, sherry vinaigrette, manchego

Hearth-roasted cauliflower, raisins, pine nuts

Grilled asparagus, romesco, manchego Δ

Smoked halibut bombas, house aioli

Garlic shrimp, garlic oil, paprika, fried garlic

Grilled sardines, sea beans

Black rice, chorizo, squid, shrimp & ham broth, aioli*

Charred octopus "Chorizo Style", hearth potato

Pork cheeks, potato purée, fried shallots

Double R flank steak*(6 oz), chimichurri

Grilled sweetbreads, mojo verde, chicharone

Smoked game hen, pepita mojo, grilled leeks

DULCE - sweet

Crema Catalana

Affogato - vanilla ice cream, espresso, oloroso

Abuelita pot du creme, whipped chevre, Jacobsen flake

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iVALE!



COCKTAILS

APERITIVO

Amontillado Cobbler - amontillado, citrus, demerara

Rebujito - manzanilla, citrus, grapefruit soda

Kalimotxo - vino tinto, Coca Cola, lemon

Tinto de Verano- vino tinto, citrus, grapefruit soda

Negroni Sbagliato- Campari, vermouth, cava

GIN TONICS

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

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

Ransom Dry, OR. *Spice* - cucumber, lime and botanicals

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

Citadelle, FR. *Floral* - hibiscus, lemon twist, and botanicals

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

Pimm's Cup, UK. *Herbal* - lemon and botanicals

PAN-LATIN ESPECIALS!!

Aliados Cocktail - gin, white port, Cocchi Americano, Saler's

La Ley Mojada - vodka, Cocchi Rosa, lime juice, Fever Tree tonic

Argentine Cynar Julep - Cynar, mint, grapefruit, lemon juice

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

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

Oaxacan Old Fashioned - mezcal, agave syrup, bitters

Sidra Ponche - brandy, fino, lemon, Basque sidra

Añejo Daiquiri - aged rum, lime, demerara syrup

El Draque - Cachaça, lime, mint, cane syrup

!Que Rico! -Pineapple rum, tequila, coconut milk, lime, mint

PX Old Fashioned - aged rum, pedro ximénez, angostura

Creole Cocktail - rye, house picon, vermouth, benedictine



WINE by the glass

SPARKLING

Cava Brut Nature | **Suriol** | *Macabeu, Xarel-lo, Parellada '12* 11.
Brut Rosado | **Cerro La Barco** "Vegas Altas" | *Cab Sauv blend NV* 12.

WHITE

Jerez | **Valdespino** "Ojo de Gallo" | *Palomino '15* 9.
Duero | **Isaac Cantalapiedra** "Cantayano" | *Verdejo '15* 12.
Rías Baixas | **Granbazán** "Etiqueta Verde" | *Albariño '14* 11.
Penedes | **Acustic "Autoction"** | *Garnacha blanca, macabeo '15* 11.

ROSADO

Txakolina Rosado | **Txomin** | *Hondarribi Zuri + Beltza '15* 11.
Rioja Rosado | **Bodegas Ostatu** | *Tempranillo blend '15* 10.

RED

Castilla La Mancha | **Envínate** "Albabra" | *Garnacha Tintorera '15* 11.
Gran Canaria | **Fronton De Oro** | *Listan Negro '14* 13.
Navarra | **Laderas de Monejorra** "Emilio Valerio" | *Garnacha blend '13* 9.
Murcia | **Francois Chidaine** "PPyP" | *Tempranillo, Monastrell '13* 12.
Emporda | **Cellars Santamaria** "Gran Reconsind" | *Garnacha blend '11* 11.

SHERRY

Flight of three 12.
Flight of four 16.
Flight of five 20.

FINO

Valdespino "Ynocente" 9.
Barquero | Montilla-Moriles 7.

MANZANILLA

Valdespino "Deliciosa" 7.
La Cigarrera Manzanilla 8.
Hidalgo Manzanilla Pasada 9.

AMONTILLADO

Bodegas Grant "La Garrocha" 7.
Yustes "Aurora" 9.
Barquero | Montilla-Moriles 9.

PALO CORTADO

Fernando de Castilla | Antique 12.

OLOROSO

Hidalgo "Faraon" 8.
Fernando de Castilla "Classic" 8.
El Maestro Sierra "15 años" 10.



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**
- 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**
- Dry Cider**, "Ace Joker" CA. 6.9% (12oz bottle) **5**
- Breton Cider**, "Aval" FR. 6% (330ml bottle) **7**

¡BOMBAS!

Single shot with a beer

- Picon Bière**, House Picon & estrella **7**
- Tequila Sangrita**, Altos blanco & estrella **7**
- Chilcano**, Piscologia & Cock n Bull ginger beer **7**
- Michelada**, Montelobos mezcal & michelada **9**
- Whiskey back**, Angel's envy bourbon & draft **9**

NON-ALCOHOLIC/CAFÉ

- Mineragua Soda Water **3**
- Fever tree tonic, ginger ale, or Cock n Bull Ginger Beer **4**
- Mexican Coca Cola, 7up, or 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, Andalusia is also home to Montilla Moriles where similar 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" 15. (375ml)
- Valdespino** En Rama 18. (375ml)
- Hidalgo** "La Gitana" 24. (500ml)
- Hidalgo** Pasada 48. (500ml)
- La Cigarrera** Pasada 62. (375ml)

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)

PALAMINO

Sherry before it becomes sherry!

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

TINTO DE JEREZ

A rare natural red from Cadiz

- Mahara** "Amorror" Tintilla de Rota, Tempranillo 2015 35. (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 '14 42.

Rias Baixas | **Eladio Pineiro** “Envidia Cochina” | Albarino '14 44.

Rias Baixas | **Eladio Pineiro** “Frore de Carme” | Albarino '10 62.

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

Ribeira Sacra | **Diego de Lemos** | Godello '13 37.

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

Red

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

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

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



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 verranda, 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.

Rosado

Txakolina | **Rezabal** | Hondarribi Zuri + Beltza '15 31.

Txakolina | **Ameztoi** “Rubentis” | Hondarribi Zuri + Beltza '15 46.

Red

Txakolina | **Gorrondona** | Hondarribi Beltza '15 46.

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.*

Rosado

Rioja Rosado | **Bodegas Ostatu** | *Tempranillo blend* '16 38.

Red

Rioja | **Luberri** "Orlegi" | *Tempranillo* '14 30.

Rioja Crianza | **Inteus** | *Tempranillo Pelludo* '12 45.

Rioja Crianza | **Remelluri** | *Tempranillo blend* '10 72.

Rioja Crianza | **Bodegas Ontanon** | *Tempranillo blend* '05 70.

Rioja Crianza | **Lopez de Heredia** | *Tempranillo blend* '03 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 Penedes, 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* '08 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.

Penedes | **Celler Credo** "Aloers" | *Xarel-lo* '13 48.

Penedes | **Mas Candi Desig** | *Xarel-lo* '15 30.

Penedes | **Acoustic "Autoction"** | *Garnacha blanca, macabeo* '15 38.

Penedes | **Finca Parera** "El Clar" | *Xarel-lo, Gewurztraminer, Chardonnay* '15 34.

Penedes | **Celler Frisach** "Vernatxa" | *Garnatxa Blanca* '14 47.

Red

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

Montsant | **Joan d'Anguera** "Altaroses" | *Garnatxa* '13 34.

Montsant | **Josep-Maria Vendrell** | *Garnatxa, Carinena* '14 32.

Priorat | **Buil & Gine** | *Carinena, 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

Brut Rosado | **Cerro La Barco** "Vegas Altas" | Cab Sauv blend NV 42.

White

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

Tierra de Leon | **Pardevalles** | Albarin '15 27.

Rosado

Duero | **Micriobio** "Correcaminos" | Tempranillo, Verdejo '16 32.

Red

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

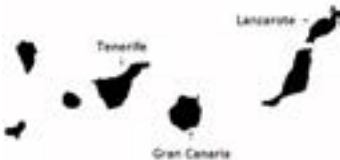
Castilla La Mancha | **Envinate** "Albahara" | Garnacha Tintorera '15 42.

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

Utiel Requena | **Mustiguillo** "Mestizaje" | Bobal '14 34.

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

Murcia | **Francois Chidaine** "PPyP" | Tempranillo, Monastrell '12 46.



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

Sparkling

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

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

White

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

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

Rosado

Gran Canaria Rosado | **Fronton de Oro** | Listan Negro blend '14 32.

Lanzarote Rosado | **Los Bermejos** | Listan Negro '15 40.

Red

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

Tenerife | **Monje** Tradicional | Listan Negro, Negro Mole, Listan Blanco '15 42.

Gran Canaria | **Fronton De Oro** | Listan Negro '15 46.

Lanzarote | **Los Bermejos** | 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

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** | *Niellucciu, Grenache* '14 45.

Sicily, IT | **Nino Barraco** "*Rosamare*" | *Nero d'Avola* '14 50.

Calabria, IT | **Sergio Arcuri** "*Il Marinetto*" | *Gaglioppo* '15 30.

Red

Alentejo, PT | **Eladio Pineiro** | *Aragonez, Alicante Bouschet* '06 53.

Corsica, FR | **Domaine Leccia** | *Grenache, Niellecciu* '14 45.

Sicily, IT | **Vino di Anna** "*Palmento*" | *Nerello Mascalese* '15 45.

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.*

Atxa blanco or rojo, Basque, ESP. 7/24

Lustau vermut rojo, Reus, ESP. 9/32

Yzuiguirre rojo reserva, Reus, ESP. 9/27

Quina Valdespino, Jerez, ESP. 9/32

Cocchi bianco or rosado, Asti, IT. 7/24

Punt e Mes, Milano, IT. 7/24

Carpano Antica, Milano, IT. 10/32

Lillet Rouge, Chambéry, FR.. 8/28