



HAPPY HOUR

5pm - 6pm
10pm - close

FOOD

Grilled Skewers of the day*	4
Orzo with fried cauliflower & Manchego....	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.....	5
Sherry Flight - three 1oz pours	7
Kalimotxo - coca cola, red wine	5
Amontillado Cobbler - sherry, demerara, citrus	6
Sidra Ponche - brandy, fino, lemon, sidra.....	6
Bourbon Reign - bourbon, fig, lemon, vino....	6
La Ley Mojada - vodka, cocchi rosa, lime, tonic	6
PX Old Fashioned - aged rum, px sherry, bitters	6

** 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 23
 - Fermin Jamón Serrano 2-year Δ 16
 - Fermín Ibérico Coppa Δ 12
 - Fermín Chorizo Δ 10
 - Olympia Provisions Chorizo Rioja Δ 10
- (All meats incl. almonds & grilled bread, tomato conserva)

PINTXOS – snacks

- Anchovy stuffed manzanilla olives 3
- House pickles 3
- Gilda - 2 skewers of anchovy, olive, piparra 3
- Morito - 2 skewers of octopus, olive, potato 4
- Corazón - 2 skewers of spiced chicken hearts 4
- Moorish - 2 skewers of spiced pork belly 6
- Montadito of Sobrasada and Mahon 5
- Montadito of anchovy two ways, tomato conserva 5
- Montadito of halloumi cheese, fermented shallots 6

TAPAS – small plates

- Grilled flat bread, olive oil, sea salt 3
- House mixed green salad, sherry vinaigrette 7
- Hearth-roasted cauliflower, raisins, pine nuts 7
- Charred ramps, romesco, Manchego Δ 9
- Smoked halibut bombas, house aioli 7
- Garlic shrimp, garlic oil, paprika, fried garlic 12
- Grilled sardines, sea beans 10
- Black rice, chorizo, squid, shrimp & ham broth, aioli* 11
- Charred octopus "Chorizo Style", hearth potato 13
- Pork cheeks, potato purée, fried shallots 10
- Double R flank steak*(6 oz), chimichurri 12
- Grilled sweetbreads, mojo verde, chicharone 12
- Smoked game hen, pepita mojo, grilled leeks 15
- Grilled halibut steak, ajo blanco, nettle puree 17

DULCE - sweet

- Vanilla ice cream, salted peanuts, goat milk jam 5
- Crema Catalana 5
- Affogato - vanilla ice cream, espresso, oloroso 6
- Abuelita pot du creme, whipped chevre, Jacobsen flake 6

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GLASS POURS

WINE

SPARKLING

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

Brut Rosado | **Cerro La Barco** "VA" | *Cab Sauv blend NV* 12

WHITE

Rías Baixas | **Granbazán** "Etiqueta Verde" | *Albariño NV* 11

Jerez | **Valdespino** "Ojo de Gallo" | *Palomino '15* 9

Duero | **Isaac Cantalapiedra** "Cantayano" | *Verdejo '15* 12

Penedes | **Acustic** | *Garnacha blanca, macabeo '15* 11

ROSADO

Txakolina Rosado | **Rezabal** | *Hondarribi Beltza '16* 10

Rioja Rosado | **Bodegas Ostatu** | *Tempranillo blend '15* 10

RED

Ribeira Sacra | **D. Ventura** | "Viña do Burrato" | *Mencia '15* 11

Gran Canaria | **Fronton De Oro** | *Listan Negro '14* 13

Navarra | **Laderas** "Emilio Valerio" | *Garnacha blend '13* 9

Murcia | **Francois Chidaine** "PPyP" | *Temp., Monastrell '13* 12

Emporda | **Cellars Santamaria** "GR" | *Garnacha blend '11* 11

SHERRY

FINO/MANZANILLA

Perez Barquero Fino (Montilla-Moriles) NV 7

Valdespino "Ynocente" Fino (Jerez) NV 9

Valdespino Manzanilla "Deliciosa" 7

Hidalgo "La Gitana" Manzanilla (Sanlúcar) NV 7

Hidalgo Manzanilla Pasada (Sanlúcar) NV 9

AMONTILLADO/PALO CORTADO

Perez Barquero Amontillado (Montilla-Moriles) NV 9

Bodegas Grant "La Garrocha" Amontillado (Jerez) NV 7

Yustes "Aurora" Amontillado 9

Fernando de Castilla Palo Cortado "Antique" 12

OLOROSO

Hidalgo "Faraon" (Sanlúcar) NV 8

Fernando de Castilla "Classic" (Jerez) NV 8

El Maestro Sierra "15 Años" Oloroso 10

BEER/CIDER

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

Basque Cider, "Sidra Bereziartua" ESP. 6% (12 oz glass) 8



iVALE!

COCKTAILS

APERITIVO

- Amontillado Cobbler** - amontillado, citrus, demerara 8
- Rebujito** - manzanilla, citrus, grapefruit soda 9
- Kalimotxo** - vino tinto, Coca Cola, lemon 8
- Tinto de Verano** - vino tinto, citrus, grapefruit soda 8
- 50/50 Frozen Martini** - Plymouth gin, dry vermouth (3oz) 12

GIN TONICS

- Mahon**, ESP. *Spice* - cucumber, lemon twist, and botanicals 15
- Tanqueray**, UK. *Juniper* - rosemary, lime, and botanicals 10
- Ford's Gin**, UK. *Citrus* - rosemary, lemon twist, and botanicals 13
- Hendricks**, UK. *Floral* - cucumber, lime, and botanicals 12
- Citadelle**, FR. *Floral* - hibiscus, lemon twist, and botanicals 11
- Aria**, OR. *Citrus* - rosemary, lemon twist, and botanicals 11
- Pimm's Cup**, UK. *Herbal* - lemon and botanicals 10

PAN-LATIN ESPECIALES!!

- Aliados Cocktail** - gin, white port, Cocchi Americano, Saler's 9
- La Ley Mojada** - vodka, Cocchi Rosa, lime juice, Fever Tree tonic 9
- Argentine Cynar Julep** - Cynar, mint, grapefruit, lemon juice 10
- Picon Punch** - house amer picon, grenadine, lemon, brandy 9
- Bourbon Reign** - bourbon, lemon, fig syrup, vinho tinto 10
- Oaxacan Old Fashioned** - mezcal, agave syrup, bitters 12
- Sidra Ponche** - brandy, fino, lemon, Basque sidra 10
- Añejo Daiquiri** - aged rum, lime, demerara syrup 12
- El Draque** - Cachaça, lime, mint, cane syrup 11
- !Que Rico!** - Pineapple rum, tequila, coconut milk, lime, mint 12
- PX Old Fashioned** - aged rum, pedro ximénez, angostura 10
- Creole Cocktail** - rye, house 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**
Basque Cider, "Sidra Bereziartua Sagardoa" ESP. 6% (12 oz glass) **8**

LAGERS

- 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**

ALES

- India Pale Ale**, "Sierra Nevada" CA. 7.2% (16oz can) **6**
Altbier, "Occidental" PDX. 5.3% (16oz can) **6**
Belgian Blonde Ale, "Affligem" BE. 6.8% (300ml bottle) **6**

CIDER

- Basque Sidra**, "Jatorrezko Sagardo" ESP. 6% (11.2 oz bottle) **8**
Dry Cider, "Ace Joker" CA. 6.9% (12oz bottle) **5**
Breton Cider, "Aval" FR. 6% (330ml bottle) **7**

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**



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 & Rosado

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.

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

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

Bierzo Rosado | **Frazenda Pradio** | Mencia '15 30.

Red

Ribeira Sacra | **D. Ventura** “Vina do Burrato” | Mencia '15 42.

Bierzo | **Frazenda Pradio** | Mencia '14 29.



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 & Rosado

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

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

Txakolina Rosado | **Txomin** | Hondarribi Zuri + Beltza '15 42.

Red

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 Monejerra** “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 42.

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

Red

Emporda | **Cellars Santamaria** “Gran Reconsind” | Garnacha blend '11 42.

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

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

Priorat | **Buil & Gine** | Carinena, Garnatxa '13 45.



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)
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 Guita 14. (375ml)
La Cigarrera 18. (375ml)
Valdespino "Deliciosa" 15. (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)
El Maestro Sierra "12 años" 44. (375ml)
Fernando de Castilla "Antique" 52. (500ml)
La Cigarrera 97. (375ml)
Bodegas Yuste 200. (750ml)
Alvear "Carlos VII" | Montilla-Moriles 40. (500ml)
Barquero | Montilla-Moriles 45. (750ml)

PALO CORTADO

Valdespino Viejo 64. (750ml)
Fernando de Castilla "Antique" 58. (500ml)
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)
Toro Albalá "viejo" 29. (750ml)



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.

Red

Madrid | **4 Monos** | Garnacha, Carinena, Morenillo '15 34.
Castilla La Mancha | **Pago Florentino** | Tempranillo '13 42.
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 north-west 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 Nature Rosado | **Los Bermejos** | Listan Negro '14 70.

White & Rosado

Tenerife | **Hernandez Pio** | Gual '14 32.
Lanzarote | **Los Bermejos** | Diego Seco '14 47.
Gran Canaria Rosado | **Fronton de Oro** | Listan Negro blend '14 32.
Lanzarote Rosado | **Los Bermejos** | Listan Negro '15 40.

Red

Tenerife | **Envinata** "Benje" | Listan Prieto, Tintilla '15 38.
Gran Canaria | **Fronton De Oro** | Listan Negro '15 46.
Lanzarote | **Los Bermejos** | Listan Negro '12 46.

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 and Rosado

Corsica, FR | **Domaine Leccia** Blanc | Muscat Sec '14 36.
Corsica, FR | **Domaine Leccia** Rosé | Niellucciu, Grenache '14 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.
Naoussa, GR | **Domaine Karydas** | Xinomavro '12 50.