



FOOD

CHARCUTERIE – cured meats

Fermín Jamón Ibérico de Bellota 4-year Δ 23

Fermin Jamón Serrano 2-year Δ 16

Fermín Coppa Δ 12

Fermín Chorizo Δ 10

(All meats incl. almonds & grilled bread with 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

Mixed green salad, sherry vinaigrette, manchego 7

Farmed cucumber chop salad, cherry tomato,
radish, feta, fried chickpeas 8

Hearth-roasted cauliflower, raisins, pine nuts 7

Brussel sprouts, romesco, manchego 9

Smoked trout bombas, house aioli 7

Garlic shrimp, garlic oil, paprika, fried garlic 12

Black rice, chorizo, squid, shrimp & ham broth, aioli* 11

Charred octopus "Chorizo Style", hearth potato 13

Black lime and coriander crusted albacore tuna, saffron
aioli, blistered cherry tomato and padron* 13

Beef tongue alla plancha, truffled potato puree,
fried shallots, fresh Burgundian truffles 12

Petit tender steak*(6 oz), chimichurri 12

Grilled sweetbreads, mojo verde, chicharone 12

Smoked game hen, pepita mojo, seasonal veg 15

DULCE - sweet

Crema Catalana 5

Affogato - vanilla ice cream, espresso, oloroso 6

Abuelita pot du creme, whipped chevre, Jacobsen flake 6

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

Δ Contains nuts



GLASS POURS

WINE

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**

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

SHERRY & FORTIFIED WINE

FINO/MANZANILLA

Valdespino Fino "Inocente" **9**

Perez Barquero Fino (Montilla-Moriles) **7**

La Cigarrera Manzanilla **7**

Valdespino Manzanilla "Deliciosa" **7**

Hidalgo Manzanilla Pasada (Sanlúcar) NV **9**

AMONTILLADO/PALO CORTADO

Perez Barquero Amontillado (Montilla-Moriles) **9**

Bodegas Grant "La Garrocha" Amontillado (Jerez) **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 196 Pedro Ximinez (Montilla-Moriles) **12**

Kopke Colheita Porto '83 **14**

BEER/CIDER

Spanish Lager, "Estrella Damm" ESP. 5.2% **4/6**

Seasonal, "pFriem Family Brewers" OR. 4.9% **4/6**

India Pale Ale, "Lagunitas" OR. 6.5% **4/6**

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



HAPPY HOUR

5pm - 6pm
10pm - close

FOOD

- Grilled Skewers** of the day* 5
- 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..... 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

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Δ Contains nuts

¡VALE!



COCKTAILS

APERITIVO - *glass/pitcher*

Amontillado Cobbler - amontillado, citrus, demerara 8/24

Kalimotxo - vino tinto, Coca Cola, lemon 8/24

Tinto de Verano - vino tinto, citrus, grapefruit soda 8/24

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 ESPECIALES!!

Aliados Cocktail - Beefeater, white port, Cocchi Americano, Saler's 9

Argentine Cynar Julep - Cynar, mint, grapefruit, lemon juice 10

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**
- Seasonal**, "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**, "Stiegle" AUT. 3.2% (16oz can) **6**
- 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**
- Non-Alcoholic**, "Clausthauler" DE. 0.45% (12 oz bottle) **5**

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 Joker 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.

Ribeira Sacra | **Envinate** "Lousas Aldea" | Mencia blend '15 50.

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 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.

Rosado

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

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.*

Rosado

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

White

Rioja | **Lopez de Heredia** "Gravonia" | *Viura* '07 50.

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 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.



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.

Rosado

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

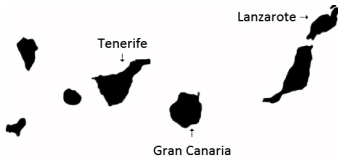
Red

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

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

Extramadura | **Envinate** "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 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.

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.

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 '13 40.

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* '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**

iVALE!