

# 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  
**King Spot Prawns**, shrimp paste 9/ea.  
**Trout Skewer**, romaine, porcini 5

## BOARDS

**Charcuterie Board** 20.  
**Seafood Board**, selection of house made conservas and escabeche 20.  
**Cheese Board**, La Dama (Sheep, ESP), La Peral (ESP), Puigpedros (ESP) 7 ea/19.v

## SMALLER

**Oysters**, horseradish, kraut 3/each.  
**Papas Bravas**, nutritional yeast, pimenton, aioli\* 7. v  
**Smoked Cod Toast**, radishes, bottarga, cultured butter 9.  
**Seafood Salad**, prawns, clams, citrus, fennel, chile, black olive\* 15.  
**Beef Tartare**, black trumpet mushroom, garlic chips, celery, capers 15.  
**Albacore Crudo**, preserved citrus, seaweed, mandarin, kohlrabi\* 15.  
**Aguachile**, trout, ginger, avocado, rhubarb, cabbage \* 15.  
**Charred Asparagus**, radish, new potato, soft egg, tonnato, mojama 12.  
**Sheep Cheese Toast**, ramps, golden raisins, pine nuts, olio nuovo 12. v Δ  
**Celery Salad**, dried apricot, mint, garrotxa, banyuls vinegar 10. v  
**Grilled Gem Wedge**, anchovy vinaigrette, manchego, breadcrumbs 12.  
**Roasted Carrot Salad**, red wheat, spring onions, pistachio, sheep cheese 12. v Δ  
**Grilled Cabbage**, dried cherry, chickpea miso, puffed rice, horseradish 10. v



## LARGER

**Sourdough Flatbread**, green chickpea, kale sprouts, nigella seed, pecorino 12. v  
**Salt Cod Fritters**, romesco, sauerkraut, bull kelp 12. Δ  
**Grilled Sardine**, salsify chips, wild onion, cranberry bean, hot sobrasada\* 14.  
**Burger**, cheddar & american cheese, cabbage, special sauce, grilled onion 12  
| add bacon +4, add foie gras +16 |  
**Roasted Iberico Pork**, bacon chop, collard raab, rhubarb-clam relish 18.  
**Steamed Littleneck Clams**, spicy tripe, tomato, hominy, charred scallion 17  
**Chicken Meatballs**, polenta, tahina, cilantro, ricotta, tomato ragu 18.  
**Fideos**, spigariello, oyster mushroom, almond picada, aioli\* 18. v Δ  
**Beef Shortrib**, pomegranate, jalapeno, turnip, cilantro, sesame 19.  
**Trofie Pasta**, seafood bolognese, pea shoots, mint, 'nduja 19  
**Halibut Chop**, sunflower, rapini, green garlic, horseradish 25.  
**Pacific Octopus**, olive, citrus, calabrian chile, panisse, sunchoke chips 26.  
**BCV Paella**, fried chicken, bone marrow, clams, chermoula, 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

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

# 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 curd, cacao nib 5. v
- Chocolate Toast**, pistachio, brown butter crumble 8. vΔ



### SMALL

- Salt Cod Fritters**, green garlic, bacon, romesco, kelp 12. Δ
- Flatbread**, english pea, nigella, kale sprout 10. v
- Kohlrabi**, green wheat, dried cherry, hazelnut, ricotta 10. vΔ
- Rapini Caesar**, anchovy, egg, breadcrumbs 10.
- Grilled Mackerel Toast**, potxa beans, calcot, 'nduja 10.
- English Muffin**, smoked mackerel, cream cheese, dill 11.
- Sheep Cheese Toast**, fava tops, mint, olio nuovo 10. v

### SIDES 5.

- Bacon**
- Sausage**
- 2 Fried Eggs**
- Potatoes**
- Avocado**
- Greens**
- Ken's toast + jam**
- Churros**

### LARGE

- BCV Breakfast**: olive oil fried eggs, brava potato, greens, romesco, toast 11.v  
add bacon, merguez sausage, grilled avocado 4.
- Fried Chicken**, churros, honey, manchego, black pepper 14.  
substitute fried oyster mushrooms 2.
- Tripe and Hominy Cazuela**, tomato, charred scallion, olive oil fried egg 15.
- Chicken Meatball Cazuela**, bomba rice grits, tomato, cilantro, tahina, poached egg 15.
- Rotisserie Lamb Cazuela**, artichoke, chickpeas, salsa verde, baked egg 16.
- 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, merguez sausage, avocado 2.

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20% gratuity charged to parties of 6 or more.

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## HAPPY HOUR

Open - 6pm | Tue - Fri

3pm - 6pm | Sat - Sun

### FOOD

<b>Marinated Olives</b> .....	<b>3</b>
<b>Valencia Almonds</b> , basque chile v .....	<b>3</b>
<b>Oysters</b> , horseradish .....	<b>2.50/each</b>
<b>King Prawns</b> .....	<b>7/each</b>
<b>Merguez Bun</b> , sauerkraut, chermoula .	<b>.5/each</b>
<b>Salt Cod Fritters</b> .....	<b>2/each</b>
<b>Chicken Meatballs</b> .....	<b>3/each</b>
<b>Grilled Sardine</b> .....	<b>7/each</b>
<b>Trout Skewer</b> .....	<b>4/each</b>
<b>Papas Bravas</b> , aioli v .....	<b>5</b>
<b>Artichoke a la plancha</b> , aioli, lemon v .....	<b>8</b>
<b>Fried Chicken</b> , cacio e pepe .....	<b>7</b>
<b>Beef Tartare</b> , black trumpet, celery .....	<b>12</b>
<b>Yellowtail Crudo</b> , citrus, seaweed, celery root	<b>12</b>
<b>Grilled Gem Wedge</b> , anchovy .....	<b>8</b>
<b>Celery Salad</b> , dried apricot, garrotxa .....	<b>8</b>
<b>Flatbread</b> , kale sprouts, green chickpea v .....	<b>9</b>
<b>Lamb flatbread</b> , turnips, chermoula, .....	<b>10</b>
<b>BCV Burger*</b> - cheddar & american cheese, cabbage, special sauce, and grilled onion	<b>9</b>
add bacon +2	
<b>Steamed Clams</b> , tripe, hominy, tomato .....	<b>12</b>
<b>Spanish Cheese Board</b> , accompaniments	<b>12</b>
<b>Charcuterie Board</b> , accompaniments .....	<b>14</b>

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# 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

Cava Rosado Ancestral | **Vegas Altas** | *Xarel-lo, Macabeo, Cab Sauv.* NV 10

## WHITE

Basque | **Gorronzona Txakoli** | *Hondarribi Zuri* '15 12

Rioja | **Bodegas Genoli "Ijalba"** | *Viura* '16 8

Galicia | **Via Arxentea** | *Godello, Treixadura* '16 12

Rias Baixas | **Albamar** | *Albariño* '16 12

## ROSADO

Penedès | **Celler Pardas** | *Sumoll* '16 11

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

## RED

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

Rioja | **Artuke** | *Tempranillo* '16 10

Penedès | **Celler Pardas "Sus Scorfa"** | *Sumoll* '16 12

Montsant | **Vinyes d'en Gabriel "L'Heravi"** | *Garnatxa* '15 11

## VINO de JEREZ

### Flight of Three 14

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

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

Manzanilla | **Equipo Navasos** | *Sanlucar de Barremeda* 13

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

Cava Gran Reserva | **Celler Recaredo "Terrers"** | *Macabeu, Xarel-lo '09* 70

Cava Brut Nature Reserva | **Can Feixes** | *Macabeu, Pinot Noir '09* 50

Brut Nature | **Los Bermejos** | *Malvasia '13* 70

Brut Nature Rosado | **Los Bermejos** | *Listan Negro '14* 70

## WHITE

Basque | **Bodegas Arzabro Txakoli** | *Hondarribi Zuri '15* 48

Basque | **Gorrondona Txakoli** | *Hondarribi Zuri '15* 46

Rias Baixas | **Albamar** | *Albariño '16* 46

Rias Baixas | **Do Ferreiro "Cepas Vellas"** | *Albariño '16* 79

Galicia | **Via Arxentea** | *Godello, Treixadura '16* 46

Galicia | **Bodega Valdesil** | *Godello '16* 50

Rioja | **Exopto "Horizonte"** | *Viura, Malvasia, Garnatxa Blanco '16* 64

Tenerife | **Envinate "Benje"** | *Listan blanco '16* 45

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

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

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

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

Penedès | **Celler Pardas** | *Sumoll '16* 45

# WINE



## RED

- Asturias | **Dominio del Urogallo "Retortoiro"** | Verdejo Tinto blend '13 70  
Asturias | **Dominio del Urogallo "La Zorrina"** | Carrasquin blend '13 75  
Basque | **Gorronдона Txakolina Tinto** | Hondarribi Beltza '15 50  
Penedès | **Celler Pardas "Sus Scorfa** | Sumoll '16 45  
Ribeira Sacra | **D. Ventura "Vina Caneiro"** | Mencía '15 55  
Bierzo | **La Vizcaina "La Vitoriana"** | Mencía '14 70  
Rioja | **Artuke** | Tempranillo, Viura '16 40  
Rioja Reserva | **Hermanos Pecina** | Tempranillo, Graciano, Garnatxa '11 60  
Rioja Crianza | **Remelluri** | Tempranillo blend '11 75  
Tenerife | **Monje Tradicional** | Listan Negro, Negro Mole, Listan Blanco '14 40  
Lanzarote | **Los Bermejós** | Listan Negro '12 46  
Jumillo | **Oscar Olmos "La Princesa"** | Monastrell '12 40  
Priorat | **Buil & Giné** | Garnatxa '15 55  
Castilla La Mancha | **Pago Florentino** | Tempranillo '13 45  
Vinos de Madrid | **4 Monos "GR10"** | Garnatxa, Carineña, Syrah '15 45

## SHERRY

- Fino | **Valdespino "Inocente"** | De la Frontera **34** (750ml)  
Fino | **Cesar Florido Cruz del Mar** | Chiponia **22** (375ml)  
Fino | **Fernando de Castilla "Antique"** | Jerez de la Frontera **40** (500ml)  
Manzanilla | **Valdespino "Deliciosa"** | Sanlúcar de Barremeda **36** (750ml)  
Manzanilla | **Valdespino en Rama** | Sanlúcar de Barremeda **18** (375ml)  
Manzanilla | **Hidalgo Pasada** | Sanlúcar de Barremeda **55** (750ml)  
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"** | Sanlúcar de Barremeda **32** (500ml)