

# BAR CASA VALE

## PINTXOS

**Marcona Almonds**, basque chile 5. vΔ  
**Spanish Marinated Olives** 5. v  
**BCV Pickles + Capers** 4. v  
**Fried Olives**, mortadella, chile mayo 6.  
**Gilda**, anchovy, olive, piparras 5.  
**Chicharrones**, dried shrimp, lime 6.

**Anchovy Two Ways**, toasted levain 5.  
**Cod Skewer**, dill, walnut, horseradish 9. \*Δ  
**Chicken Thigh Skewer**, turmeric 7.  
**Pork Loin Skewer**, fresh bay leaf 7.  
**Ken's Artisan Bread**, tomato oil 4. v  
**Chicken Liver Mousse Montadito** 9.

## TAPAS

**Tide Point Oysters**, WA. 1/2 doz. 18.  
**Sea Urchin\***, sourdough, lardo 14.  
**Geoduck\***, artichoke, olio nuovo 18.  
**Jamon Iberico** Cinco Jotas, ESP. 20.  
**Charcuterie Board**, accompaniments 20.  
**Seafood Board**, house selection 20.  
**Cheese Board**, accompaniments ea. 7/19  
**Nuestras Papas Bravas**, aioli\* 5. v  
**Stuffed Mussels**, leeks, sobrasada 6.  
**Broccoli Salad\***, tonnato, radish, turnip, lovage, poppyseeds 10.  
**Grilled Flatbread**, green chickpea, kale sprouts, nigella seed 9. v  
**Celery Salad**, fennel, dried apricot, mint, toasted almond, manchego reserva 10. vΔ  
**Escarole Caesar**, olive oil fried duck egg\*, anchovy, croutons, bottarga 10.  
**Frito Mixto**, delicata squash, cardoon, sweet onion, garrotxa, black pepper 10. v  
**Bay Scallop Crudo\***, crab apple, celery, horseradish 15.  
**Beef Tartare\***, moroccan olive, celtuce, egg yolk, shellfish mayo, salsify chips 13.  
**Yellowtail Crudo\***, green coriander, kohlrabi, watermelon radish, sesame 15.  
**Roasted Cauliflower**, sprouted barley, golden raisin, sunchokes, fried caper 9. v  
**Grilled Cabbage**, seckel pear, sheep milk cheddar, puffed rice, chickpea miso 10. vΔ  
**Carrots en Vinagreta**, sunflower, black garlic, feta, avocado, grapefruit 10. v

## RACIONES

**Grilled Spot Prawns\***, shrimp toast, shrimp head mayo 15.  
**Fideos**, cauliflower ragú, spigariello, cippolini onion 16. v Δ  
**Saffron Bucatini**, cuttlefish, clams, tomato, aioli 18.  
**Steamed Clams**, fennel sausage, pork shank, tomato braised tripe, chickpeas, mint 18.  
**Seared Foie Gras**, pineapple, tomato, fresh jamon 19.  
**Pork Belly** endive, apple, dried scallop 15.  
**Charred Mackerel**, sunchoke, calcots, sobrasada\* 14.  
**BCV Burger**, mahon & american cheese, red cabbage, special sauce, grilled onions 10. | add bacon 2 |  
**Monterey Squid** a la plancha, purgatorio beans, salsa verde, smoked bone marrow 16.  
**Romesco de Peix**, black cod, cardoon, hominy, shellfish broth, marcona almond romesco 18.  
**Albondigas**, chicken meatballs, flint corn, tahina, miti-crema, crispy chicken skin 15.  
**Octopus**, pannise, olives, satsuma, calabrian chile, potato 18.

## PLATOS FAMILIARES

**Grilled Sea Bass**, fennel, aioli, grilled lemon Δ 29.  
**Roasted Suckling Pig**, stewed chickpeas, salbitxada Δ 34.  
**Lamb Mixed Grill**, green wheat harira, salsa verde 35.  
**Dry Aged Ribeye**, calçot, romesco 45.  
**BCV Paella**, fried chicken, sweetbreads, morcilla, clams, mussels, arroz negro, chermoula, espelette aioli 35.

## FAMILY STYLE DINNER

**\$50 per person**, full table participation required.

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\* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase the risk of foodborne illness  
18% gratuity charged to parties of 6 or more.

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

# BAR CASA VALE

## GLASS POURS

### 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

### SPARKLING

- Cava Brut Res. | **Avinyo** | *Macabeu, Xarel-lo, Parellada* '14 11
- Cava Rosado | **Vegas Altas** | *Xarel-lo, Macabeo Cab Sauv.* 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

- Calabria, IT. | **Sergio Arcuri** "Il Marineto" *Gaglioppo* 11

### RED

- Monterrei | **Fraga Do Corvo** *Mencia* '16 11
- Priorat | **Buil & Giné** *Cariñena, Garnacha* '13 11
- Alicante | **Una Noche Y Un Dia** *Garnacha* '16 12
- Alicante | **Primitivo Quiles "cono 4"** *Monastrell* '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

### NON-ALCOHOLIC | CAFÉ

- Topo Chico 3 | Vichy Catalan mineral water (500ml) 6 | (1l) 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 house lemonade 4
- Stumptown espresso, americano, or cold brew coffee 3

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## HAPPY HOUR

### FOOD

<b>Marinated Olives</b> v .....	<b>3</b>
<b>Grilled Spot Prawns</b> .....	<b>3/each</b>
<b>Marcona Almonds</b> , basque chile v .....	<b>3</b>
<b>Chicharrones</b> , dried shrimp, lime.....	<b>4</b>
<b>Nuestras Bravas</b> , aioli v .....	<b>5</b>
<b>Beef Tartare</b> , dried olive, egg yolk, celtuce.....	<b>9</b>
<b>Yellowtail Crudo</b> , green coriander, kohlrabi.....	<b>6</b>
<b>Escarole Salad</b> Δ fried egg, anchovy.....	<b>6</b>
<b>Black Cod Skewer</b> , dill, walnut, horseradish...7	
<b>Pork Loin Skewer</b> , fresh bay leaf, salbitxada...6	
<b>Chicken Thigh Skewer</b> , turmeric yogurt .....	<b>5</b>
<b>Charred Mackerel</b> , calcot, sobrasada .....	<b>8</b>
<b>Smoked Pork Roll</b> , broccoli, tonnato.....	<b>9</b>
<b>Steamed Clams</b> , tomato, merguez, chickpea.7	
<b>Lamb Flatbread</b> , yogurt, cabbage .....	<b>9</b>
<b>Chickpea Flatbread</b> , brussel sprouts v .....	<b>9</b>
<b>Chorizo Sausage</b> , fennel, pomegranate .....	<b>9</b>
<b>Calamari Sandwich</b> , fennel, salsa verde .....	<b>9</b>
<b>Shrimp Roll</b> , bacon, celery root, ginger.....	<b>14</b>
<b>BCV Burger*</b> - Mahon & American cheese, red cabbage, special sauce, and grilled onion	<b>7</b>
	add Bacon +2
<b>Spanish Cheese Board</b> , accompaniments	<b>12</b>
<b>Charcuterie Board</b> , accompaniments .....	<b>14</b>

\* 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

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

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# COCKTAILS

## APERITIVO - *glass/pitcher*

- Amontillado Cobbler** - amontillado, citrus, demerara 9/27
- Kalimotxo** - vino tinto, Coca Cola, lemon 9/27
- Sangria** - vino tinto or blanco, brandy, citrus, demerara 9/27
- Aliados Spritz** - Krogstad Aquavit, fortified wine, cava 10/30
- 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!!

- Adonis** - Lustau East India, sweet vermouth, orange bitters 10
- Picon Punch Royale** - House picon, grenadine, lemon, cava 10
- La Ley Mojada** - Volstead vodka, Cocchi Rosa, lime juice, tonic 10
- Picador** - Blanco tequila, Atxa blanco vermouth, chartreuse 12
- Argentine Cynar Julep** - cynar, grapefruit, citrus, demerara, mint 12
- 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 | **hot or not** |
- Añejo Daiquiri** - Matusalem 15, El Dorado 5, lime, demerara syrup 12
- Masala Hot Toddy** - Bourbon, Chai Tea, lemon, house picon 9
- PX Old Fashioned** - Mt. Gay Rum, pedro ximénez, angostura 10
- Creole Cocktail** - Wild Turkey Rye, picon, vermouth, benedictine 12
- Mudslide Flip** - Tia Maria, pedro ximénez, whole egg, nutmeg 9



## BEER/CIDER

### DRAFTS

- Spanish Lager**, "Estrella Damm" ESP. 5.2% **4/6**
- Pilsner**, "pFriem Family Brewers" OR. 4.9% **4/6**
- Altbier**, "Occidental Brewing Co." PDX. 5.3% **4/6**
- India Pale Ale**, "Breakside Brewery" PDX. 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**
- 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 mineral water (500ml) **6** (1l) **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 Caneiro” | Mencia '12 55.

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.

### 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 | **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 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** "Terrors" | *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.

## Red

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

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

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





## WINE



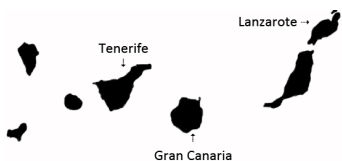
**Madrid & Central Spain** *Walk in any direction from bustling Madrid to find yourself lost on vast plains and in bountiful valleys of vineyards where sun soaked days leave wines bursting with flavor, and cool breezy nights ensure even balance.*

### White

Duero | **Isaac Cantalapedra** "Cantayano" | Verdejo '15 46.  
Tierra de Leon | **Pardevalles** | Albarín Blanco '16 38.

### Red

Castilla Y Leon | **Alfredo Maestro** "Vina Almate" | Tempranillo '15 36.  
Castilla La Mancha | **Pago Florentino** | Tempranillo '13 45.  
Alicante | **Primitivo Quiles** "Raspay" | Monastrell '08 35.  
Valencia | **Les Foes** "Les Coves De Virnroma" | Garnacha '15 50.



**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 Bermejos** | Malvasia '13 70.  
Lanzarote Brut Nature Rosado | **Los Bermejos** | Listan Negro '14 70.

### White

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

### Red

Tenerife | **Envinate** "Benje" | Listan Prieto, Tintilla '15 45.  
Tenerife | **Envinate** "Vidueno" | Listan Prieto, Listan Blanco '13 52.  
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

Vinho Verde | **Muros Antigos** | Avesso '16 42.  
Dao, PT | **Quinta dos Roques** | Encruzado '14 38.  
Corsica, FR | **Domaine Leccia** | Muscat Sec '14 36.

## 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.  
Calabria, IT | **Sergio Arcuri** "Il Marineto" | Gaglioppo '15 38.

## Red

Alentejo, PT | **Eladio Pineiro** | Aragonez, Alicante Bouschet '06 53.  
Corsica, FR | **Domaine Leccia** | Grenache, Niellecciu '14 45.  
Sicily, IT. | **Tami** | Frappato '16 42.

**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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