

BAR MENU

BITES

PAN CON TOMATE—2

Toasted bread rubbed with tomato, garlic, and olive oil ~ ordered by the piece

CROQUETAS DE JAMÓN—6

3 creamy Jamón croquettes, quince purée

CROQUETAS DE SETAS—6

3 creamy mushroom croquettes, truffle allioli

PATATAS BRAVAS—6

Crispy potatoes, salsa brava, pimentón, garlic allioli

PATATINAS—6

Sweet and spicy house-made potato chips, whipped miti crema

BOCADITO DE JAMÓN—9

1/2 crispy baguette, 18 month aged Serrano ham, Manchego cheese, tomaquet

MINI HAMBURGUESA—12

2 sliders, sobrasada-bacon jam, crispy Manchego cheese, garlic allioli

BIKINI—8

Jamón Serrano and Burrata grilled cheese sandwich, truffle allioli

CHURROS CLÁSICOS—6

5 pieces traditional fried dough dusted with cinnamon sugar served with choice of sauce: dulce de leche, hot chocolate, or nutella

PULPO Y PAPAS

ORDER THE OCTO-SHOT AND GET FREE;

PATATINAS

OR PATATAS BRAVAS

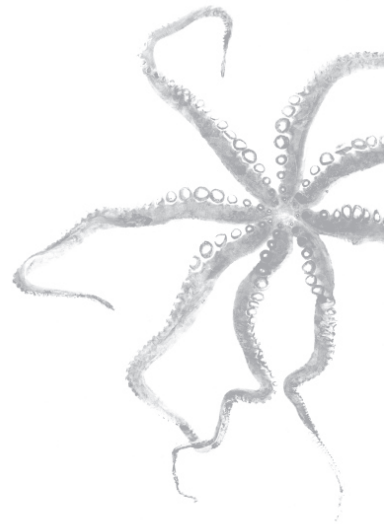
Serves six shots (even an octopus needs two legs to stand on!)

EL CHUPITO—35

House shot, Tequila, Licor 43, Fresh Lime

CHOICE OF LIQUOR *ask your bartender*

Vodka, Gin, Tequila, Rum or Whiskey



BAR MENU

VINOS WINE

WHITE

Verdejo ~ Manchuela

ROSÉ

Tempranillo ~ Castilla y León

RED

Tempranillo ~ Castilla y León



MINI MARTINIS



CLASSIC MARTINI—7

Vodka or Gin, Dry Vermouth



DIRTY MARTINI—7

Vodka or Gin, Dry Vermouth, olive brine



ESPRESSO MARTINI—8

Prairie Organic Vodka, Torres 10 Brandy, Licor 43, Espresso, Demerara



BEBIDAS DRINKS

SANGRÍA

Our classic Red, White, or Rosé Sangría



FORGET-ME-NOT (ZERO PROOF)—6

Butterfly Pea Flower, Thyme, Honey, Lime, Ginger Beer

CERVEZA—8

Select Seasonal or Spanish Beer

SHISHITO MARGARITA

Shishito Pepper Infused Tequila, Fresh Lime

