



## TAPAS

### WARM CASHEW NUTS

Curry leaves, spices 6

### OLIVES

Mixed Italians, orange zest, olive oil 7

### CREAMY RICOTTA DIP

Fresh ricotta, mint, rosemary, honey, pomegranate 10

### SHISHITO PEPPER

Flaky sea salt 6

### HAM & CHEESE CROQUETAS

Mushrooms, sweet onion jam 11

### PAN CON TOMATE

Toasted sourdough, marinated tomatoes, aioli 6  
"add jamon serrano" 12

### CAESAR SALAD

Classic dressing, croutons, anchovies 15

### ARTISAN BURRATA

Lolly bomb tomatoes, sweet corn, balsamic 18

### CLASSIC STEAK TARTARE

Quail egg, crostini 16

### TORTILLA

"Classic spanish", aioli, piquillo pepper 9

### ARTICHOKE & SPINACH DIP

Gratine, crostinis 14

### SHRIMP FRITTERS

Extra crispy jumbo shrimps, aioli 11

### PAPAS BRAVAS

Spicy smoked paprika salsa, aioli 10

### ROMAN FRIED ARTICHOKE

Crispy artichokes heart, fleur de sel, lemon & aioli 11

## & MORE

### LAMB MEATBALLS

Roasted eggplant, ricotta, tomato 14

### MAC N CHEESE

Monterey jack cheese, cremini mushrooms 16

### CURRIED VEGETABLES

Coconut milk, squash & cauliflower (v) 17

### PULLED PORK SANDWICH

Torched pineapple, red cabbage, pretzel hoagie bun 14

## RAW BAR

### OYSTER OF THE DAY

½ Dozen, mignonette 15

### SHRIMP COCKTAIL

3 Jumbo size, horseradish cocktail sauce 14

## CONSERVAS

"Served with lemon, salted butter & sourdough"

### BOQUERONES

White anchovies in white wine vinegar, Spain 8

### THE CLASSIC

Wild sardines in olive oil "Matiz" Spain 11

### THE TINY

Wild small sardines with sweet pequillo peppers "Matiz" Spain 12

### THE SPANISH

Sardines served with Spicy piri piri pepper in olive oil "Matiz" Spain 13

### THE SPICY

Sardines served with Tomoto & hot chili peppers "Marocco" 10

### THE SMOKY

Sardines, Lightly smoked in olive oil "Matiz" Spain 12

### ATLANTIC LOBSTER

Lemon infused olive oil, Canada 42

### SCALLOPS

Small scallops in sauce "Ramon Pena" Spain 46

### OCTOPUS

Wild-caught in Spanish olive oil "Matiz" Spain 26

### SQUID

In black ink sauce "Lanaval" Spain 18

### MACKEREL

Pure olive oil "Matiz" Spain 15

### WILD HERRING FILET

Cracked pepper, "Bar Harbor" Canada 18

# CURED MEAT

## PATE DE CAMPAGNE

Country style, US 9

## CHORIZO PICANTE

Dry spicy sausage, Spain 7

## SCHALLER & WEBER PASTRAMI

New york city style 12

## DUCK RILLETTE

Rustic duck spread, US 10

## JAMÓN SERRANO

Spanish cured ham 12

# CHEESE 9 each

## WILLOUGHBY

Cow, 3 mo, Vermont

## HUMBOLDT FOG

Goat, California

## HUDSON VALLEY CAMEMBERT

Cow & sheep, Vermont

## CABOT CLOTHBOUND

Cow, 14 mo, Vermont

## ALPHA TOLMAN

Raw cow, 12 mo, Vermont

# MORE TO SHARE

## CHEESE PLATE

Cheese selection, condiment, dried fruit 28

## CHEF'S SELECTION

Assortment cheese & charcuterie 32

## CHARCUTERIE BOARD

Cured meat selection, Pickles, grain mustard 30

# SWEETS

**DARK CHOCOLATE MOUSSE** Tasted nuts 9

**BERRY CRUMBLE** Sour cream 9

# COCKTAILS

## REBUJITO OLOROSO \$14

Lustau Dry Oloroso Sherry, Lemon Juice, Simple Syrup, Seltzer

## IRVING SPRITZ \$18

Forthave Red Aperitivo, Cocchi Americano, Azimut Cava Brut Nature, Seltzer

## NY SOUR \$15

Fort Hamilton Rye Whiskey, Lemon Juice, Egg White, Simple Syrup, Red Wine Float

## A DAMN GOOD MARTINI \$16

American Distilling Co Vodka or Isolation Proof Gin, Dry Vermouth

## CORPSE REVIVER NO. 2 \$18

Isolation Proof Gin, Cocchi Americano, Giffard Triple Sec, Lemon Juice, Absinthe Rinse

## BLANCA \$16

Derrumbes Mezcal, Cocchi Americano, Salers Gentian Aperitif

## RUM BOULEVARDIER \$16

Smith & Cross Jamaican Rum, Forthave Red Aperitivo, Dolin Rouge

## NOT AN ESPRESSO MARTINI \$18

American Distilling Co Vodka, Forthave Brown Coffee Liqueur, Faccia Bruto Amaro Gorini, PX San Emilio Sherry, Simple Syrup

**MON to FRI 4/7 PM**  
**SAT & SUN 3/7 PM**

**HAPPY HOUR**

**OYSTERS \$1**

**WINES ON TAP** glass \$7 / carafe \$20

**MARTINI, NY SOUR, RUM BOULEVARDIER \$10**