

# LATE NIGHT

**TORTILLA** "Classic Spanish", aioli, piquillo pepper 9

**PATE DE CAMPAGNE**  
Country style, local 9

**CHEESE PLATE** Seasonal  
condiment, dried fruit 26

## TINNED FISH & SEAFOOD

"Served with lemon, salted butter and sourdough"

**BOQUERONES** White anchovies in white wine vinegar, Spain 8

**SARDINES** Wild in olive oil "Matiz" Spain 11

**SARDINES** Skinless, boneless in olive oil "Connetable" France 10

**SARDINES** Spicy piri piri pepper in olive oil "Matiz" Spain 13

**SARDINES** Tomato & hot chili peppers "ن الحلب" Morocco 11

**SARDINES** Lightly smoked in olive oil "Matiz" Spain 12

**MACKEREL** Pure olive oil "Angelo Parodi" Italy 16

## BITES

**OLIVES** Mixed Italians, orange zest, Evoo 7

**PAN CON TOMATE** Toasted sourdough, marinated tomato, aioli 6 "add jamon serrano" 12

**DUCK RILLETTE** Rustic duck spread, local 10

**CHEF SELECTION** Assortment cheese & cured Meat 29

**SQUID** Chunks in American sauce "Palacio de Oriente" Spain 16

**SQUID** Stuffed, black ink sauce "Palacio de Oriente" Spain 18

**OCTOPUS** in Galician sauce "Conservas de Cambados" Spain 32

**SCALLOPS** Small scallops in sauce "Ramon Pena" Spain 46

**RAZOR SHELLS** in Brine "Ramon Pena" Spain 44

**SEA URCHIN CAVIAR** "Ramon Pena" Spain 84

## COCKTAILS

**REBUJITO OLOROSO** \$14

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

**HOUSE SPRITZ** \$18

Forthave Red Aperitivo, Azimut Cava Brut Nature, Seltzer

**LION'S TAIL** \$15

Deadwood Bourbon, Allspice Dram, Lime Juice, Bitters, Simple Syrup

**MARTINI** \$16

Aria Portland Gin or Vodka, Dry Vermouth

**SPICY PALOMA** \$16

Jalapeno Infused Mezcal, Grapefruit Juice, Lime Juice, Simple Syrup, Salt, Seltzer

**PARKSIDE GIMLET** \$15

Vodka, PM Spirits Fino Sherry, Lime Juice, Geinmaicha and Cucumber Syrup

**CORPSE REVIVER NUMBER 2** \$18

Aria Portland Gin, Cocchi Americano, Curaçao, Lemon Juice, Absinthe Rinse

**ANDAR CONMIGO** \$16

Gran Agave Tequila, Amaro Pasubio, Dry Vermouth, Bitters



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

**OYSTERS** \$1

**TAP WINE**, White, Rose, Red glass \$6 / carafe \$18

**MARTINI, REBUJITO OLOROSO, LION'S TAIL** \$10

## SWEETS

**CHOCOLATE FONDANT** Yogurt ice cream 9

**APPLE TART** Vanilla ice cream 9