



TAPAS

WARM CASHEW NUTS

Curry leaves, spices 6

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

SALT ROASTED BEET SALAD

Hazelnut, goat cheese, sherry vinaigrette 14

HAM & CHEESE CROQUETAS

Mushrooms, onion jam 10

ARTICHOKE & SPINACH DIP

Gratiné with crostinis 13

LAMB MEATBALLS

Roasted eggplant, ricotta, tomato 14

HAND CUT STEAK TARTAR

Quail egg, crostinis 16

FALL VEGETABLES CURRY

Coconut milk, squash and cauliflower (v) 16

OLIVES

Mixed Italians, orange zest, olive oil 7

SHISHITO PEPPER

Flaky sea salt 6

CRISPY ARTICHOKE ARUGULA

SALAD Lemon vinaigrette 10

TORTILLA "Classic Spanish", aioli,

piquillo pepper 9

ITALIAN BURRATA

Delicata, Squash, spicy honey 18

PEAR RACLETTE TARTINE

Pesto, radishes 12

PAPAS BRAVAS

Spicy smoked paprika salsa, aioli 9

MAC N CHEESE

Monterey jack cheese, cremini mushroom 16

RAW BAR

OYSTER OF THE DAY ½ Dozen, mignonette 15

ROCKEFELLER OYSTER ½ Dozen, Baked the traditional way, 19

SHRIMP COCKTAIL 3 Jumbo size, horseradish cocktail sauce 14

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 12

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 "سلطان" Morocco 11

SARDINES Lightly smoked in olive oil "Matiz" Spain 12

MACKEREL Pure olive oil "Angelo Parodi" Italy 16

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

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

OCTOPUS Wild in olive oil "Matiz" Spain 26

SCALLOPS Small scallops in sauce "Ramon Pena" Spain 46

RAZOR SHELLS in Brine "Ramon Pena" Spain 44

SEA URCHIN CAVIAR "Ramon Pena" Spain 84

CURED MEAT

PATE DE CAMPAGNE Country style, local 9

DUCK RILLETTE Rustic duck spread, local 10

CHORIZO PICANTE Dry spicy sausage, Spain 7

JAMÓN SERRANO Spanish cured ham 12

PISTACHIO MORTADELLA Italy, 12

CHEESE 9 each

WILLOUGHBY cow milk, 3 mo, Vermont

HUMBOLDT FOG goat milk, California

HUDSON VALLEY CAMEMBERT cow & sheep milk, Vermont

CABOT CLOTHBOUND cow milk, 14 mo, Vermont

ALPHA TOLMAN raw cow milk, 12 mo, Vermont

MORE TO SHARE

CHEESE PLATE Seasonal condiment, honeycomb 28

CURED MEAT PLATE Pickles, Seasonal condiment 30

CHEF'S SELECTION Assortment cheese & cured Meat 32

SWEETS **DARK CHOCOLATE MOUSSE** Toasted nuts 9
BERRY CRUMBLE Sour cream 9

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborn illness

COCKTAILS

REBUJITO OLOROSO \$14

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

HOUSE SPRITZ \$18

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

LION'S TAIL \$15

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

MARTINI \$16

Isolation Proof Gin or Vodka, Dry Vermouth

SPICY PALOMA \$18

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 \$7 / carafe \$20

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