

LATE NIGHT

TORTILLA "Classic Spanish", aioli, piquillo pepper 9

PATE DE CAMPAGNE
Country style, local 9

CHEESE PLATE Seasonal
condiment, honeycomb 28

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 Tomoto & 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 32

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

SWEETS

DARK CHOCOLATE MOUSSE Toasted nuts 9

BERRY CRUMBLE Sour cream 9