TUESDAYS \$1 oysters



WEDNESDAYS \$11.50 RAIRE burger

TAPAS/SMALL PLATES

PATATAS BRAVAS 6

garlic aioli, salsa brava, smoked paprika

ORGANIC CRISPY ARTICHOKES 10

black garlic aioli, pickled red onion, sweet gorgonzola

SPANISH SARDINES 10.5

deboned fresh sardines, garlic-parsley picada

MUSSELS 11

Bang Island Maine mussels, coconut milk, green curry, garlic, wine

CALAMARI A LA ROMANA 9

lemon aioli, smoked paprika, rice flour

OCTOPUS 12.5

squid ink romesco sauce*, pickled red onions *contains nuts

GAMBA AL AJILLO 12

shrimp with garlic, serrano peppers, sherry, crystal bread

CROQUETAS OF THE DAY 9

GRILLED CHORIZO 8.5

lemon aioli

MEATBALLS 9

house ground prime meat & chorizo, tomato sauce, manchego, grilled bread

PINTXO MORUNO 11.5

lamb tenderloin, couscous, mojo verde

SALADS

CAESAR 9

charred croutons, manchego cheese & colatura di alici

HARVEST SALAD 10

roasted acorn squash, baby kale, goat cheese, pumpkin seeds, red onion, charred tomato vinaigrette

MARGARITA 10

fresh lime juice, orange liquor, tequila or mezcal

COCKTAILS

BLOOMER 12

black rum, red vermouth, lime juice, agave, passion fruit puree

HOUSE MARTINI 12

Spanish gordal olives, vodka or gin, vermouth



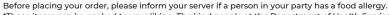
CHARDONNAY, SAUVIGNON BLANC OR BLANCO DE TEMPRANILLO 10

GARNACHA ROSE 10

TEMPRANILLO, CABERNET SAUVIGNON, OR GARNACHA 12

BEER

ESTRELLA 6
BROOKLYN IPA 6
GREENPORT LEAF PILE ALE 6



*These items can be cooked to your liking. The kind people at the Department of Health Services would like us to inform you that consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.