

# COCKTAILS

## SHERRY LESSON 13

### BEDOUIIN (M)

Coconut-Washed Fino, Svedka Vodka, Becherovka, Lime, Orgeat, Bitters

### IBERIAN OLD FASHIONED (R)

Dos Maderas 5+5 Rum, House Cream Sherry, Toasted Pecan Bitters

### SHERRY COBBLER #1 (W)

Oloroso, Cranberry-Kumquat Marmalade, Lemon, Cranberry Bitters

### ADONIS (C)

Housemade Vermouth, Amontillado, Orange Bitters

## SPANISH GIN TONIC 10

### THE VACA TONIC \$12 (G)

Brooklyn Gin (NY), Frozen Gimlet, Fever Tree Mediterranean Tonic, Basil Blossom

### LA JACARANDA (G)

Mahon Gin (Spain), East Imperial Burma Tonic, Lavender Blossom, Lemon Peel, Coriander

### SEÑORITA (G)

G'Vine Floraison Gin (France), Fever Tree Elderflower Tonic, Fresh Apple, Star Anise

### ARABESQUE (G)

Koval Dry Gin (Illinois), Fever Tree Mediterranean Tonic, Grapefruit Peel, Juniper

## VERMUT DE GRIFO 14

(vermouth on tap)

### THE ROMA (H)

Housemade Vermouth, Gran Classico, Soda Water, Grapefruit Essence

### MARTINEZ (C)

Ransom Old Tom & Hayman's Old Tom Gins, Housemade Vermouth, Maraschino, Orange Bitters

### LA TURISTA (G)

Seasonal Sangria: Housemade Vermouth, Red Wine, Fresh Juices

### BOBBY BURNS (C)

Isle of Skye Scotch, Housemade Vermouth, Bénédictine, Angostura Bitters

## ORIGINALES 13

### STONED IN PARADISE (M)

Date-Infused Batavia Arrack, Lime, Coffee, Orgeat, Cardamom Bitters

### WATCH ME WHIP (T)

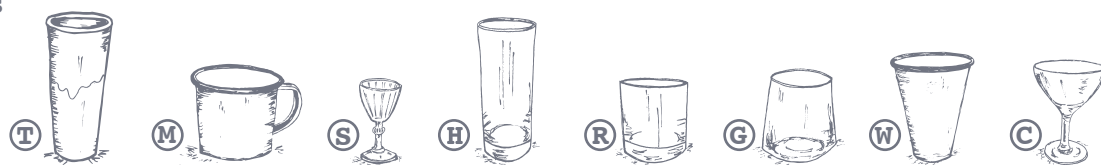
Capurro Pisco, Becherovka, Lime, Cinnamon, Pineapple

### AMPER & SAND (C)

Rittenhouse Rye, Bigallet China-China, Cherry Heering, Lemon

### DON'T FEAR THE REPO (R)

Cimarron Reposado, Ancho Reyes, St. George Spiced Pear, Lime, Sangria-Poached Pear



"Vermut de Grifo" is a staple in Spanish bars. We've developed our own recipe from over 20 botanicals, made entirely in-house. Try it on the rocks with an orange twist!

OUR WATER IS SERVED FILTERED OR SPARKLING AT A ONE TIME FEE OF \$1 PER PERSON

# COMIDA

## TAPAS

### OLIVOS MISTOS 6

Mixed marinated olives, orange, cumin

### PAN CON TOMATE 5

Toasted bread, garlic, olive oil, tomato pulp

### BIKINI SANDWICH 13

Paleta ibérica, manchego, truffles, panini

### CALAMARES A LA PLANCHA 10

Grilled calamari, stewed eggplant, salsa verde

### ERIZOS CON HUEVO 16

Fresh sea urchin scramble eggs, miso butter toast (add caviar: Mkt price)

### CARNE CRUDA 14

Beef tartar, cabrales blue cheese, marcona almonds, sherry shallots

### CALLOS 9

Braised beef tendon, tripe, tongue with garbanzo beans and pimenton

### ALBONDIGAS 12

Roasted lamb meatballs, lemon-yogurt, cucumbers

### TORTILLA ESPANOLA 6

Spanish omelet with onions, potatoes, peppers, aioli (add caviar: Mkt price)

### HUEVOS ESTRELLADOS 11

Broken eggs, fried potatoes, chorizo

### LA BOLA 8

Crispy potato balls with ground beef, aioli, spicy tomato sauce

### CROQUETAS DE POLLO 8

Creamy chicken fritters

### PULPO A LA GALLEGA 13

Warm Spanish octopus, fingerling potatoes, pimenton and Spanish olive oil

### TOMATE Y MOJAMA 14

Tomato salad, mojama, smoked trout roe, lemon-yogurt

### ENSALADA RUSA 9

Russian style salad, potato, confit tuna, beets, mayonnaise, carrots

### RABO DE TORO 14

Red wine braised beef oxtail, wild mushrooms

### CANELON DE POLLO AHUMADO 13

Smoked chicken cannelloni, foie gras sauce, sherry reduction

### HIGADO DE PATO 15

Seared foie gras, vanilla-apple compote, toasted pistachio

### DATILES CON JAMON SERRANO 9

Dates with blue cheese, serrano ham, and local honey

### ATUN CRUDO 14

Tuna tartare, balsamic nori purée, tomato and avocado

### BOTIFARRA 10

Grilled pork sausage, white bean purée, parsley salad

### ENSALADA DE BERRO 11

Watercress salad, butternut squash, vermouth vinaigrette, manchego, almonds

### HUESO AL HORNO 14

Roasted bone marrow, beef cheek toast, citrus

## AL LADO

### CATALAN SPINACH 9

Pickled raisins, pine nuts, candied orange

### PATATAS BRAVAS 8

Spicy potatoes, tomato sauce, garlic aioli

### ZANAORIAS CON YOGUR 8

Roasted heirloom carrots, pickled chillis, paprika-yogurt

### ZETAS AL AJILLO 8

Cremini mushroom, garlic and parsley

### COLIFOR 8

Roasted cauliflower, tahini, raisins, lemon

### ESPARRAGOS VERDE 11

Grilled asparagus, romesco, macrona almonds

### BRUSELAS 10

Brussels sprouts, chorizo, sherry gastrique

## EMBUTIDOS

### JAMÓN IBÉRICO CINCO JOTAS 36 per oz

Iberian ham 5j, aged 5 yrs, hand carved to order

### JAMÓN IBÉRICO FERMIN 28 per oz

Iberian ham fermin, aged 3 yrs, hand carved to order

### PALETA IBÉRICO FERMIN 18

Cured Iberian ham shoulder, boneless

### JAMÓN DE PATO 9

House cured duck ham

### CHORIZO DE PALACIOS 7

Cured Spanish chorizo de palacios

### CHORIZO BLANCO 7

Cured white chorizo de bilbao

### LA QUERCIA COPPA AMERICANA 12

Cured American style coppa

### LOMO 8

Cured pork loin

## QUESOS

Cheeses served in 1oz portions

VALDEON 6 / FINCA PASCUALETTE 7

MANCHEGO 3MO 5 / MANCHEGO 8MO 5

MANCHEGO 12MO 6 / CABRALES 6 / URGELIA 6

GOAT CHEESE PAPRIKA 5 / MAHON SEMI SOFT 6

MAHON RESERVA AGED 12MO 7 / IDIAZABAL 5

## LAS PAELLAS

### PAELLA DE MARISCOS 42

Seafood paella, clams, mussels, shrimp, octopus, saffron bomba rice

### PAELLA DE CARNE 39

Meat paella, pork belly, chorizo, blood sausage, duck confit, beef cheek, bomba rice

### PAELLA DE VEGETALES 32

Vegetable paella, roasted vegetables, bomba rice, saffron aioli

### FIDEUÁ 34

Toasted noodle paella, squid ink, calamari, scallions, toasted marcona almonds, ginger lime aioli

## CARNE Y PESCADO

All of our beef is hormone & antibiotic free and grilled over wood fire.

### BEEF RIB STEAK 55 PER LB

House specialty - aged 50+ days

### FILET MIGNONS 8oz 36

### PRIME FLAT IRON STEAKS 8oz 27

### PRIME SKIRT STEAKS 8oz 28

### BONELESS NEW YORK STRIP 12oz 44

### BONELESS STRAUSS GRASS FED NY STRIP 12oz 56

### JAPANESE KOBE RIBEYE MKT PRICE

### BISON TENDERLOIN 8oz 42

### CALIFORNIA WASHIMI RIBEYE STRIP 10oz 68

### COLORADO RACK OF LAMB 37

### BEELERS PORK CHOP 16 oz 34

### WHOLE ROASTED CORNISH GAME HEN 27

### GRILLED MEDITERRANEAN BRANZINO 38