

SANGRÍA HOUR

MONDAY - FRIDAY
4 PM - 6 PM



SANGRIA

Sangría roja La Sueca 8
Fruity, spiced wine on tap by the glass

COCKTAILS

Margarita Donostiarra 11
Chile de árbol-infused Milagro blanco tequila, Del Maguey mezcal, bay leaf, lime, piparra brine

Media Combinación 8
Yzaguirre Rojo vermouth, Beefeater gin, Cynar, bitters

Inside Out 8
Yzaguirre Rojo vermouth, Torres 10 brandy, Old Forester bourbon, bitters

VINO

Sherry Palo Cortado Península Lustau, Palomino Fino 6

Cava Marfil Brut Alella Vinícola, Xarel-lo, Macabeo, Parellada NV 8

Rosé Liquid Geography, Garnacha 2021 10

Blanco Chan de Rosas, Albariño 2020 10

Tinto José Selección, Ontañon Tempranillo, (Graciano, Garnacha) 2018 10

BEER DRAFT caña (6oz) | doble (12oz)

Estrella Galicia 4 | 8
5.5% Helles Lager (Spain)

VERMUT

Vermut by the glass

El Bandarra Rojo 7

Yzaguirre Blanco Reserva 9

Lustau Rojo 9

TAPAS 7 ea

Pan de cristal con tomate
Toasted slices of crispy Spanish 'crystal' bread brushed with fresh tomato

Plato de queso Manchego
A plate of raw sheep's milk cheese. Nutty with a tangy, creamy finish

Endibias con queso de cabra y naranjas
Endives with goat cheese, oranges, almonds, and roasted garlic dressing

Tapas Trio
Endibias con queso de cabra y naranjas, croquetas de pollo, berenjenas a la Malagueña

Croquetas de pollo
Traditional chicken fritters

Patatas bravas*
Fried potatoes with spicy tomato sauce and alioli

Come back Wednesdays for half-priced bottles of wine!

*This item is cooked to guest preference and/or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness. Special menus are available for guests with certain allergies and dietary restrictions. Please ask your server.