

happy hour

\$1.50 gilda
\$5 draft red vermouth
\$5 spanish lager or SC IPA
\$6 red sangria

5pm – 6pm

\$8 snack bowl
\$5 fino sherry
\$6 baby gintonic
\$15 cider porron

GILDAS skewers of black anchovy, olive, pickled pepper 7 (3 pcs)
TXISTORRAS PIGS IN A BLANKET puff pastry, basque pepper 11 (3 pcs)
MATRIMONIO HASHBROWNS white & black anchovies 12 (3 pcs)
CAVIAR DEVEILED EGG creme fraiche, capers 21 (3 pcs)*
SCALLOP PINTXO almond romesco, shoestring potato 18 (3pcs)*

OLIVES 7
MARCONA ALMONDS 8

FRILLY MUSTARD SALAD roasted beets, arugula, goat cheese, pistachios 15
PAN CON TOMATE 9 (add boquerones +\$4)
TRUFFLED SPANISH TORTILLA alioli 16*
IBERICO HAM WRAPPED TRUFFLED SPANISH TORTILLA 24*
PATATAS BRAVAS red sauce, alioli 11*
BRUSSEL SPROUTS anchovy butter, crispy leeks 15

CRISPY BLACK CAROLINA RICE scallops, clams, alioli 41
BRICK CHICKEN creamed kale, roasted turnips, frisee, horseradish vinaigrette 41
FLANK STEAK moroccan marinade, caramelized leek mashed potatoes 42*

cured meat

serrano ham 12
chorizo 13
coppa de serrano 13
iberico chorizo 22
paleta de iberico 30
lomo serrano 13
salchichon iberico 14

cheese

manchego 10 (firmer, sheep)
Idiazabal 11 (firmer, sheep)
leonora 12 (creamy goat)
queso de vino 14 (soft, goat)
valdeon blue 9 (goat, cow)

(meat and cheese are served with
Brandons Bread™)

desserts

RWF CHURROS CON CHOCOLATE 12
MANCHEGO CHEESECAKE pistachio granola, membrillo 11

ATXA PACHARAN, basque herbal digestivo 12
GALICIAN COFFEE LICOR, do ferreiro 16
50 YEAR PALO CORTADO SHERRY, manuel aragon 18/oz
MOSCATEL SHERRY, cesar florido 11 (3oz)
SPANISH GRAN RESERVA BRANDY, el maestro sierra 25/oz

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness.