

HAPPY HOUR

5pm – 6pm

¢99¢ gildas

\$5 draft red vermouth

\$5 fino sherry

\$6 red sangria

\$6 snack bowl

\$5 spanish lager

\$6 baby gintonic

\$12 cider porron

GILDAS, skewers of black anchovy, olive, pickled pepper 6 (3 pcs)

GRILLED SC SHRIMP SKEWERS, salsa verde 12 (3 pcs)

TXISTORRA PIGS IN A BLANKET, dijon mustard 10 (3 pcs)

7 MINUTE EGGS, ortiz tuna, trout caviar 18 (3 pcs)*

CROQUETAS DE CLAM CHOWDER 11 (3 pcs)

CROQUETAS DE THANKSGIVING 10 (3 pcs)

ESTADIO SNACK BOWL, chips, white anchovies, olives, pickled peppers 8

OLIVES 6

MARCONA ALMONDS 6

S&C MUSTARD GREENS SALAD, beets, goat cheese, pistachios 15

PAN CON TOMATE 8 (add boquerones +\$4)

SPANISH TORTILLA, alioli 10*

IBERICO HAM WRAPPED SPANISH TORTILLA 18

GILDA GRILLED CHEESE, san simon cheese, estadio white bread 10

PATATAS BRAVAS, red sauce, alioli 9*

PUMPKIN RISOTTO, calasparra rice, roasted mushrooms, pepitas 21

12 oz NY STRIP STEAK, roasted shishito peppers, smoked tomato jam 47*

BRICK CHICKEN, creamed corn, frisee, horseradish vinaigrette 31

CRISPY BLACK CAROLINA RICE, scallops, clams, shrimp, alioli 35*

cured meat

serrano ham 12

paleta de iberico 30

coppa de serrano 12

salchichon iberico 14

chorizo 12

iberico chorizo 22

cheese

manchego 10 (firmer, sheep)

idiazabal 9 (firm, sheep, raw)

san simon 10 (cow)

cana de cabra 10 (creamy, goat)

valdeon blue 9 (goat, cow)

(meat and cheese are served with tiller
baking co. bread)

desserts

RWF CHURROS CON CHOCOLATE 12

MANCHEGO CHEESECAKE, pistachio granola, membrillo 10

ESPRESSO AND TONIC COCKTAIL 13

ATXA PACHARAN, basque herbal digestivo 12

50 YEAR AMONTILLADO SHERRY, el maestro sierra 18/oz

MOSCATEL SHERRY, cesar florido 9 (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.