



MENUS

SELECT MENU

HAPPY HOUR



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Sunday-Friday | 5 - 8pm

Happy hour with Cinco Jotas, Montecillo wine and Nordes Gin

Every Wednesday 5-8PM in the Lounge

HAPPY HOUR MENU

HAM CROQUETTES | \$9

Iberico Ham, Bechamel

SPICY HUMMUS | \$7

Garbanzo Beans, Tahini, Harissa

BABAGANOUSH | \$7

Roasted Eggplant, Yogurt

GAMBAS AL AJILLO | \$9

Shrimp, Spanish Chili, Garlic, Focaccia

MARGHERITA FLATBREAD | \$10

Stracciatella, O'Vesuvius Tomatoes, Basil Pesto

GAZPACHO | \$9

Seasonal Tomatoes, Cucumbers, Peppers, Olive Oil

DUCK EMPANADAS | \$9

Duck Confit Ropa Vieja, Pomegranate Gastrique

EAST COAST OYSTERS | \$10

3 Oysters, Mignonette, Lemon

BEEF TARTARE | \$16

Prime Filet Mignon, Shallots, Capers, Mustard, Quail Egg Yolk

COCKTAILS | 12 each

MOJITO ROYALE

White Rum, Lime, Mint, Sparkling Wine

GUAVA CAIPIRINHA

Cachaca, Guava Puree, Lime

PISCO PUNCH

Mango Puree, Coconut Water, Canton Ginger Liqueur

ON THE BOULEVARD

Rye Bourbon, Campari, Carpano Antica

L'AMOUR

Sparkling Wine, Raspberry Puree, Violet Liqueur

PALOMA

Tequila, Lime, Q Sparkling Grapefruit

TINTO DE VERANO

Red Wine, Mediterranean Syrup, Orange

WINE BY THE GLASS | \$8

BUBBLES | \$8

DRAFT BEER | \$6

WELL COCKTAILS | \$8