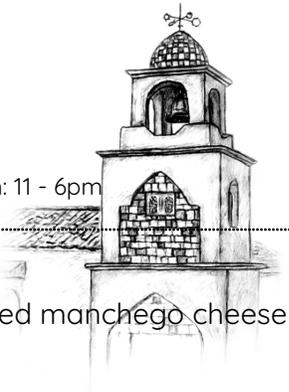


1629 Club Menu

Wednesday - Friday: 4 - 10pm Saturday Brunch: 11 - 2pm Saturday Dinner: 4 - 10pm Sunday Brunch: 11 - 6pm



Mediterranean Aperitive Selection (GF on request)

vinegar cured anchovies from the Cantabrian Sea | Sicilian green olives | marinated manchego cheese

\$21

Jamon Iberico (GF)

Spanish dry-cured ham from Extremadura

\$28

Oysters on the Half-Shell (GF)

classic mignonette sauce

\$3.50 per oyster

Selection of European Cheese (GF on request)

fig jam | ciabatta toast

\$22

Padron Style Peppers (GF) (V)

blistered shishito peppers | smoked paprika crema

\$8

Patatas Bravas (GF) (V)

crispy spicy potatoes | chipotle sauce | cilantro & lime

aioli

\$8

Pan con Tomate (V)

toasted ciabatta | fresh tomato | olive oil

\$5

Chef's Salad (GF)

baby spinach | gorgonzola |

Capocollo | roasted tomato

vinaigrette

\$15

Tenderloin Tartare (GF available)

filet mignon | capers | dijon

cornichon sauce | garlic parmesan

toast

\$19

Crispy Pork Belly (GF)

Berkshire pork | Madeira wine glaze

| smoked apple gastrique

\$19

Grilled Squid (GF)

black bean & piquillo salad |

Chorizo Iberico | caramelized

shallot glaze

\$24

Maine Crab Cakes

blue crab | sun dried tomato aioli |

garlic & parsley olive oil

\$32

Lamb Medallions (GF)

New Zealand lamb | garlic

rosemary red quinoi | port wine

reduction

\$34

Margherita (GF on request) (V)

Mozzarella di Bufala | Parmigiano

Reggiano | fresh basil

\$17

New Mexican (GF on request)

sausage | green chile | red onion

\$21

¡Ay, caramba! (GF on request)

Spanish chorizo | local honey | chile

flake

\$19

Basque Cheesecake (GF on request) (V)

maple & pumpkin sauce | cinnamon crumble

\$12

Rum Cake (V)

mascarpone vanilla cream | candied pecans

\$12