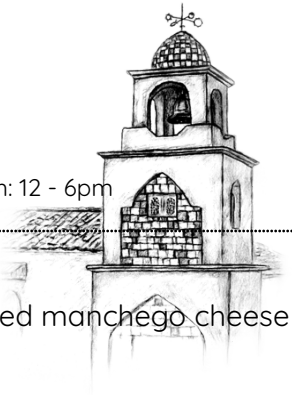


1629 Club Menu

Wednesday - Friday: 4 - 10pm Saturday Brunch: 12 - 2pm Saturday Dinner: 4 - 10pm Sunday Brunch: 12 - 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

Quail & Duck Rilette (GF)

white wine braised quail & duck leg
| pickled heirloom carrots | garlic
whole grain mustard
\$15

Espárragos a la Española (GF)

charred asparagus | Spanish
romesco sauce | Serrano ham |
melted provolone
\$14

Burrata con Guiso (GF) (V)

fresh cheese | chilled tomato &
saffron purée | basil cilantro pesto
\$19

Green Curry Mussels (GF

available)
coconut milk | lemongrass |
turmeric | ciabatta toast
\$24

Miso Glazed Black Cod (GF)

sake marinade | ginger garlic baby
bok choy | edamame
\$33

Red Wine Beef Cheeks in Phyllo

braised beef cheeks | crispy pastry
wrap | root vegetable purée
\$32

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

Carrot Cake (V)

raisin cognac sauce | pistachio cream
\$12

Dark Chocolate Mousse (V) (GF)

orange vanilla cream | fresh berries
\$12