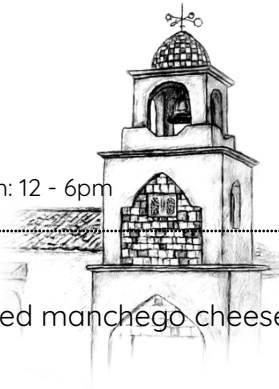


1629 Club Menu

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)

honey 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

Winter Salad (GF) (V)

baby arugula | pomegranate arils | gorgonzola dolce | toasted pecans | caramelized shallot vinaigrette

\$14

Esqueixada (GF)

chilled Portuguese salt-cod | Greek olive tapenade | roasted tomato emulsion

\$19

Sublime Pastures Pate (GF)

available)

chicken liver | house-made pickles | honey herb ciabatta toast

\$14

Sake Marinated Black Cod (GF)

garlic & sesame glazed bok choy | sesame edamame

\$33

Filet Mignon with Foie Gras (GF)

six-ounce tenderloin | seared foie filet | creamed spinach with pine nuts | caramelized onion jam

\$42

Wild Boar Ragù

fresh pappardelle | cilantro pesto garnish

\$29

Margherita (GF on request) (V)

Mozzarella di Bufala | Parmigiano Reggiano | fresh basil

\$17

New Mexican (GF on request)

spicy sausage | green chile | red onion | Parmigiano Reggiano

\$21

¡Ay, caramba! (GF on request)

Spanish chorizo | local honey | chile flake

\$19

Black Forest Cake (V)

dark chocolate sponge | Kirsh infused cherries

\$12

Basque Cheesecake (V) (GF)

red fruit coulis

\$12