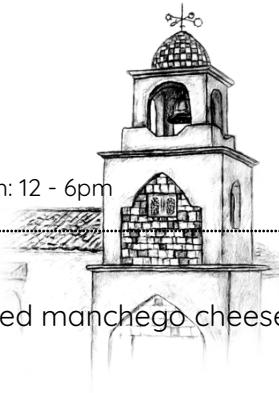


1629 Club Menu

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)

mixed greens | pomegranate arils |
gorgonzola dolce | toasted pecans |
caramelized shallot vinaigrette

\$14

Roasted Butternut Squash Soup

(GF) (V)

sage infused olive oil | green chile
cornbread

\$14

Sublime Pastures Pate (GF

available)

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

\$14

Portuguese Grilled Chicken Leg

(GF)

charred piquillo pepper marinade |
parmesan & sage polenta

\$25

Filet Mignon with Foie Gras (GF)

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

\$42

Chilean Sea Bass (GF)

Catalonian romesco sauce | grilled
white asparagus

\$34

Margherita (GF on request) (V)

Mozzarella di Bufala | Parmigiano
Reggiano | fresh basil

\$17

Pizza Italiana (GF on request)

asparagus | Prosciutto di Parma |
egg | Parmigiano Reggiano

\$22

¡Ay, caramba! (GF on request)

Spanish chorizo | local honey | chile
flake

\$19

Chocolate Mousse (V) (GF)

Grand Marnier chantilly cream

\$12

Basque Cheesecake (V) (GF)

red fruit coulis

\$12