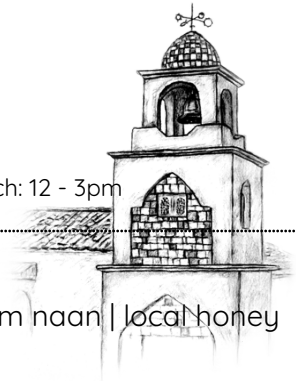


# 1629 Club Menu

Wednesday - Friday: 4 - 10pm Saturday Brunch: 12 - 2pm Saturday Dinner: 4 - 10pm Sunday Brunch: 12 - 3pm



## The Greek Board *(GF on request) (V)*

whole roasted garlic | grilled artichoke hearts | goat cheese | Greek olives | warm naan | local honey  
**\$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)*

house-made jam | honey thyme toasts  
**\$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**

### Tuna Poke *(GF)*

fresh ahi | edamame | avocado | heirloom carrots | ginger peanut sauce  
**\$19**

### Prosciutto Wrapped Scallop *(GF)*

diver scallop | crispy prosciutto | grilled asparagus tips  
**\$8 per scallop**

### Duck Confit Salad *(GF)*

slow roasted duck leg | baby arugula | dried pears | Gorgonzola | black garlic vinaigrette  
**\$17**

### Portuguese Grilled Quail

roasted pepper marinade | parmesan polenta | piquillo cream  
**\$35**

### Filet with Foie Gras *(GF)*

six ounce tenderloin | foie gras filet | charred eggplant & piquillo peppers  
**\$42**

### Galician Octopus *(GF)*

grilled octopus leg | roasted baby fingerlings | Spanish romesco  
**\$32**

### Margherita *(V)*

Mozzarella di Bufala | Parmigiano Reggiano | fresh basil  
**\$17**

### Burrata Pizza

whole burrata | prosciutto | baby arugula  
**\$23**

### ¡Ay, caramba!

Spanish chorizo | local honey | chile flake  
**\$19**

*(all pizzas GF on request)*

### Dark Chocolate Torte *(V) (GF)*

spiked black cherry sauce | hazelnut chantilly  
**\$12**

### Bourbon Bread Pudding *(V)*

brioche | Jack Daniels glaze  
**\$12**