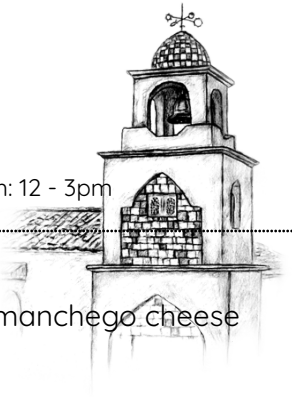


1629 Club Menu

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



Mediterranean Aperitive Selection *(GF on request)*

vinegar cured anchovies from the Cantabrian Sea | Greek 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)*

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

Chef's Salad *(GF) (V on request)*

local mixed greens | sun dried tomatoes | marinated artichokes | roasted chicken

\$14

Sublime Pastures Chicken Liver

Pâté *(GF on request)*

classic French recipe | house-made spicy pickles | honey thyme toasts

\$15

Escalivada *(GF) (V)*

roasted piquillo peppers & eggplant | Jerez vinegar reduction | queso de cabra

\$14

Risotto ai Frutti di Mare *(GF)*

Arborio rice | squid, clams, shrimp & mussels | Parmigiano Reggiano

\$32

Filet Mignon with Foie Gras *(GF)*

six ounce filet | seared foie gras | Portuguese creamed spinach with pine nuts

\$42

Seared Ahi *(GF)*

sesame crust | Napa cabbage & heirloom carrot slaw | ginger sesame vinaigrette

\$29

Margherita *(V)*

Mozzarella di Bufala | Parmigiano Reggiano | fresh basil

\$17

Spicy Sausage & Mushroom

Italian sausage | baby portobellos | roasted garlic

\$21

(all pizzas GF on request)

¡Ay, caramba!

Spanish chorizo | local honey | chile flake

\$19

Carrot Cake *(V)*

pistachio cream | golden raisin sauce

\$12

Basque Cheesecake *(V) (GF)*

black cherry coulis | cinnamon crumble

\$12