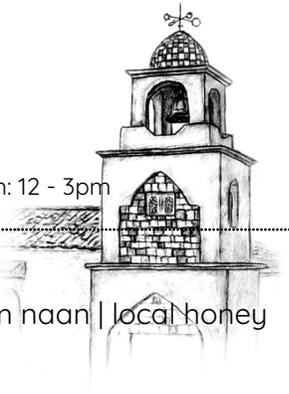


1629 Club Menu

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

Escalivada Montadito *(GF)*

slow roasted eggplant, garlic & piquillos | Jerez vinegar reduction | crumbled goat cheese
\$14

Steak Tartare *(GF available)*

grass-fed organic tenderloin | dijon caper sauce | parmesan garlic toast
\$19

Iberian Style Mussels *(GF available)*

chorizo Iberico | red bell pepper & white wine broth | garlic & olive oil toast
\$19

Wild Mushroom Ravioli

lobster cream sauce | crawfish tails | Parmigiano Reggiano
\$33

Tuna Tataki *(GF)*

seared bluefin | sesame crust | Napa cabbage & green apple slaw
\$28

Low-Temperature Beef Cheeks *(GF)*

red wine braised | root vegetable turmeric puree | demi glace
\$32

Margherita *(V)*

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

Roasted Chicken Pesto

basil pesto | red onion | rotisserie chicken | baby arugula
\$22
(all pizzas GF on request)

¡Ay, caramba!

Spanish chorizo | local honey | chile flake
\$19

Basque Cheesecake *(V)*

fresh orange & Spanish Sherry caramel
\$12

Dark Chocolate Torte *(V) (GF)*

Hazelnut cream | black cherry coulis
\$12