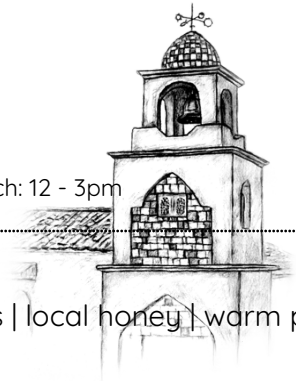


1629 Club Menu

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



The Greek Board *(GF on request)*

whole roasted garlic | Castelvetrano olives | Spanish goat cheese | grilled artichokes | local honey | warm pita
\$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

Classic Caesar

romaine | house-made croutons | salt-cured anchovies
\$14
add grilled chicken **\$6**

Escalivada Montadito *(V)*

grilled ciabatta | roasted eggplant, piquillos, & garlic | fresh goat cheese
\$14

Esqueixada *(GF)*

salt-cured Portuguese cod fish | smoked kalamata tapenade | fresh pico | roasted tomato vinaigrette
\$19

Muscovy Duck Confit *(GF)*

low-temperature duck leg | red wine poached pear | dark fruit coulis
\$33

Braised Beef Cheeks *(GF)*

red wine & root vegetable braised | turmeric turnip puree | lion's mane mushrooms | crispy kale
\$29

Chilean Sea Bass

Spanish romesco | jumbo asparagus | roasted garlic & chive olive oil
\$33

Margherita *(V)*

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

All pizzas gluten free on request

Burrata Pizza

whole Burrata | prosciutto di Parma | baby arugula
\$23

¡Ay, caramba!

Spanish chorizo | local honey | chile flake
\$19

Carrot Cake *(V)*

warm raisin sauce | pistachio cream
\$12

Dark Chocolate Mousse *(V)*

Grand Marnier sweet cream | blackberries
\$12