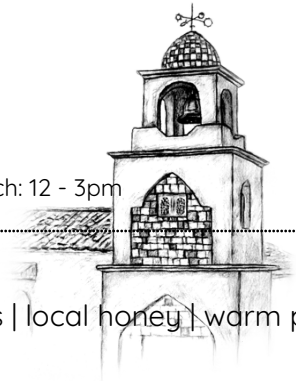


1629 Club Menu

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 | sriracha aioli
\$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

Duck & Game Hen Rilette *(GF available)*

classic French pâté | spicy house
made pickles | honey thyme toasts
\$14

Fig & Gorgonzola Salad *(GF)*

baby greens | Turkish figs | Italian
blue cheese | Prosciutto di Parma
\$16

Crispy Eggplant *(GF) (V)*

crunchy warm eggplant | maple
glaze | soft goat cheese | sweet
peppers
\$15

Mejillones a la Española *(GF)*

PEI mussels | fresh red pepper |
Spanish chorizo | garlic white wine
broth
\$26

Wild Boar Tenderloin *(GF)*

black pepper & rosemary crust |
local lion's mane mushroom |
parmesan parmentier
\$34

Steamed Norwegian Salmon

miso sake marinade | red quinoa &
blood orange vinaigrette | baby
bok choy
\$29

Margherita *(V)*

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

All pizzas gluten free on request

Chicken Pesto Pizza

grilled chicken | Parmesan basil
pesto | pine nuts
\$23

¡Ay, caramba!

Spanish chorizo | local honey | chile
flake
\$19

Basque Cheesecake *(V)*

blackberry coulis | lavender chantilly
\$12

Carrot Cake *(V)*

pistachio cream | warm spiced white raisin sauce
\$12