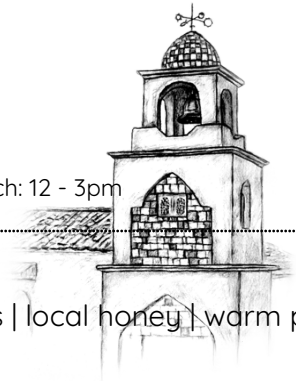


# 1629 Club Menu

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**

### Smoked Salmon Salad *(GF)*

Norwegian smoked salmon | baby mozzarella | dehydrated sweet tomatoes | caramelized shallot vinaigrette  
**\$16**

### Mediterranean Scallops *(GF)*

seared Atlantic scallops | Mediterranean aioli | chive infused olive oil  
**\$7 per scallop**

### Crispy Eggplant *(GF) (V)*

crunchy warm eggplant | maple glaze | smoked cashews | goat cheese  
**\$14**

### Portuguese Grilled Chicken Leg

*(GF)*

roasted piquillo & garlic marinade | creamy parmesan polenta | corn relish  
**\$26**

### Local Grass-fed Tenderloin *(GF)*

seared filet | spiced butternut squash purée | broccolini | toasted pepitas  
**\$36**

### Miso Glazed Black Cod

sake miso marinade | red quinoa | baby bok choy | crispy pickled radish  
**\$33**

### Margherita *(V)*

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

### *All pizzas gluten free on request*

### Heirloom Mushroom & Truffle

local lion's mane & oyster mushrooms | black truffle oil  
**\$21**

### ¡Ay, caramba!

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

### Basque Cheesecake *(V)*

cinnamon crumble | lemon curd | lavender chantilly  
**\$12**

### Dark Chocolate Mousse *(V)*

Grand Marnier sweet cream | blackberries  
**\$12**