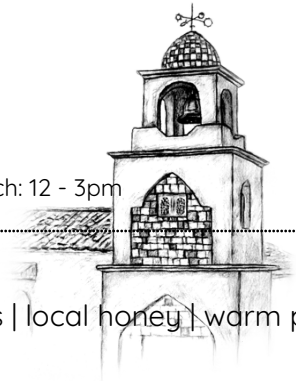


1629 Club Menu

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

Escalivada Montadito *(V)*

slow roasted eggplant & poblanos,
charred piquillos & roasted garlic |
soft goat cheese | Jerez reduction
\$15

Ceviche de Pulpo *(GF)*

Galician octopus | lime & blood
orange marinade | fresno pepper |
paprika dusted tostado
\$22

Classic Caesar

romaine | anchovies | house-made
croutons
\$15
add grilled chicken **\$6**

Cornish Game Hen *(GF)*

Portuguese red pepper marinade |
creamy polenta | crispy kale |
piquillo cream
\$29

Wild Boar Tenderloin *(GF)*

rosemary black pepper crust |
parmesan parmentier | local oyster
mushrooms
\$32

Bacalao a Bras *(GF)*

Portuguese salt-cured cod | crispy
shoestring potatoes | soft egg
emulsion | kalamata olives
\$29

Margherita *(V)*

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

All pizzas gluten free on request

Farm Pizza

baby spinach | Prosciutto di Parma
| egg | fresh parmesan
\$23

¡Ay, caramba!

Spanish chorizo | local honey | chile
flake
\$19

Olive Oil Pistachio Cake *(V)*

NY cheesecake mousse
\$12

Carrot Cake *(V)*

warm spiced raisin sauce | pistachio cream
\$12