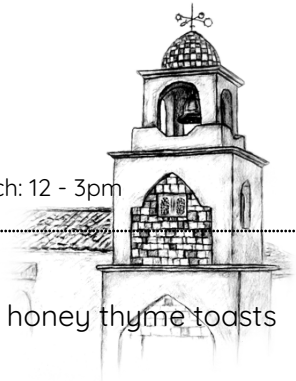


# 1629 Club Menu

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



## Charcuterie Assortment *(GF on request)*

duck & game hen rilette | Chorizo Iberico | Prosciutto di Parma | Sicilian olives | honey thyme toasts

**\$24**

### 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**

### Espárragos Españoles *(GF)*

jumbo asparagus | Spanish romesco | melted provolone | Prosciutto

**\$15**

### Salmon Tartare *(GF)*

Norwegian salmon | green apple | citrus & ginger marinade | spicy wasabi peas

**\$19**

### Mediterranean Scallops *(GF)*

dill & caper aioli | roasted garlic & chive olive oil

**\$7 per scallop**

### Wild Mushroom Ravioli

lobster cream sauce | sauteed crawfish | Parmigiano Reggiano

**\$30**

### NY Strip Tagliata *(GF)*

local grass-fed beef | Argentinian chimichurri | sweet cherry tomato

**\$29**

### Muscovy Duck *(GF)*

spiced butternut puree | broccolini | Madeira wine glaze

**\$31**

### Margherita *(V)*

Mozzarella di Bufala | Parmigiano Reggiano | fresh basil

**\$17**

### *All pizzas gluten free on request*

#### Italiana

salami | pepperoncini | provolone

**\$22**

### ¡Ay, caramba!

Spanish chorizo | local honey | chile flake

**\$19**

### Basque Cheesecake *(V)*

rosemary & strawberry coulis

**\$12**

### Red Velvet *(V)*

mascarpone orange cream

**\$12**