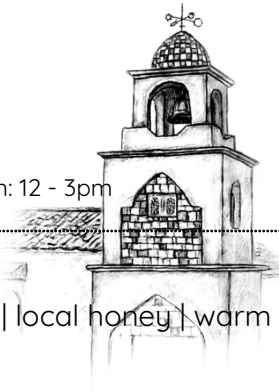


# 1629 Club Menu

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**

### Pâté Board *(GF available)*

cornish game hen & duck rilette | house-made spicy pickles | Italian olives  
**\$15**

### Gorgonzola & Fig Salad *(GF)*

baby arugula | black mission figs | Prosciutto di Parma | caramelized shallot vinaigrette  
**\$16**

### Salmon Tartare *(GF)*

Norwegian salmon | fresh green apple | blood orange & ginger marinade  
**\$19**

### Chilean Sea Bass *(GF)*

red quinoa with grilled sweet peppers | baby broccolini | roasted garlic & chive oil  
**\$34**

### Greek Lamb Medallions *(GF)*

herb & black pepper crust | garlic hummus | harissa  
**\$33**

### Iberian Mussels *(GF)*

PEI mussels | crispy Spanish chorizo | white wine broth  
**\$26**

### Margherita *(V)*

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

### *All pizzas gluten free on request*

#### Spicy Duck Pizza

duck magret | goat cheese | sriracha | baby arugula  
**\$23**

### ¡Ay, caramba!

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

### Olive Oil Pistachio Cake *(V)*

NY cheesecake mousse  
**\$12**

### Dark Chocolate Torte *(GF) (V)*

black cherry coulis | spiked kirsch cream  
**\$12**