

1629 Club Menu

Wednesday - Saturday 4-9 pm



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

Esqueixada *(GF)*

Portuguese salt-cured cod |
kalamata olive tapenade | roasted
tomato vinaigrette
\$21

Roasted Bone Marrow *(GF)*

pickled shallots | garlic whole grain
mustard | grilled ciabatta
\$20

Heirloom Tomato & Burrata *(V)*

local tomato | whole burrata | black
garlic olive oil
\$17

Filet Mignon & Foie Gras *(GF)*

Local grass-fed tenderloin | seared
foie gras | Portuguese creamed
spinach
\$42

Seared Branzino *(GF)*

whole fish | sweet tomato & fennel
salad | lemon dill orzo
\$34

Muscovy Duck *(GF)*

low-temperature breast | crispy
parmesan polenta | red pepper &
sweet corn relish
\$26

Margherita *(V)*

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

All pizzas gluten free on request

Spicy Sausage & Mushroom

local mushrooms | Italian sausage |
green chile
\$23

¡Ay, caramba!

Spanish chorizo | local honey | chile
flake
\$19

Carrot Cake *(V)*

warm raisin sauce | pistachio cream
\$12

Dark Chocolate Torte *(GF) (V)*

black cherry coulis | spiked kirsch cream
\$12