

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

Foie Gras & Crispy Polenta *(GF)*

two-ounce filet | grilled herbed polenta | savory blackberry gastrique

\$21

Sweet Mandarin Salad *(GF)*

baby arugula | mandarin orange | chevre | vidalia onion | caramelized shallot vinaigrette

\$14

Roasted Bone Marrow

pickled shallots | grilled ciabatta | whole grain mustard | finished with herbs de provence & Maldon salt

\$22

Wild Mushroom Ravioli

sundried tomato & basil pesto | lemon & thyme grilled chicken

\$29

Duck Magret *(GF)*

eight-ounce seared breast | local summer squash crema | sweet corn & piquillo relish

\$33

Bacalao a Bras *(GF)*

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

\$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)*

cinnamon crumble | blackberry cardamom coulis

\$12

Red Velvet *(V)*

mascarpone orange cream

\$12