

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

\$9

Patatas Bravas *(GF) (V)*

crispy spicy potatoes | chipotle sauce | cilantro & lime

aioli

\$9

Pan con Tomate *(V)*

toasted ciabatta | fresh tomato | olive oil

\$6

Smoked Salmon Salad *(GF)*

baby greens | sweet cherry tomatoes | marinated mozzarella | smoked Norwegian salmon

\$17

Esqueixada *(GF)*

chilled Portuguese salt-cod | Mediterranean olive tapenade | roasted tomato marinade

\$19

Crispy Eggplant *(GF) (V)*

crunchy warm eggplant | smoked cashews | fresh goat cheese | NY maple glaze

\$16

Diver Scallops *(GF)*

jumbo scallops | summer squash puree | sweet corn & fire roasted red pepper relish

\$39

Denver Ribs *(GF)*

dry-rubbed & slow roasted lamb short ribs | turmeric turnip puree | crispy kale

\$32

Tagliata *(GF)*

local grass-fed NY strip | baby arugula | sweet cherry tomato | Argentinian chimichurri

\$34

Margherita *(V)*

Mozzarella di Bufala | Parmigiano Reggiano | fresh basil

\$17

All pizzas gluten free on request

Calabacitas Pizza

summer squash | roasted green chile | goat cheese | pepitas

\$22

¡Ay, caramba!

Spanish chorizo | local honey | chile flake

\$19

Brioche Bread Pudding *(V)*

Jack Daniels glaze | cinnamon chantilly

\$12

Dark Chocolate Mousse *(V)*

fresh blackberries | orange cream

\$12