

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)*

(available Friday to Sunday)

\$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

Game Hen & Duck Rilette

classic French pâté | pickled shallots | whole grain mustard | house-made crostinis

\$19

Shrimp Cocktail *(GF)*

chilled wild-caught prawns | creamy Flemish cocktail sauce | crispy blue corn chip

\$20

Blackberry Salad *(GF)*

baby red chard & kale | fresh blackberries | Prosciutto di Parma | Italian Gorgonzola

\$16

Grass-fed Tenderloin *(GF)*

local filet | Portuguese creamed spinach with pine nuts | gorgonzola butter

\$41

Blackened Mahí Mahí *(GF)*

Costa Rican citrus & spice rubbed filet | mango & avocado salsa

\$33

Pyrenees Lamb Shank *(GF)*

low-temperature lamb | port wine reduction | black truffle potato

foam

\$32

(woodfired pizza GF on request)

Margherita *(V)*

Mozzarella di Bufala | Parmigiano Reggiano | fresh basil

\$17

Smoked Salmon Pizza

olive oil base | capers | red onion | Norwegian smoked salmon | fresh dill

\$22

¡Ay, caramba!

Spanish chorizo | local honey | chile flake

\$19

Basque Style Cheesecake *(V)*

cinnamon crumble | summer cherry coulis

\$12

Carrot Cake *(GF)*

warm raisin & brandy sauce | pistachio cream

\$12