

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

Crispy Eggplant *(GF) (V)*

warm crunchy eggplant | toasted cashews | maple glaze | soft goat cheese

\$16

Mahí Mahí Ceviche *(GF)*

Costa Rican sliced filet | citrus leche de tigre | fresh avocado, red onion, local tomato

\$21

Fig & Burrata Salad *(GF) (V)*

baby red chard & kale | whole burrata | local figs | candied pecans

\$16

Denver Ribs *(GF)*

slow-roasted lamb short ribs | rosemary, garlic & honey glaze | creamy turnip puree

\$30

Duck Confit *(GF)*

low-temperature whole duck leg | roasted baby fingerlings | spiced local apple sauce

\$32

Seared Scallops *(GF)*

Atlantic jumbo scallops | pineapple & avocado salsa with fresh red pepper

\$39

(woodfired pizza GF on request)

Margherita *(V)*

Mozzarella di Bufala | Parmigiano Reggiano | fresh basil

\$17

Truffle Pig Pizza

Prosciutto di Parma | black truffle | whole egg

\$22

¡Ay, caramba!

Spanish chorizo | local honey | chile flake

\$19

Basque Style Cheesecake *(V)*

cinnamon crumble | spiced apple chutney

\$12

Carrot Cake *(GF)*

warm raisin & brandy sauce | pistachio cream

\$12