

# 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**

## Tuna Tartare *(GF)*

blue fin | fresh avocado & sweet  
plum | yuzu ponzu & citrus  
marinade | sesame aioli  
**\$21**

## Espárragos Españoles *(GF)*

jumbo asparagus | Spanish  
romesco | melted provolone |  
serrano ham  
**\$16**

## Burrata & Sundried Tomato

*Salad (GF) (V)*

baby arugula, red chard & kale |  
whole burrata | basil pesto | sweet  
cherry tomato  
**\$18**

## Bacalhau á Brás *(GF)*

Portuguese salt-cured cod | crispy  
shoestring potatoes | soft egg  
emulsion | roasted garlic & fresh  
herb olive oil  
**\$29**

## Duck Magret *(GF)*

seared duck breast | creamy  
parsnip puree | caramelized  
cebollita | cherry coulis  
**\$33**

## Denver Ribs *(GF)*

braised lamb short-ribs | honey  
rosemary glaze | turmeric baby  
turnips | crispy kale  
**\$32**

*(woodfired pizza GF on request)*

## Margherita *(V)*

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

## Italiana

salami | banana peppers | whole  
egg  
**\$22**

## ¡Ay, caramba!

Spanish chorizo | local honey | chile  
flake  
**\$19**

## Basque Style Cheesecake *(V)*

cinnamon crumble | summer cherry coulis  
**\$12**

## Chocolate Mousse *(GF)*

lavender chantilly | dehydrated orange  
**\$12**