

# 1629 Club Menu

Wednesday - Saturday 4-9 pm



## The Greek Board *(GF on request)*

whole roasted garlic | Castelvetrano olives | Spanish goat cheese | grilled artichokes | raw honey | warm pita

**\$21**

## European Charcuterie Board *(GF)*

Prosciutto di Parma | Chorizo Iberico | honey thyme  
toasts

**\$25**

## 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**

## Autumn Salad *(GF)*

mixed baby greens | gorgonzola |  
fresh pear | candied pecans |  
prosciutto crudo

**\$17**

## Tenderloin Tartare

local grass-fed filet | classic dijon  
caper sauce | garlic parmesan  
toast

**\$21**

## Mediterranean Hummus *(V)*

creamy garlic hummus | Moroccan  
harissa | grilled pita

**\$16**

## Denver Ribs *(GF)*

low-temperature lamb short ribs |  
honey-thyme glaze | winter squash  
puree | crispy kale

**\$33**

## Chilean Sea Bass

seared filet | Spanish romesco |  
roasted baby potatoes | chive &  
roasted garlic olive oi

**\$36**

## Portuguese Game Hen *(GF)*

traditional red pepper marinade |  
whole hen | creamy parmesan  
polenta | sweet corn relish

**\$34**

*(woodfired pizza GF on request)*

## Margherita *(V)*

Mozzarella di Bufala | Parmigiano  
Reggiano | fresh basil

**\$17**

## Spicy Duck

sliced duck magret | fresh goat  
cheese | baby arugula | sriracha

**\$24**

## ¡Ay, caramba!

Spanish chorizo | local honey | chile  
flake

**\$19**

## Dark Chocolate Mousse *(V) (GF)*

fresh berries | orange chantilly cream

**\$12**

## Bourbon Bread Pudding *(V)*

fresh brioche | Jack Daniels glaze

**\$12**