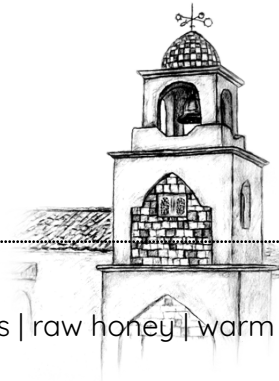


# 1629 Club Menu

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 | farm raised  
chicken-liver pâté | honey thyme toasts

**\$23**

## Crispy Eggplant *(GF) (V)*

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

**\$15**

## 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**

## Grilled Chicken Caesar

romaine hearts | house-made  
caesar dressing | lemon thyme  
marinated chicken

**\$16**

## Seared Ahí *(GF)*

ginger ponzu marinade | asian slaw  
| sriracha mayo

**\$19**

## French Onion Soup

beef bone stock | caramelized  
onion | melted gruyère | rustic  
garlic toast

**\$14**

## Chilean Sea Bass

seared filet | smashed red skin  
potatoes | Spanish romesco

**\$36**

## Organic Dry-Aged Prime Burger

crumbled gorgonzola | caramelized  
onion | brioche bun | duck-fat  
shoestring potatoes

**\$27**

## Autumn Ravioli

fresh wild mushroom ravioli |  
butternut squash & sage sauce |  
crispy bacon garnish

**\$29**

*(woodfired pizza GF on request)*

## Margherita *(V)*

Mozzarella di Bufala | Parmigiano  
Reggiano | fresh basil

**\$17**

## New Mexican

spicy sausage | roasted green chile  
| pepitas

**\$22**

## ¡Ay, caramba!

Spanish chorizo | local honey | chile  
flake

**\$19**

## Chocolate Mousse *(V)*

cinnamon chantilly cream

**\$12**

## Bourbon Bread Pudding *(V)*

fresh brioche | Jack Daniels glaze

**\$12**