

Cocktails 12

Landscape with Butterflies

Licores Baines pacharan, cava, bitters

Girl at the Window

Malfy gin, Averna, aquavit, bitter lemon soda

Burning Giraffe

Spanish brandy, gin, Amaro Montenegro, egg whites, black lime, saffron

Spider of the Evening

Spring 44 Mountain Gin, fino sherry, dry vermouth, coffee infused absinthe

Portrait of My Father

Rye, St. George Bruto Americano, charred rosemary honey, grapefruit

Lobster Telephone

Torres 15 Spanish brandy, passionfruit, pineapple, pimentón, lemon

Beer & Cider

On Tap

Caña (baby beer) 3

Estrella Damm Lager 5

Mayador Sidra 5

Fieldwork IPA 8

Fieldwork Nitro Imperial Hot Chocolate 9

Cans & Bottles

Pt. Bonita Pilsner (16oz) 7

Estrella Damm Inedit Wit Lager 7

Istastegi Sidra (375ml) bottle 9

Trabanco Sidra (750ml) glass 7 / bottle 27

Troy Cider (500ml) glass 11 / bottle 18

PINTXO HOUR [5:30-6:30pm]

\$1 Pintxos	\$5 Fried Olives
\$2 Caña	\$8 Spring44 Gin Tonic
\$8 Xarello	\$8 Tempranillo

Pintxos [Basque Inspired Bites]

*sold per piece

Pintxo Gilda 2.5

Boquerón Toast & Mojo Verde 3.5

Chorizo Deviled Egg 3.5

Rabbit Croqueta 2.5

Smoked Quail Egg & Mushroom 3

Pintxo Flight (all five) 15

Conservas [Marinated Seafood]

Mussel Escabeche 11

Clam Escabeche Verde 11

Octopus & Green Olive 10

Conserva Flight (all three) 16

Queso

Selection of Spanish Cheeses 16

membrillo, dried fig, olive oil torta

Jamón

Jamón Ibérico de Bellota 34

Cinco Jotas, Jabugo

Jamón Ibérico 23

Fermin, La Alberca

Jamón Serrano 10

Redondo Iglesias, Valencia

Tapas [share plates]

Avocado 6

fried *pardina* lentils, *salsa verde*

Pan con Tomate 6 *

garlic toast with *Dirty Girl Farms* early girl tomato
add *Jamon Iberico Bellota* +12

Charred Asparagus & Calçots 9

Idiazabal, hazelnut *romesco*

Duck & Mahon Empanadas 12

horseradish *alioli*, raw asparagus salad

Rutabaga & Kale Tortilla Española 11

Spanish style omelet, smoked crème fraiche, dill oil

Patatas Bravas 8.5

fried potatoes with spicy tomato-*pimentón* sauce & *alioli*

Mushrooms a la Plancha 15.5

celery root, farm egg yolk, scallion

Gambas al Ajillo 16

olive oil poached shrimp with garlic & *nora* chili

Pork Belly & Octopus 23.5

spring onions, almond, caramelized onion broth

Chicken & Pork Albóndigas 16

braised meatballs with chard, sesame seed, raisins & yogurt

Plancha Fried Rice 19

saffron *Bomba* rice, *chorizo sofrito*, egg, cuttlefish, bonito

*Project P.C.T.

*Aatxe will make a one dollar contribution
to the ACLU for every Pan con Tomate sold*

A 5% charge is added to cover SF mandate charges

Due to the California water shortage, we offer water only upon request

Consumption of raw or undercooked meat, poultry, shellfish or eggs may increase your risk of food-borne illness.

Wine

Sparkling

2014 Rimarts, *Cava Reserva*, Penedés 13

2014 Pere Mata, *Cava Rose*, Penedés 13

White

2014 Bengoetxe, *Hondarrabi Zuri*, Txakolina 13

2015 Más Candi, *Xarello*, Penedés 12

2015 Pedralonga, *Albariño*, Rias Baixas 14

2013 Barco del Corneta, *Verdejo*, Castilla 15

2014 Frisach, *Garnacha Blanca*, Terra Alta 16

Rose

2015 Sota els Angels, *Cariñena*, Emporda 12

Red

2014 Succés, *Trepal*, Conca de Barbera 12

2015 Envinat, *Garnacha Tintorera*, Almansa 13

2015 Inteus, *Tempranillo*, Rioja Alavesa 11

2013 Frisach, *Garnacha Blend*, Terra Alta 16

2008 Carriel Vilars, *Syrah Blend*, Alt Empordà 14

Sherry & Montilla & Rancio

Tio Pepe, *Fino*, En Rama 9

El Maestro Sierra, *Fino* 12

La Guita, *Manzanilla*, En Rama 11

Lustau, *Amontillado*, Los Arcos 9

Toro Albala, *Amontillado*, Viejisimo 15

Gonzales Byass, *Paolo Cortado*, Apostoles 20

Gutiérrez Colosia, *Oloroso*, Sangre y Trabajadero 10

Tresmontaine, *Rancio* 14