

Note for my guest.

Our goal is more significant than the walls, food, drinks, and view; it is to share God's love through service. We promise to give you an exceptional experience relentlessly and make you feel right at home. Foods touched by experienced Chefs, cocktails handcrafted by mixologists, a vibe created to make you dance and smile while sharing a spectacular view that only God could create.

GIFT CARDS AVAILABLE



APERTIF

El Bandarra - Blanco Vermut | orange cream 3

El Bandarra - Rojo Vermut | cola caramel 3

CHEESE + CHARCUTERIE BOARDS

11 per item served with seasoned crackers | house roasted olives | mixed nuts | fruit | jam (excludes *)

MANCHEGO <i>(La Mancha)</i> cured sheep's milk firm sharp piquant	QUESO DE TRUFA NEGRA <i>(La Mancha)</i> sheep's milk semi-soft truffle aged	SALCHICHON DE VIC <i>(Vic Village)</i> pork belly peppercorn
VALDEÓN <i>(Province of León)</i> cow + goat semi-soft tangy spicy	IDIAZABAL <i>(Basque Country)</i> sheep's milk smoky	HOT COPPA <i>(San Francisco)</i> cured and brine pork loin rub in cayenne pepper spiced
DRUNKEN GOAT <i>(Murcia)</i> goat's milk semi-soft soaked in red wine	JAMÓN SERRANO <i>(Andalucía)</i> spanish ham dry-cured black Ibérico pig	WAGYU BRESAOLA * <i>(Lombardy Region)</i> 16 beef sumac
QUESO IBÉRICO <i>(La Mancha)</i> goat sheep cow firm mild	CHORIZO SORIA <i>(Soria)</i> pork sausage dry- cured	MANGALICA HAM* <i>(Castilla y León)</i> 17 aged 32-42 months acorn pasture fed hungarian pig nutty tender
SAN SIMON <i>(Galicia region)</i> cow's milk buttery smoky	CHORIZO PICANTE <i>(La Vera Valley)</i> pork sausage spicy dry cured	LOMO IBÉRICO * <i>(Andalucía)</i> 14 acorn fed ibérico pig loin dry-curedrico pig loin dry-cured
CANA DE CABRA <i>(Murcia)</i> goat's milk soft ripened creamy	FUET <i>(Osona)</i> pork sausage sweet mild spice	
FRESH MAHÓN <i>(Menorca)</i> cow's milk semi-soft		

ENSALADA

MIXTA SALAD artisan romaine tomatoes onion olives apple cider vinegar EVOO 11	ROASTED BEET SALAD valdeón cheese mix greens 12
APPLE ARUGULA SALAD dry cranberries apple onion candied walnut arugula sherry maple vinaigrette 13	HEIRLOOM TOMATO SALAD goat cheese heirloom tomatoes cucumber tomato vinaigrette 13
	CREAMY BURATTA mesclun mix brunetta tomato balsamic reduction 14

TAPAS

we proudly serve organic eggs - Puglisi Egg Farm
we proudly serve our meats from Creekstone Farms and chicken from FreeBird Farms

		
HEIRLOOM TOMATO GAZPACHO 13 cool tomato soup migas cilantro	FLANK STEAK* 17 green chimichurri	BEVANS OYSTER - Chesapeake Bay 18 36 mildly salty creamy cocktail sauce mignonette lemon cilantro
POTATO "TORTILLA" 9 potato onion spinach red pepper sour cream	TRUFFLE HAM + CHEESE SANDWICH 12 serrano ham san simon truffle oil garlic aioli	SCALLOP RISOTTO 23 pan seared scallops spring-veg risotto creamy basil spinach puree lemon - dijon vinaigrette
HOUSE ROASTED WHOLE OLIVES 8 mixed marinated lemon orange	SLOW ROASTED PORK BELLY 14 sherry wine reduction with cranberries finger chillies	CRAB STUFFED PEPPERS 19 piquillo pepper caper butter lemon
PATATAS BRAVAS 9 potatoes tomato sauce garlic aioli	LAMB CHOPS* 22 mojo picón grilled lemon french fries	GAMBAS AL AJILLO 14 shrimp cracked chiles olive oil garlic
CRISPY BRUSSELS SPROUTS 12 lemon yogurt pickled onion pimentón	BEEF SLIDERS 18 black angus patty tomato onion arugula mahon cheese garlic aioli	CRISPY CALAMARI 14 chipotle aioli lemon wedge
PAN CON TOMATE 7 grilled ciabatta tomato purée sea salt parsley	CROQUETTES 11 bechamel serrano ham pimentón garlic aioli	MUSSELS 13 roasted tomato sauce with chorizo garlic ciabatta bread
ROASTED RED PEPPER HUMMUS 12 crispy chickpeas pita chips	BACON WRAPPED DATES 12 blue cheese mousse truffle honey	PASTA DEL MAR 22 shrimp mussels squid clams linguine tomato sauce
ROASTED CAULIFLOWER 13 spicy vinaigrette crispy chickpeas goat cheese	LOLLIPOP CHICKEN 13 panko-crusted honey chipotle yogurt	SWORDFISH KEBAB 18 aji amarillo salsa verde roasted sunflower seeds almond romesco
MIX MUSHROOMS 11 scallions garlic herbs truffle butter	CHICKEN CROQUETTES 12 creamy béchamel chicken manchego cilantro aioli	GRILLED SCALLOPS 23 romesco aji amarillo salsa verde truffle salt salmon roe
MONTADITO 12 whipped sheep's cheese honey truffle	BEEF EMPANADAS 13 handmade dough red pepper sauce	BOQUERONES 8 anchovies garlic extra virgin olive oil
ASPARAGUS 13 grilled almond romesco shaved parmesan	LAMB BOLOGNESE 19 pappardelle queso de trufa sweet peas truffle oil	PULPO 17 smoked octopus potato red pepper emulsion
STREET CORN 11 sweet yellow corn aleppo feta alioli micro cilantro	CHORIZO STUFFED MUSHROOMS 13 creamy pimentón mousse crispy serrano truffle oil	TUNA TARTAR 22 soy sauce dressing shallots cucumber avocado radish sesame seed everything crackers
SHISHITO PEPPERS 12 black garlic cream topped with sea salt	BEEF CARPACCIO 18 seared tenderloin micro greens salad anchovy aioli shaved manchego green olives	CRAB DIP 18 jumbo lump sofrito chipotle aioli manchego cheese chives grilled ciabatta
		SHRIMP RISOTTO 17 cream saffron broth mushroom
		PAN SEARED BAY SCALLOPS 18 chorizo red peppers coulis chives garlic lemon truffle butter
		GRILLED SQUID 17 romesco garlic-oregano marinade salsa verde lemon
		CRISPY SALMON 18 roasted mesquite vegetables tomato caper brown butter crispy leeks garnish
		STEAK AND SHRIMP LOLLIPOP 28 NY strip crab meat tomato and onion ouzo cream

LARGE EXPERIENCES

PAELLA				MEAT BOARD		
VEGGIE "VERDURA" 24 45 80 chickpeas corn zucchini fiddleheads cilantro aioli				PARRILLADA* <i>Creekstone Farms</i> 90 165 new york strip lamb chops chicken pork sausage chimichurri		
VALENCIA* <i>Creekstone Farms</i> 37 68 125 new york strip chicken pork chorizo garlic aioli				MEDITERRANEAN ROASTED CHICKEN <i>FreeBird Farms</i> 35 crispy potatoes cherry pepper glazed		
MARISCOS 39 75 135 prawn calamari mussels clams				BRANZINO MP whole roasted Mediterranean sea bass cauliflower		
				50 OZ TOMAHAWK <i>Creekstone Farms</i> 210 truffle fries choice salad truffle butter rosemary		

DESSERTS

OLIVE OIL CAKE 12 vanilla bean ice cream	BURNT CHEESECAKE 12 fresh berries strawberry glaze
CREPES 12 dulce de leche banana whipped cream chocolate sauce sugar powder	FLOURLESS CHOCOLATE CAKE 12 vanilla anglaise cocoa powder
STRAWBERRY CRÈME BRÛLÉE 13 strawberry jam Bailey's Cream liqueur fresh berries	CHURROS 12 dark rum chocolate sauce

Executive Chef Oscar Benítez

Sous Chef Carlos López

*This item is served using raw or uncooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy.
Due to the increase in the cost of goods, supply chain, and labor challenges, a 3.5% hospitality fee will be added. We appreciate your support of small businesses during these challenging times.

About our wine list.

"While our future wine room is currently under construction, we're excited to offer a curated selection of hand-picked wines available by the glass. Our collection predominantly features Spanish, South American, and other worldly wines. With plans to expand our list to over 200 bottles, we look forward to sharing our growing selection with you soon!"

COCKTAILS

EL FUERTE 13
habanero tequila | passion fruit | pineapple | lemon | sangria | mint | orange
RED SANGRIA 13 | 60
red wine | brandy | rum | passion fruit | orange juice
SMOKE ON THE WATER 14
rye whiskey | orange | cherry | smoked spices | all spice
BOO-BEE'S HONEY 15
mezcal | honey syrup | pineapple | lime | habanero bitters
PURPLE REIGN 14
butterfly pea flower infused gin | lavender | blueberry | lemon | mint | champagne
CONQUISTADOR 16
10 year brandy | P.X. Solera sherry | dry curaçao | black walnut bitters | luxardo cherry
LA PLAYA GIN + TONIC 13
Tanqueray Sevilla Orange Gin | Fever Tree tonic water | orange slice | rosemary
LIQUID LIMA 13
whipped cream vodka | limoncello | top limonade | lemon + lime wedge
REFRESCANTE 13
gin | fresh watermelon juice | lemon | Fever Tree club soda

SUN'S + ROSES 14 | 65
vodka | lillet rose | cava rose | lemon | peach nectar | grapefruit bitters
LA PROMESA 15
vodka | peach | lemon | pomegranate | dry vermouth | cava | elderflower
LOKITA 18
anejo tequila | lemon | agave | aquafaba | chocolate bitters

MOCKTAILS

BAY SUNSET 6
fresh watermelon juice | lavender | lemon | Fever Tree ginger ale
SUERTE 6
cranberry | lime | habanero spiced syrup
KIKI 6
grapefruit | agave | lemon | Fever Tree club soda

WINES

CAVA (SPARKLING)

REGINATO SPARKLING ROSE OF MALBEC (*Mendoza, Argentina*) 10 | 45
dry | hibiscus | cranberry | red currant

SEGURA VIUDAS BRUT (*Catalunya, Spain*) 9 | 40
dry | crisp | pear | honeycomb

ROSE

2021 BOYA ROSE (*Leyda Valley, Chile*) 10 | 45
grenache + pinot noir | dry | raspberry | strawberry

2021 AMADOR MEDRANO RIOJA ROSE (*Rioja, Spain*) 12 | 48
medium body | strawberry | pomegranate | peach | melon

WHITE

2021 VIONTA ALBARINO (*Rias Baixas, Spain*) 13 | 60
light body | dry | acidic | grapefruit | hibiscus | pear
2020 MAYU PEDRO XIMENEZ (*Elqui Valle, Chile*) 10 | 45
medium-light body | citrus | green apple | pear | tropical fruit
2021 SEDUCCIÓN SIETE VERTUDES (*Alava, Spain*) 12 | 50
medium-light body | passion fruit | marmalade | melon | pineapple
2021 TORRESELLA PINOT GRIGIO (*Veneto, Italy*) 10 | 45
medium body | apricot | pear | lemon

2021 PEROLLA VERMENTINO (*Toscana, Italy*) 12 | 48
medium body | grapefruit | lemon | pear | grass

2021 BABICH SAUVIGNON BLANC (*Marlborough, New Zealand*) 11 | 50
medium body | tropical fruits | lime | passionfruit | blackcurrant | grapefruit
2021 BOYA SAUVIGNON BLANC (*Leyda Valley, Chile*) 10 | 45
medium body | citrus | lime | grapefruit | green apple
2022 BARON DE LEY RIOJA BLANCO (*Rioja, Spain*) 10 | 45
medium body | citrus | stone | lemon | green apple
2020 CAVE DE LUGNY CHARDONNAY (*Macon-Villages, France*) 12 | 55
medium body | mildly acidic | citrus | vanilla
2021 EL COTO BLANCO (*Rioja, Spain*) 10 | 45
medium-full body | lemon | lime | apple | pear | melon

RED

2022 GARZON CABERNET FRANC (*Garzon, Uruguay*) 13 | 60
medium-light body | pepper | spices | fruits | chocolate | fresh eucalyptus
2020 BOYA PINOT NOIR (*Leyda Valley, Chile*) 11 | 50
medium body | acidic | strawberry | cherry | floral
2019 EL COTO CRIANZA (*Rioja, Spain*) 10 | 45
medium body | raspberry | cherry | oak

2021 CASA SILVA CARMENERE (*Los Andes, Chile*) 14 | 56
medium body | blackberry | black cherry | plum | vanilla | oak

2020 CASTILLO MONLERO TEMPRANILLO (*Valencia, Spain*) 11 | 50
medium-full body | oak | black cherry | vanilla | orange zest
2019 MARQUES DE RISCAL RIOJA RESERVA (*Rioja, Spain*) 15 | 70
medium body | blackberry | tobacco | plum | leather
2021 LA POSTA PAULUCCI MALBEC (*Mendoza, Argentina*) 11 | 45
full body | dry | berries | plum
2021 RUCA MALEN CAPÍTULO DOS CABERNET SAUV (*Mendoza, Argentina*) 18 | 80
full body | plum | black cherry | thyme
2018 GARCIA BRAVADO RED BLEND (*Itata, Chile*) 12 | 54
full body | cherry | strawberry | vanilla | plum | cassis

BY THE BOTTLE

2019 LUCA PINOT NOIR (*Mendoza, Argentina*) 90
medium-light body | oak | smoke | cherry | earth
2021 RUCA MALEN CAPÍTULO DOS CORTES DE BLANC (*Mendoza, Argentina*) 70
medium body | pear | granite | citrus | green apple
2016 COTO DE IMAZ GRAN RESERVA (*Rioja, Spain*) 98
medium body | oak | vanilla | cherry | strawberry | cocoa
CAVA RESERVA HEREDAD BRUT (*Cava, Spain*) 85
medium body | perfumed | apple | pear | citrus | earthy
2015 MARQUES DE RISCAL GRAN RESERVA (*Rioja, Spain*) 140
medium body | oak | black cherry | white pepper | plum | cocoa
2018 COTO DE IMAZ RESERVA (*Rioja, Spain*) 55
medium body | oak | cocoa | ripe red fruits
2010 FAUSTINO I GRAND RESERVA (*Rioja, Spain*) 107
medium body | dried cherries | cedar | rose | earth
2020 EN ROUTE BY FAR NIENTE PINOT NOIR (*Russian River Valley*) 165
medium body | oak | blueberry | raspberry | earth
2020 SPOSATO RED BLEND (*Mendoza, Argentina*) 60
medium-full body | oak | chocolate | blackberry | blueberry

2021 TORNATORE ETNA BIANCO (*Etna, Italy*) 85
medium-full body | stone | green apple | lemon | peach
2014 RAMÓN BILBAO MIRTO (*Rioja, Spain*) 220
medium-full body | oak | black cherry | cocoa | plum
2018 COTO DE IMAZ RESERVA BLANCO (*Rioja, Spain*) 60
medium-full body | oak | orange blossom | citrus | vanilla
2017 MARQUES DE RISCAL RESERVA XR (*Rioja, Spain*) 94
medium-full body | blueberry | sour cherry | licorice | leather
2021 FAR NIENTE CHARDONNAY (*Napa Valley, California*) 180
full body | oak | butter | pear | melon | apple | lemon
2014 MARQUES DE CÁCERES GRAN RESERVA (*Rioja, Spain*) 85
full body | oak | balsamic | anise | raspberry
2021 JUAN GIL BLUE LABEL (*Jumilla, Spain*) 95
full body | dry | oaky | blackberry
2016 LAN GRAN RESERVA (*Rioja, Spain*) 70
full body | oak | plum | smoke | mulberry
2019 LUCA OLD VINE MALBEC (*Mendoza, Argentina*) 90
full body | dry | oaky | blackberry | leather

B E E R

Alhambra Amber Lager | Corona | Estrella Damm | Pacifico | Peroni | Allagash | Founders Porter | 9
Dogfish Head 60 Min IPA | Miller Lite | 7
Estrella Galicia (NA) | 6

B E V E R A G E S

Bottled Water (unlimited refills): Vero sparkling | Vero still 5
all selections 3: coke | diet coke | sprite | Fever Tree tonic water | Fever Tree club soda | Fever Tree ginger ale | orange juice | cranberry juice | pineapple juice | grapefruit juice | hot tea | iced tea
coffee 4 | espresso 5 | decaf espresso 5

SCAN CODE



@SPAINWINEBAR

Menu date: 4/20/24

