TAPAS
SMALL PLATES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>warm olives</td>
<td>6</td>
</tr>
<tr>
<td>mixed olives marinated with citrus and herbs</td>
<td></td>
</tr>
<tr>
<td>jamón iberico</td>
<td>24</td>
</tr>
<tr>
<td>ultra-premium spanish dry-cured ham, served carpaccio style with pickled red onion, sun-dried tomatoes, marconas, drizzle of good olive oil</td>
<td></td>
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<tr>
<td>pâté</td>
<td>11</td>
</tr>
<tr>
<td>with pumpkin bread and clove butter</td>
<td></td>
</tr>
<tr>
<td>seasonal salad</td>
<td>12</td>
</tr>
<tr>
<td>dressed greens with seasonal ingredients and nuts</td>
<td></td>
</tr>
<tr>
<td>autumn squash</td>
<td>10</td>
</tr>
<tr>
<td>black sesame purée, soy glaze, nori</td>
<td></td>
</tr>
<tr>
<td>patatas bravas</td>
<td>7</td>
</tr>
<tr>
<td>fried fingerling potatoes served with brava sauce and cumin aioli</td>
<td></td>
</tr>
<tr>
<td>wild mushrooms</td>
<td>13</td>
</tr>
<tr>
<td>shio kombu, bok choy, pickled red cabbage</td>
<td></td>
</tr>
<tr>
<td>peppers</td>
<td>10</td>
</tr>
<tr>
<td>blistered peppers in garlic sauce</td>
<td></td>
</tr>
<tr>
<td>broccoli</td>
<td>11</td>
</tr>
<tr>
<td>charred, with everything-bagel-spice and sage cream</td>
<td></td>
</tr>
<tr>
<td>sopa del día</td>
<td>8</td>
</tr>
<tr>
<td>ask your server for details</td>
<td></td>
</tr>
<tr>
<td>brochette</td>
<td>14</td>
</tr>
<tr>
<td>sweetbreads a la plancha with chimichurri sauce and pickled shallots</td>
<td></td>
</tr>
<tr>
<td>scallops</td>
<td>16</td>
</tr>
<tr>
<td>seared sea scallops with wheat berries, dried cherries and walnut butter</td>
<td></td>
</tr>
<tr>
<td>octopus</td>
<td>16</td>
</tr>
<tr>
<td>with fried chive panisse, olive tapenade, and saffron crema</td>
<td></td>
</tr>
<tr>
<td>bone marrow</td>
<td>12</td>
</tr>
<tr>
<td>celery-root-bacon hash and fried rosemary</td>
<td></td>
</tr>
<tr>
<td>banh mi</td>
<td>11</td>
</tr>
<tr>
<td>confied pork belly, pâté, pickled vegetables</td>
<td></td>
</tr>
<tr>
<td>fried chicken</td>
<td>14</td>
</tr>
<tr>
<td>crispy leg and thigh with ancho-chile-beet-root purée</td>
<td></td>
</tr>
<tr>
<td>ibérico pork</td>
<td>18/15</td>
</tr>
<tr>
<td>ibérico pork skirt steak/tenderloin grilled a la plancha, medium rare, with seasonal accompaniments</td>
<td></td>
</tr>
<tr>
<td>bread basket</td>
<td>4</td>
</tr>
<tr>
<td>rustic bread drizzled with good olive oil and sea salt</td>
<td></td>
</tr>
</tbody>
</table>

ABOUT IBÉRICO

Ibérico hogs, the black-footed pigs of Spain, roam free in the cork-oak forests fed on a grain and wild forage and turning into the most coveted pork in the world. We present this prized meat cured as Jamon Ibérico or grilled as a ibérico pork tapa or ración.
BLACK PAELLA 38
Dish of crispy black forbidden rice and assorted seafood.

IBÉRICO PORK 48
Lean, tender solomillo (tenderloin) and flavorful secreto (skirt steak) from acorn-fed, black-foot hogs grilled on the plancha, with seasonal accompaniments and vegetables.

DRY-AGED STEAK BOARD 69
Certified Angus 18 oz. bone-in strip, sliced, with roasted marrow bone, with seasonal accompaniments and vegetables. Medium-rare only. Allow 20 min.

TORTA DE SANTIAGO 8
Traditional galician almond cake, gluten-free.

CHOCOLATE CON PAN 7
Melted dark chocolate and nutella with toast drizzled with olive oil and sea salt.

DESSERT CHEESE BOARD 16
Sea salt caramel, amarena cherries and fig jam served with three cheeses.

SEASONAL FRUIT CRISP / A LA MODE 6/9
Baked fruit with streusel.

ICE CREAM 7
Bourbon burnt sugar.

ORGANIC COLOMBIAN FRENCH PRESS

ENGISH BREAKFAST TEA - Davidson's Organics

GREEN JASMINE TEA - Fujian Tea

PARIS TEA, BLEND - Harney and Sons

EGYPTIAN CHAMOMILE – Davidson's Organics

SILTIDES 2011 10
Chateau Guiraud – Bordeaux, France

PORTO RUBY RESERVA NV 9
W. & J. Graham’s – Porto, Portugal

BROADBENT MADEIRA 5 YEAR NV 9
Juan Teixeira – Madeira, Portugal

MOSCATO D’ASTI 2015 9
Cascinetta by Vietti – Piedmont, Italy

PEDRO XIMENEZ NV 9
The Valdespino Family – Jerez, Spain

Each of our dishes is carefully composed. Changing or removing any element destroys the balance of the dish. So, please no substitutions.
BOARDS FOR SHARING

french board 32
6 fine french cheeses
served with fruits, nuts, olives and rustic bread

spanish board 32
selection of 3 spanish meats and 3 cheeses with
quince paste, marcona almonds, dried fruits and olives

italian board 32
selection of 3 italian cured meats and 3 cheeses with
fig jam, olives, dried fruits and hazelnuts

your own board
select 3 to 7 items

CURED MEATS

jamon ibérico 15 – Andalucía, Spain
cébo de campo by Montaraz, 24 month
ibérico hogs, the black-footed pigs of Spain,
roam free in the cork-oak forests gorging on
acorns (bellotas) and greens.

serrano ham 8 – TSG Extremadura, Spain
more gamey and earthy than its italian cousins,
this Spanish "mountain ham" is rich and salty

lomo 6 – Andalucía, Spain
pork loin seasoned with garlic, sea salt and
smoked paprika from La Vera,
then cured for 90 days

chorizo 6 – New York State
by Imperial - dry-cured sausage with deep smoky
flavor, not flaming hot, but distinct
notes of red pepper

prosciutto 7 – PDO Parma, Italy
produced by italian artisans Fratelli Galloni
aged traditionally for 24+ months

capicolla 6 – San Francisco, California
by Columbus, a family company founded in 1917 dry-
cured shoulder superbly seasoned,
rivals prosciutto in flavor

felino 5 – St.Louis, Missouri
by Un Mondo Handcrafted Salumi - small, coarse-
ground salami with red wine,
vibrant color, full, meaty flavor

speck 6 – PGI Alto Adige, Italy
lightly smoked prosciutto from the Tyrolian Alps
on the Italian-Austrian border, dry-aged traditionally
for 24 mo.

bresaola 8 – Poconos, Pennsylvania
originally from Lombardy, Italy, made from selected
lean beef, lightly seasoned & air-dried.
intensely beefy, melt-in-your-mouth tender

We take reservations for parties of 7 or more.
Reservations are held for 10 minutes past reservation
time. We seat complete parties only.
**CHEESES**

**campo manchego** 6  
La Mancha, Spain, 3-6 months  
Blend of cow, sheep, goat’s milk, firm-textured with intense, zesty taste and slightly sharp at the end.

**tetilla** 5  
Galicia, Spain, 1-3 months  
Soft, thick and smooth with scatterings of air pockets, tetilla (“little teat”) is tangy and buttery, with a creamy mouth feel.

**caña de cabra** 6  
Jumilla, Spain, 1-2 months  
A unique, soft-ripened goat’s milk cheese with beautiful bloomy white rind – delicate and silky.

**burrata** 6  
WI, USA, fresh  
Handcrafted mozzarella pouch filled with rich, creamy stracciatella.

**brenta stagionato, DOC** 6  
Alto-Adige, Italy, 6 mo  
Sweet, creamy, full bodied, herbaceous, but not overpowering.

**pecorino moliterno al tartufo** 7  
Sardinia, Italy, 6-8 months  
Sheep milk cheese shot through with thick veins of truffle, rounded flavor and firm texture.

**melted raclette, AOP** 7  
Savoie, Switzerland, 3-6 months  
Less spicy than its famous cousin, Roquefort, but as velvety, creamy and mushroomy.

**fourme d’ambert** 5  
Auvergne, France, min 28 days  
Less spicy than its famous cousin, Roquefort, but as velvety, creamy and mushroomy.

**d’affinois** (da-fin-wa) 6  
France, 2 months  
By Fromagerie Guilloteau - brie like, but creamier - sweet, and earthy, hint of mushroom.

**ossau iraty** 6  
Pyrénées-Atlantiques, France, 4+ months  
By Onetik, Fromagerie Macaye – sheep milk semi-hard cheese with supple, creamy and buttery mouth feel, herbaceous, nutty, fruity & caramel-like.

**gruyère, AOP** 6  
Gruyère, Switzerland, 6-12 months  
Wonderfully complex raw milk cheese – notes of candied nuts, dried fruit and spice.

**tomme de savoie** 5  
Savoie, France, 3-6 months  
Rustic cheese made with raw cow’s milk, tangy, slightly citrusy and mushroomy.

**aged english cheddar** 6  
Dorset, England, 15 months  
Crumbly texture with crunchy salt crystals and rich, deliciously sweet paste.
HAPPY HOUR
MONDAY – FRIDAY
12 PM – 6 PM
2 for 1
on all wine by the glass and beer
$5 tapas
marcona almonds melted raclette
warm olives chicharrón
blistered peppers patatas bravas
marinated manchego

LUNCH
EVERY DAY UNTIL 3:30PM

SANDWICHES

prosciutto 11
creamy d’affinois cheese,
dalmatian fig jam

italian tuna 14
with dressed arugula,
pickled red onion
and capers

ham and cheese 10
lomo, manchego, membrillo,
hot pepper, arugula

Italian BLT 10
smoked pancetta cotto,
sun-dried tomato pesto,
arugula, red onion

PANINI

d’affinois panini 10
creamy d’affinois, walnuts,
onion jam, arugula

copa cubano 11
capicolla, cheddar, pork
belly, fresh kraut and
French mustard

chorizo panini 9
hot chorizo, spanish tetilla,
cumin aioli, arugula

goat & mushroom 8
caña de cabra with roasted
mushrooms and a dash
of truffle oil

DRY-AGED BEEF
BURGERS

swiss burger 16
authentic swiss cheese, wild mushrooms

bleu burger 15
French bleu cheese, caramelized onion,
maple bacon marmalade

buddha burger 13
vegan burger spiced with coconut and curry

SALADS & VEGETABLES

seasonal salad 12
dressed greens with seasonal
ingredients and nuts

seasonal vegetables
ask your server what’s on the menu today

house salad 8
well-dressed greens

BURGER NIGHT
EVERY TUESDAY 4PM – 12AM
Enjoy one of our artisanal burgers
for dinner. It’s an experience.
BRUNCH
SATURDAY & SUNDAY 11:00AM – 3:30PM

COCKTAILS
mimosa 7
prosecco and orange juice
bellini 7
prosecco and tropical fruit puree
tinto de verano 8
spanish red wine, fizzy moscato d'asti
aperol spritz 8
cava and aperol
bloody maria 9
tequila, tomato juice, cilantro, spices
bloody marvelous 15
bourbon, chardonnay, bloody mix, olives

BRUNCH PLATES
eggs bloomfield 12
two poached eggs atop crispy prosciutto and toast
with savory herb and cream sauce
pecorino scramble 8
fluffy scrambled eggs topped with grated black truffle cheese and toast
ham and cheese toast 8
grilled open face prosciutto, manchego, and d'affinois
cognac french toast 10
orange cognac infused french toast topped with dalmatian fig jam
bacon 5
country bacon crisped on the plancha

BOXER’S BRUNCH BOARD 65
serves 2 to 4
Certified Angus 18 oz. Dry-aged sliced strip with 4 sunny-side-up eggs, bacon, fried potatoes and toast

BRUNCH PRIX FIXE
reservations for 7 to 14
must be ordered at the time of reservation
$20 per person
cured meat and cheese boards
prosciutto and brie loaded toast
pecorino scramble
cognac french toast
chorizo panini
patatas bravas • bacon

BRUNCH BEVERAGE DEAL
only available with brunch prix fixe
all bottles of wine $10 off
carafes of brunch cocktails $28