happy hour **5pm – 6pm**

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| $1.50 gilda | $8 snack bowl |
| $5 draft red vermouth | $5 fino sherry  |
| $5 spanish lager or SC IPA | $6 baby gintonic |
| $6 red sangria | $15 cider porron |
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**ESPOOKIO**

10.13 – 10.31

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| GILDAS skewers of black anchovy, olive, pickled pepper 7 (3 pcs) |
| TXISTORRAS PIGS IN A BLANKET puff pastry, basque pepper 11 (3 pcs) |
| CROQUETAS DE JAMON bechamel 12 (3pcs) |
| SCALLOP PINTXO almond romesco, shoestring potato 18 (3pcs)\* |
| OLIVES 7 |
| MARCONA ALMONDS 8 |
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| ARUGULA SALAD roasted beets, goat cheese, pistachios 15 |
| PAN CON TOMATE 9 (add boquerones +$4) |
| TRUFFLED SPANISH TORTILLA alioli 16\* |
| IBERICO HAM WRAPPED TRUFFLED SPANISH TORTILLA 24\* |
| PATATAS BRAVAS red sauce, alioli 11\* |
| BRUSSEL SPROUTS anchovy butter, crispy leeks 15 |
| FLANK STEAK moroccan marinade, caramelized leek mashed potatoes 42\* |
| CRISPY BLACK CAROLINA RICE scallops, clams, alioli 41 |
| BRICK CHICKEN creamed kale, roasted turnips, frisee, horseradish vinaigrette 41 |

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|  **cured meat** |  **cheese** |
| serrano ham 12 | manchego 10 (firmer, sheep) |
| coppa de serrano 13 | idiazabal 11 (firmer, sheep) |
| iberico chorizo 22 | leonora 12 (creamy goat) |
| paleta de iberico 30 | queso de vino 14 (soft, goat) |
| lomo serrano 13 | valdeon blue 9 (goat, cow) |
| salchichon iberico 14 | (meat and cheese are served with Brandons Bread™) |
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| **desserts** |
| RWF CHURROS CON CHOCOLATE 12 |
| MANCHEGO CHEESECAKE pistachio granola, membrillo 11 |
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| ATXA PACHARAN, basque herbal digestivo 12 |
| GALICIAN COFFEE LICOR, do ferreiro 16 |
| 50 YEAR PALO CORTADO SHERRY, manuel aragon 18/oz |
| MOSCATEL SHERRY, cesar florido 11 (3oz)  |
| SPANISH GRAN RESERVA BRANDY, el maestro sierra 25/oz\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. |

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