





VINOS

BLANCOS

Faustino, “VII”, Rioja, Spain

\$10 glass (6 oz) / \$13 glass (9 oz) / \$40 bottle

Ontañón, Viura, “Vetiver”, Rioja, Spain

\$10 glass (6 oz) / \$13 glass (9 oz) / \$40 bottle

Carlos Serres, Viura/Tempranillo Blanco,
Rioja, Spain

\$13 glass (6 oz) / \$15 glass (9 oz) / \$52 bottle

Baron de Ley, Blanco, Rioja, Spain

\$9 glass (6 oz) / \$12 glass (9 oz) / \$36 bottle

Baron de Ley, Rosé, Rioja, Spain

\$9 glass (6 oz) / \$12 glass (9 oz) / \$36 bottle





VINOS TINTOS

Bodegas Bilbainas, Tempranillo, “Viña Zaco”,
Rioja, Spain

\$13 glass (6 oz) / \$15 glass (9 oz) / \$52 bottle

Bodegas Sierra Cantabria,
“Selección”, Rioja, Spain

\$14 glass (6 oz) / \$16 glass (9 oz) / \$56 bottle

Marqués de Cáceres,
“Excellens Cuvée Especial”, Rioja, Spain

\$13 glass (6 oz) / \$15 glass (9 oz) / \$52 bottle

Torres, “Altos Ibéricos”, Crianza, Rioja, Spain

\$14 glass (6 oz) / \$16 glass (9 oz) / \$56 bottle

Campo Viejo, Gran Reserva, Rioja, Spain

\$10 glass (6 oz) / \$13 glass (9 oz) / \$40 bottle





PINTXOS

TAPAS

Albondigas

Ground beef and Ibérico bacon meatball with
oregano, green onion and tomato / \$10

Chorizo Carbonizado con Aceite de Oliva

Charred chorizo with olive oil / \$11

Tabla de Quesos y Embutidos

Meat and cheese board with Jamón Serrano,
mild chorizo, Mahon, and Manchego / \$24

Dátiles con Tocino

Ibérico bacon-wrapped dates stuffed
with Manchego cheese / \$10

Croquetas Jamón y Manchego

Creamy ham and cheese croquettes / \$12





PLATOS PRINCIPALES

Bacalao Al Pil Pil
con Espárragos Blancos

Seared cod fish with white asparagus and pil pil sauce / \$29

Patatas a la Riojana con Chorizo
(Rioja-style Potatoes)

Potatoes with chorizo sausage, garlic and
spicy pimentón de la Vera paprika / \$18

Tempranillo rabo de toro cocido con patata
“tortilla” y jus natural

Tempranillo braised beef with potato “tortilla”
and natural braising jus / \$28

Solomillo Ibérico

Ibérico pork tenderloin wrapped in bacon
with Basque red beans / \$32

PASTELES

Flan Casera

Caramelized flan custard with orange zest / \$7

Gateau Basque

Basque cake with vanilla, lemon and dried cherry / \$9

Join us as we celebrate one of Spain's burgeoning culinary and wine regions. Enjoy a taste of the lush flavors of wine, tapas and more from Rioja. Don't miss the chance to explore this region's exotic cuisine — without having to use your passport.

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Rioja Promotion Menu & Bar Card

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Melinda Soto

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