

MON TO SUN, 5-7PM

BAR TAPAS HAPPY HOUR

*Only offered at bar*

## BOARDS

### CHEF'S BOARD 18.

*Tetilla, Manchego, Jamón Serrano, Chorizo de Cantimpalo, olives*

### CURED MEATS 14.

*Jamón Serrano, Coppa, Chorizo de Cantimpalo*

### CHEESES 14.

*Tetilla, Murcia al Vino, Manchego*

## TAPAS

### POTATO TORTILLA 5.

*Traditional Spanish omelet, caramelized onions, garlic aioli*

### PIMIENTOS DE PADRÓN 5.

*Blistered shishito peppers, sea salt*

### SAUTÉED GARLIC SHRIMP 8.

*Brandy, pepper flakes*

### PATATAS BRAVAS 5.

*Crispy potato cubes, spicy brava sauce, aioli*

### ALBÓNDIGAS 8.

*Veal and pork meatballs, Manchego, tomate frito*

### HAM CROQUETTES 5.

*Serrano ham, fig jelly*

### PINTXO MORUNO 8.

*Cumin marinated grilled pork skewers, mojo verde, Greek yogurt*

### ANDALUSIAN GAZPACHO 5.

*Spanish chilled vegetable soup*

### KALE SALAD 8.

*Barley, roasted beets, goat cheese, lemon maple dressing*

### QUESO FUNDIDO 6.

*Chorizo, tetilla cheese, crostini*

Consumer advisory consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness especially if you have certain medical conditions. Please notify manager of any food allergies, but note we are unable to guarantee all possible cross-contamination. Items may be cooked to order.

## HAPPY HOUR

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## CERVEZA - BEER

## DRAFT

ESTRELLA DAMM, *Pale Lager, Spain* 2.5/3.5COMMUNITY WITBIER, *Witbier, Texas* 2.5/3.5DEEP ELLUM, *India Pale Ale, Texas* 2.5/3.5

## BOTTLE

MICHELOB ULTRA, *Pale Lager, Missouri* 3.STELLA ARTOIS, *Pale Lager, Belgium* 3.5DEEP ELLUM DREAMCRUSHER, *Double IPA, Texas* 4.MILLER LITE, *Pale Lager, Wisconsin* 2.5AUSTIN EASTCIDERS, BLOOD ORANGE, *Cider, Texas* 3.LAGUNITAS, *India Pale Ale, California* 3.REVOLVER BLOOD & HONEY, *Wheat Ale, Texas* 3.5MODELO ESPECIAL, *Pale Lager, Mexico* 3.DOS EQUIS AMBAR, *Amber Lager, Mexico* 3.

## CÓCTELES - COCKTAILS

## MOSCOW MULE 6.5

*Russian Standard vodka, Fever-Tree ginger beer, fresh lime, cardamom & currant infused syrup, candied ginger*

## LA MADRILEÑA 6.

*Old Forester Bourbon, La Guita Manzanilla sherry, apple cinnamon infused syrup, grated cinnamon, Filthy black cherries*

## SPANISH MARGARITA 6.

*Jimador Reposado, triple sec, Lustau Amontillado sherry, lime juice, agave nectar*

## BOUGIE PALMER 6.

*Russian Standard vodka, lemon, lavender syrup, peach oolong tea*

## PROPER GIN &amp; TONIC 6.5

*Bombay Dry Gin, lemon peel, lime wheel, star anise, tonic water*

## LEMONGRASS COLLINS 6.

*Bombay Dry Gin, elderflower liqueur, lemongrass syrup, cucumber*

## SANGRÍA

## SANGRÍA 4./14.5

*Red wine, brandy, triple sec, sprite, chopped orange*

## SANGRÍA BLANCA 5./18.5

*Cava, peach schnapps, triple sec, strawberries, blueberries*

## SANGRÍA DE CERVEZA 4./14.5

*Celis White, St. Germain, lemon juice, pear purée*

## VINO TINTOS- RED WINE

JUAN GIL, MONASTRELL, *Jumilla, 2015* 6.5/26.VIÑA ALBERDI, RESERVA, *Rioja, 2012* 6.5/26.VIÑA ARDANZA, RESERVA, *Rioja, 2009* 63.75CEPA 21, HITO, *Ribera del Duero, 2016* 6.5/26.CLOS TORRIBAS, CABERNET SAUVIGNON, *Penedés, 2012* 5./20.EMILIO MORO, *Ribera del Duero, 2016* 9./36.AVERAEN, PINOT NOIR, *Willamette Valley, OR, 2016* 6.5/26.NEWTON SKYSIDE, CLARET, *Sonoma Coast, 2016* 28.AVANCIA, CUVÉE DE O, MENCIA, *Valdeorras 2014* 24.BUENA VISTA, PINOT NOIR, *North Coast, 2016* 23.5NUMANTHIA, TERMES, *Toro 2014* 34.AALTO, *Ribera del Duero, 2015* 101.

## VINOS BLANCOS - WHITE WINE

LAGAR DE CERVERA, ALBARIÑO, *Rías Baixas, 2017* 5.5/22.RAFAEL PALACIOS, BOLO, GODELLO, *Valdeorras, 2015* 22.SHAYA, OLD VINES, VERDEJO, *Rueda, 2017* 5.5/22.CASTILLO DE MONJARDIN, CHARDONNAY, *Navarra, 2017* 5./20.CROSSBARN, CHARDONNAY, *Sonoma Coast, 2016* 7./28.CVNE, MONOPOLE, VIURA, *Rioja, 2017* 20.REKALDE, TXAKOLINA, *País Vasco, 2016* 24.

## ROSÉ

CONDE VALDEMAR, ROSÉ, *Rioja, 2017* 5./20.

## VINOS ESPUMOSOS - SPARKLING WINE

JUVE Y CAMPS, GRAN RESERVA, *Brut, Penedés, N.V.* 6./24.RAVENTÓS Y BLANC, BRUT, *Penedés, 2016* 32.5TAITTINGER, BRUT, *Reims, N.V.* 71.