

**OYSTERS 1/2 Dozen \$20 (Tue, Wed, Thu only)**

*\*served with lemon & mignonette. Hot sauce and freshly grated horseradish available on request.*

**SNACKS**

Lime Leaf Cashews **\$7**

Castelvetrano Olives **\$6**

Rubio Potato Chips (Iberian Ham, Chorizo, Honey Mustard or Sea Salt) **\$9**

+Add Black Garlic and Onion Dip **\$4**

Mortadella on a Bun, Green Chile Mayo **\$6**

Panisse Chickpea Fritters, Saffron Garlic Mayo, Espelette Pepper **\$8**

Snap Pea Salad, Hazelnuts, Mint, Ricotta Salata **\$9**

Burrata, Olive Oil, Honey, Fennel Pollen, Toasted Baguette **\$15**

Roasted Vegetable & Red Pepper Tartine, Ricotta, Herbs **\$12**

Steak Tartare, Gochujang, Sesame, Shallot, Pickled Daikon **\$19**

Pumpkin Hummus, Spiced Pumpkin Seed, Chili Crisp, Pita **\$11**

Cheese Plate, Preserves, Honey Comb **\$8 one/\$21 three**

**CONSERVAS/TINNED FISH**

Conservas de Cambados Spanish | Conservas de Cambados Spanish

Octopus in Galician Sauce **\$20** | Mussels in Galician Sauce **\$16**

Scout Canadian Rainbow Trout with Dill and Sunflower Oil **\$15**

**All tins served with Potato Chips or Baguette**

**BOARDS**

Small Board - 2 meats, 1 cheese, Pickles, Condiments, Bread **\$18**

Large Board - 3 meats, 2 cheeses, Pickles, Condiments, Bread **\$28**

**DESSERT by The Pantry**

Espresso Ganache Mini Brownie **\$3**

Sticky Date Cake, Caramel Sauce, Apple Compote, Vanilla Bean Creme Anglaise **\$9**

Kitchen open until 11pm. Please inform your server of any allergies. Olives, nuts, chips until close.

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