



RAW BAR

BUCK A SHUCK

\$1 oysters & littlenecks every Friday & Saturday from 3pm - 5pm and Sunday 3pm - 9pm

LOCALLY HARVESTED OYSTERS*

Green apple escabeche, cocktail sauce 1/2 18. Full 33.

LITTLENECKS ON THE HALF SHELL*

Green apple escabeche, cocktail sauce 1/2 12. Full 22.

COLOSSAL SHRIMP COCKTAIL *

Smoked spanish paprika aioli, cocktail sauce 6. (ea)

SHRIMP CEVICHE*

Shaved red onions, cherry tomato, cucumber, avocado, aji amarillo mango salsa, taro chips 18. (GFA)

TAPAS

PAN CON TOMATE

Grilled rosemary and olive bread, garlic, seasoned fresh crushed tomatoes, olive oil, chives 7. (V)

BURRATA

Jamón serrano, fig jam, grilled olive bread 15. (GFA)

BOQUERONES

Marinated white anchovies, garlic herb toasted breadcrumbs, lemon zest, olive oil 8. (GFA)

CALAMARI

Fried calamari, crispy cherry & banana peppers, olives, roasted lemon garlic aioli 16.

PATATAS BRAVAS

Crispy fried confit potatoes, roasted garlic aioli, bravas sauce 12.

CHARRED BROCCOLINI

Roasted pepper & almond romesco sauce, confit garlic & herbs, vincotto 11. (V, GF)

CRISPY CAULIFLOWER

Smoked paprika salt, chipotle roasted garlic aioli, hot honey 11. (V)

GRILLED OCTOPUS

Tender braised grilled octopus, saffron fennel white bean ragu, parsnip puree, radish & herb salad 17. (GF)

CROQUETAS

Jamón serrano, manchego, guava sauce 12.

GAMBAS AL AJILLO

Head on roasted garlic prawns, saffron, chili, garlic olive oil, fresh herbs, grilled olive rosemary bread 21. (GFA)

BRUSSELS SPROUTS

Crispy fried, apple cider glaze, sweet potato, garlic aioli, fresh herbs 12.

ROASTED DATES

Gorgonzola crema, jamón serrano 11. (GF)

EMPANADAS

Chorizo, caramelized onions, crème fraîche 12.

GRILLED PORK BELLY

Harrisa glaze, fig mostarda, radish herb salad 16. (GF)

GRILLED HANGER STEAK*

Pequillo pepper sauce, charred scallion, roasted jalapeño chimichurri 21. (GF)

MUSSELS

Chorizo, tomato, white wine, spanish paprika, grilled rosemary olive bread, smoked pepper aioli 14. (GFA)

ENSALADAS

MANCHEGO CAESAR

Romaine, anchovies, manchego, lemon dijon vinaigrette, garlic herb toasted breadcrumbs 16. (V, GFA)

SEASONAL MIXED GREENS

Roasted butternut squash, cranberries, pickled red onions, cherry tomatoes, crumbled goat cheese, pepitas, creamy balsamic 15. (V, GF)

ROASTED BEETS

Marinated roasted beets, whipped herb goat cheese, toasted almonds, truffle honey 16. (V, GF)

ADDITIONS

chicken 7. | steak (5oz) 16. | salmon 15.
shrimp (ea) 6. | scallops (ea) 5. | lobster (4oz) 16.

PLATOS FUERTES

BRANZINO

Roasted red pepper agrodolce, pine nuts, fried capers, arbequina olive oil 36. (GF)

CRISPY SKIN SALMON*

Risotto style orzo, roasted red peppers, olive relish, olive oil 28.

PAELLA MARISCOS

Shrimp, mussels, clams, calamari, piquillo peppers, fresh peas, seafood saffron broth 29. (for one) 55. (for two) (GF)

GNOCCHI

Spanish tomato sauce, burrata, toasted garlic herb toasted breadcrumbs 21. (V)

ARROZ CON POLLO

Braised chicken thighs, homemade sofrito, olives, piquillo peppers, lima beans, bomba rice 22. (GF)

BESOS LASAGNA

Spanish chorizo, beef, veal, béchamel, ricotta, parmesan, manchego, smokey tomato sauce 26.

BESOS BURGER*

Dry aged burger locally sourced from Blackbird Farm in Smithfield RI, lettuce, tomato, american cheese, spicy aioli, caramelized onion, french fries (grilled chicken available) 20. (GFA) +2.

BUTTERNUT SCALLOP RISOTTO*

Seared scallop, roasted butternut squash, salsa verde, pepitas, shaved parmesan 34. (GF)

BUTCHER'S CUT*

Chef's rotating cut of beef MKT.

DULCES

BASQUE CHEESECAKE

Pineapple mango compote, caramel, whipped cream 9. (V, GF)

PISTACHIO CRÈME BRÛLÉE TARTE

Pine nut crust, pistachio custard whipped lemon mascarpone 12. (V)

TIRAMISU

Espresso-soaked ladyfingers, sweetened mascarpone, cocoa powder 9. (V)

AFFOGATO

Espresso, caramel gelato, almond biscotti 9. (V, GFA)

EXECUTIVE CHEF: MOMO CAMARA | CULINARY DIRECTOR: FRANCO CARUBIA

GF: GLUTEN-FREE GFA: GLUTEN-FREE AVAILABLE V: VEGETARIAN VE: VEGAN

Tapas: Traditional small Spanish dishes to nibble on meant to be shared and savored, for the pleasure of relishing in food, friendship, and happiness.

*This item may be cooked to order or may contain raw or under-cooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

COCKTAILS

PALM READER bacardi rum, muddled lime and mint, lime juice, lavender syrup, splash soda water 13.

RHYMIN' & STEALIN' house infused jalapeño tequila, mathilde peach liqueur, lime juice, peach simple syrup, agave, tajin rim 13.

PRETTY FLY house infused blueberry vodka, lime juice, simple syrup, ginger beer 12.

SHE'S CRAFTY ghost tequila, chile liqueur, ginger simple syrup, lime juice, agave, splash ginger beer 14.

1,000 JULYS thomas tew rum, orange juice, pineapple juice, cream of coconut, nutmeg 14.

MISFITS four roses bourbon, mathilde peach liqueur, lemon juice, peach simple syrup, angostura bitters 14.

MARTINIS

SELF ESTEEM grey goose citron, limoncello, cointreu, lime juice, raspberry simple syrup 16.

JUMPER tanqueray, pamplemousse liqueur, lemon juice, fever tree grapefruit 14.

SEMI CHARMED grey goose citron, cointreu, lavender syrup, lemon juice 15.

BAD HABIT vida mezcal, chile poblano liqueur, lime juice, pineapple juice, agave 15.

CRYSTAL BALLER empress gin, lemon juice, grapefruit juice, thyme simple syrup, tonic 15.

SPRITZ VIBES

🍷 14. 🍹 46.

THE CLASSIC aperol, prosecco, soda water

RASPBERRY cocchi americano, lime juice, raspberry simple syrup, sparkling rosé

HUGO elderflower, lime, mint, prosecco, soda water

SANGRIA

🍷 14. 🍹 46.

ROJO | SPARKLING CINNAMON APPLE | BLANCO

MOCKTAILS

LAVENDER LEMONADE house made lemonade, lavender syrup 9.

JUST PEACHY peach simple syrup, lemon juice, sprite 8.

GINGER SPICE muddled jalapeño, ginger simple syrup, lime juice, ginger beer 11.

RASPBERRY KISSES muddled mint, lime juice, raspberry simple syrup, soda water 10.



Love at first Sip

BEVERAGE DIRECTOR: MORGAN MACIA

ROJA

	🍷	🍷
PENDULUM cabernet sauvignon	12.	44.
UNSHACKLED BY PRISONER WINE CO. cabernet sauvignon	15.	56.
CAYMUS cabernet sauvignon	30.	150.
SONOMA-CUTRER pinot noir	15.	55.
J. VINEYARDS & WINERY pinot noir	14.	52.
CATENA malbec	13.	48.
DELAS FRÉRES côtes-du-rhône	13.	48.
PRISONER red blend	20.	75.
LA MALDITA garnacha	10.	38.
NOZZOLE chianti	14.	49.
PRADOREY SR. NINO tempranillo	13.	42.

BLANCO

	🍷	🍷
TOLLOY pinot grigio	12.	44.
LIVIO FELLUGA pinot grigio	14.	51.
SEA PEARL sauvignon blanc	11.	38.
EMMOLO sauvignon blanc	12.	44.
SAGER & VADIER sancerre	18.	80.
JADOT MACON VILLAGE chardonnay	11.	40.
MER SOLEIL chardonnay	14.	52.
STEININGER grüner veltliner	13.	48.
COSTA DO SOL vinho verde	10.	38.
CARLOS SERRES rioja blanco	9.	36.
PINE RIDGE chenin blanc & viogneir	13.	48.
TERRAS GAUDA albarino	12.	44.
MARCHESI DI BAROLO gavi di gavi	14.	54.

SPARKLING & ROSÉ

	🍷	🍷
MASCHIO prosecco	11.	40.
POEMA cava	12.	44.
FLEUR DE PRAIRIE rosé	12.	44.
STEININGER rosé	14.	52.
LAMBRUSCO red	14.	55.

DRAFT BEER

PERONI 7. | **WHALERS** 8.

BOTTLED BEER

ALLAGASH WHITE 8.
BUD LIGHT 4.
MICHELOB ULTRA 5.
COORS LIGHT 4.
CORONA EXTRA 7.
DOWN EAST SEASONAL 10.
GUINNESS STOUT 7.
HEINEKEN 5.
HEINEKEN 0.0 NA 5.