



Lunch Hour is the Best Hour

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, corn chips 18. (GFA)

CHARCUTERIA

Choose from a selection of premium meats & cheeses, served with caramelized onions, seasonal jam, crostini

CHEF'S SELECTION

Chorizo iberico, jamón serrano, manchego, cabra borracha, brie, caramelized onions, seasonal jam, crostini 41.

DRUNKEN GOAT CHEESE

Soaked in red wine, murcia, spain 9. (V)

BURRATA

Creamy stracciatella, usa \$6 (V)

MANCHEGO

3 month aged, semi-soft sheep's milk, spain 9. (V)

SMOKED IDIAZABAL

8 month aged sheep's milk, basque 10. (V)

BRIE

Triple crème, france 12. (V)

CHORIZO IBERICO

Dry cured, acorn fed pork, paprika, iberia, spain 18.

'NDUJA

Spreadable salami, calabrian chili, garlic, calabria, italy 14.

SPECK

Salt cured and lightly smoked prosciutto, italy 14.

JAMÓN SERRANO GRAN RESERVA

16 month aged, dry cured ham, spain 15.

APERTIVO

Small Spanish bar snacks

MARCONA ALMONDS

Roasted, sea salt 11. (GF, VE)

CASTELVETRANO OLIVES

Marinated in citrus, aleppo, evoo 6. (GF, VE)

SOUP

SEASONAL

Rotating selection 9.

LUNCH MENU

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.

TAPAS

BURRATA

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

EMPANADAS

Chorizo, caramelized onions, crème fraîche 12.

CRISPY CAULIFLOWER

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

GARLIC PRAWNS

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

BRUSSELS SPROUTS

Crispy fried brussels, apple cider glaze, sweet potato, garlic aioli, fresh herbs 9. (V)

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.

MUSSELS

Chorizo, tomato, white wine, spanish paprika, grilled bread 14.

GRILLED HANGER STEAK*

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

PLATOS FUERTES

MEDITERRANEAN CHICKEN WRAP

Grilled chicken, lettuce, olives, cucumber, tomatoes, red onions, honey sherry vinaigrette, french fries 18.

FRIED CHICKEN SANDWICH

Spicy-sweet glazed fried chicken breast, creamy cole slaw, sweet pickles, french fries (grilled chicken available) 18.

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.

SPANISH STEAK & RICE BOWL

Hanger steak, saffron rice, black bean salsa, guacamole, crema, cotija cheese 24.

ARROZ CON POLLO

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



Love at first Sip

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

empres gin, lemon juice, grapefruit juice, thyme simple syrup, tonic 15.

SPRITZ VIBES

14.

THE CLASSIC

aperol, prosecco, soda water

RASPBERRY

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

HUGO

elderflower, lime, mint, prosecco, soda water

SANGRIA

13.

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.

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.

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 saucerre

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.