



RAW BAR

BUCK A SHUCK

\$1 oysters & littlenecks Monday – 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 *

Cocktail sauce 6. (ea)

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)

BRIE

Triple crème, france 12. (V)

CHORIZO IBERICO

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

SPECK

Salt cured, lightly smoked prosciutto, italy 14.

JAMÓN SERRANO GRAN RESERVA

16 month aged, dry cured ham, spain 15.

APERITIVO

Small spanish bar snacks

MARCONA ALMONDS

Roasted, sea salt 11. (GF, VE)

CASTELVETRANO OLIVES

Citrus, aleppo, evoo 6. (GF, VE)

ENSALADAS

MANCHEGO CAESAR

Romaine, manchego, caesar dressing,
garlic herb toasted breadcrumbs 16. (V, GFA)

WATERMELON

Whipped goat cheese, pepitas,
arugula garnish, aleppo 15. (V, GF)

MEDITERRANEAN

Arugula, quinoa, feta, cherry tomato, cucumber,
red onion, olives, creamy balsamic 16. (V, GF)

ADDITIONS

chicken 7. | steak (5oz) 16. | salmon 15.

shrimp (ea) 6. | scallops (ea) 5. | lobster (4oz) 16.

TAPAS

TAPAS TUESDAY

Buy a glass or bottle of wine & enjoy a complimentary
tapas tasting plate

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 squid, crispy cherry & banana peppers, olives,
roasted garlic aioli 16.

PATATAS BRAVAS

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

CAULIFLOWER

Sweet chive herb sour cream 11. (V)

ELOTE

Corn on the cob, smoked paprika aioli, cotija, lime, cilantro aleppo 9. (V)

CROQUETAS

Jamón serrano, manchego, guava sauce 12.

GARLIC PRAWNS*

Saffron, chili, garlic olive oil,
fresh herbs, grilled olive rosemary bread 21. (GFA)

BRUSSELS SPROUTS

Apple cider glaze, sweet potato, garlic aioli, fresh herbs 12.

EMPANADAS

Chorizo, crème fraîche 12.

RED PEPPER HUMMUS CRUDITÉ

Carrots, cucumber, roasted red peppers, olive oil, aleppo 12. (GF, VE)

GRILLED HANGER STEAK*

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

MUSSELS

White wine, chorizo, tomato, paprika, crostini 14. (GFA)

PLATOS FUERTES

PAELLA

Saffron rice, shrimp, mussels, clams, calamari,
chicken, chorizo 29. (for one) 55. (for two) (GF)

FISH & CHIPS

Beer battered cod, coleslaw, lemon, tartar, french fries 21.

PASSION FRUIT GLAZED SALMON*

Mango pineapple salsa, summer vegetable couscous 28.

LEMON CHICKEN

Grilled chicken breasts, confit potato, grilled corn, lemon sauce 26.

CITRUS SCALLOPS*

Pearl couscous, asparagus, lemon butter 32.

PESTO GNOCCHI

Zucchini, summer squash, cherry tomato, burrata 22. (V, GF)

LOBSTER ROLL*

Traditional style or warm butter, brioche, french fries 28. (GFA)

BESOS BURGER*

CAB burger, lettuce, tomato, american cheese, smoked paprika aioli,
caramelized onion, french fries (grilled chicken available) 18. (GFA) +2.

BUTCHER’S CUT*

Chef’s rotating cut of beef MKT.



Love at first Sip

COCKTAILS

SPIDERWEBS

sazerac rye, campari, cocchi torino, averta amaro 16.

BEEN CAUGHT STEALING

ketel one, cucumber, ginger syrup, lime, ginger beer 13.

LOSING MY RELIGION

house infused blueberry vodka, lime, simple syrup, ginger beer 13.

COMEDOWN

cazadores blanco, jalapeño, peach liqueur, peach purée, lime, agave 13.

EVERLONG

bacardi, coco lópez, pineapple juice, lime, mint 13.

INTERSTATE LOVE SONG

aperol, roku gin, italicus, cucumber, rosemary, thyme syrup, tonic, prosecco 14.

MARTINIS

THE DISTANCE

illegal mezcal, aperol, green chartreuse, guava, lime 16.

FLAGPOLE SITTA

ghost tequila, ancho reyes chili liqueur, irish cream, espresso 15.

MR. JONES

roku gin, lemon, b&b, thyme syrup, agave 16.

BAD HABIT RUN AROUND

grey goose citron, pama, pomegranate, lavender simple, lemon 15.

IS CHICAGO, IS NOT CHICAGO

chai tea infused bourbon, chai syrup, chocolate liqueur, coffee liqueur, espresso 14.

SPRITZ VIBES

STRAWBERRY KIWI ROSÉ

rosé, peach liqueur, peach purée, strawberry purée, kiwi, ginger beer

BLANCO SANGRIA

costa do sol, pamplemousse, grapefruit, lemon, simple syrup, sparkling rosé

ROJA SANGRIA

pinot noir, pama, brandy, chambord, pomegranate, orange, ginger ale

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.

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.

ROJAS

BODEGES BRECA

garnacha

MARQUES CACERES

tempranillo

FIRESTEED

pinot noir

LA CREMA

pinot noir

SONOMA-CUTRER

pinot noir

BONANZA BY WAGNER

cabernet sauvignon

UNSHACKLED BY PRISONER WINE CO.

cabernet sauvignon

CAYMUS

cabernet sauvignon

PRISONER

blend

CHATEAU LA PLAIGE

bordeaux blend

DELAS FRERES

cotes du rhone

CATENA

malbec

BANFI

chianti classico

BLANCOS

MARQUES DE VALOR

albarino

TORRES

verdejo

COSTA DO SOL

vinho verde

BEN VOLIO

pinot grigio

PIGHIN

pinot grigio

STEININGER

grüner veltliner

SEA PEARL

sauvignon blanc

EMMOLO

sauvignon blanc

Craggy Range

sauvignon blanc

SAGER & VADIER

sancerre

PINE RIDGE

chenin blanc & viognier

JADOT MACON VILLAGE

chardonnay

MER SOLEIL

chardonnay

HUGEL

gentil, aromatic white

MARCEL HUGG

riesling

SPARKLING & ROSÉ

CHANDON GARDEN SPRITZ

POEMA CAVA BRUT ROSÉ

MASCHIO PROSECCO

FLEUR DE PRAIRIE ROSÉ

STEININGER ROSÉ

 10.  38.

13. 48.

12. 44.

14. 52.

16. 59.

12. 44.

15. 55.

30. 150.

20. 75.

12. 44.

12. 44.

13. 48

12. 44.

 12.  44.

12. 44.

10. 38.

11. 40.

14. 52.

13. 48.

11. 40.

13. 48.

15. 55.

18. 66.

12. 44.

12. 44.

14. 52.

12. 44.

12. 44.

 14.  52.

12. 44.

12. 44.

12. 44.

14. 52.