

PINTXOS



COOKS & SOLDIERS

INSPIRACIONES

CHARCUTERIE & CHEESE

Leonora a fuego, idiazabal, chorizo ibérico de bellota, lomo ibérico 29
add: marinated olives 4 smoked almonds 5
jamón ibérico 14

GILDA

Skewer of olive, boquerones, guindilla pepper 6

PALETA IBERICO DE BELLOTA

Black label acron-fed cured iberico shoulder, pan con tomate, marcona almond 41

FEUILLETÉ

Puff pastry, jamón ibérico, burrata, apple, almond, px 12

ENSALADA

Little gem, endive, tonnato, piquillo pepper, red onion, cheese crisp, grilled cucumber vinaigrette 11

TARTARE BISTEC

Beef tenderloin, green peppercorn mayo, egg yolk, pickled mustard seed, cornishon, pan cristal 16

HARICOT VERTS

Chilled green beans, fig, valdeon cheese, walnut vinaigrette, chilli crisp 10

TRADICIONALES

ALCACHOFAS

Wood grilled artichokes, serrano ham, garlic mojo, salbitxada 12

PATATAS BRAVAS

Crispy yukon gold potatoes, pimenton, garlic aioli, mojo picón 9

PAN CON TOMATE

Tomato, garlic, pan de cristal 7
add: jamón ibérico 7

PAN DE SETAS

Smoked local mushrooms, black truffle, goat cheese crème fraîche, sourdough 11

ESPECIALES

MOUNTAIN BREAD

House baked bread, za'atar, smoked butter, maldon salt 9

CHISTORRA ENVUELTA

Chistorra sausage, croissant, cider glaze, maple-mustard aioli 11

PORK CHEEK CROQUETAS

Braised pork cheek fritters, pimenton aioli 10

BIKINI

White american grilled cheese, jamón ibérico, black truffle, white bread 11

PIQUILLO RELLENO

Angus beef stuffed piquillo peppers, jamón ibérico, goat cheese, wild mushroom, piquillo emulsion, hazelnut gremolata 14

PESCADO

Seared flounder, smoked squash, cauliflower, citrus beurré monte, crispy capers 17

VIERAS

Maine diver scallaops, crispy pork belly, baby carrots, grilled grapes, spiced carrot emulsion 21

MEJILLONES

Marshall Cove mussels, sobrassada, melted leeks, piquillo crema, txakoli, sourdough 18

GAMBAS AL AJILLO

Patagonian red shrimp, capers, cherry tomato, garlic, lemon, sourdough 17

PULPO A LA GALLEGA

Grilled spanish octopus, piquillo glaze, pomme puree, salsa criolla, pimenton 21

ARROZ CON MARISCOS

Bomba rice, butter poached lobster, blue crab, tarragon aioli, radish 29

FOIE GRAS

Seared foie gras, mushroom duxelles, caramelized onion, brioche, apple 19

CHULETA IBERICO

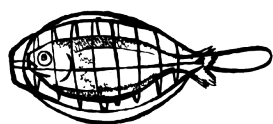
Duroc pork chop, chorizo agrodolce, poblano harissa 28

TXLINDRON

Rioja braised lamb shoulder, piquillo pepper, olive tapenade 18

TUETANO

Roasted bone marrow, refrito de ajo, guindilla, labneh, sourdough 15
add: sherry luge 10



ASADOR

WOODFIRE GRILL TO SHARE

CHULETÓN

RIBEYE*

32 oz Angus bone-in ribeye, bordelaise, local greens 108
add fresh shaved truffles 16

DRY-AGED*

32 oz Angus bone-in dry-aged ribeye, chimichurri, piquillo 139

(Chuletón prices and sizes may vary)

MEAT & SEAFOOD

BRANZINO

Mediterranean branzino, mojo rojo, fried garlic 38/lb

POLLO BASQUAISE

Half chicken, choricero adobo, saffron piperade 31

FILETE*

10 oz filet mignon, potato pave, charred shishito peppers, parsnip puree, bordelaise 69

GRAND ASADOR EXPERIENCE

85 per person

The ultimate chef-curated Cooks & Soldiers experience.

Available for parties 4+

VEGETABLES HONGOS

Smoked local mushrooms, pistou 12

BRÓCOLI

Grilled broccoli, pecan romesco, spiced hazelnut 11

CAMOTE

Grilled sweet potato, whipped goat cheese, pimenton, brown butter, pepita crumble, chermoula 11

BERENJENAS

Coal roasted eggplant, tahini yogurt, salsa verde, crispy chickpea, caramelized honey 11

COMPLEMENTOS

ADD-ONS FOR ASADOR

Chimichurri	4
Black truffle butter	5
Roasted garlic	5
Whipped smoked butter	4
Seared foie gras	14

Federico Castellucci III, Owner

John Castellucci, Executive Chef

#EATDRINKCHG

WINE BY THE GLASS

SPARKLING & ROSÉ

Alsina + Sardà Brut Reserva	Xarel-lo, Macabeo, Parellada	Penedès, Spain	14
Albert Bichot Cremant	Pinot Noir, Chardonnay, Gamay	Burgundy, France	16
Raventos Blanc, de Nit Rosat	Macabeo, Monastrell, Parellada	Conca del Riu Anoia	17
Piaff Brut	Chardonnay, Pinot Noir, Pinot Meunier	Champagne, France	20
CVNE Rosado	Tempranillo	La Rioja, Spain	14
Más Así Rosé	Garnacha, Tempranillo	La Rioja, Spain	12

WHITE

Gaintza	Hondarrabi Zuri, Gros Manseng	Getariako Txakolina, Spain	14
Más Así	Alvarinho	Vinho Regional Minho, Portugal	13
Yllera	Verdejo, Sauvignon Blanc, Chardonnay	Rueda, Spain	12
	Viura, Viognier		
La Porte	Sancerre	Lorie, France	26
Carl Graff	Riesling – <i>spätlese</i>	Mosel, Germany	13
Martinsancho	Verdejo	Rueda, Spain	16
A Telleira	Godello	Ribiero, Spain	15
Famillie Paquet	Chardonnay	Burgundy, France	20
Morgan Double L	Chardonnay	Monterey, California	18

RED

Más Así	Tempranillo	La Rioja, Spain	12
Masseria Setteporte Etna Rosso	Nerello Mascalese, Nerello Cappuccio	Sicily, Italy	19
Domaine R. Dubois	Pinot Noir	Burgundy, France	20
Vizcarra “Senda del Oro”	Tempranillo	Ribera del Duero, Spain	16
La Cartuja	Garnacha, Mazuelo	Priorat, Spain	15
En Route “Los Pommiers”	Pinot Noir	Russian River Valley, CA	25
Chateau La Vieille Forge	Merlot	Pomerol, France	18
Domaine De Châteaumar	Garnacha	Côtes-Du-Rhône, France	18
Trig Point	Cabernet Sauvignon	Alexander Valley, California	25

GIN TONIC

MURRELL'S ROW

Tulsi gin, house grapefruit rosemary tonic 16

COMMON GROUND

Basil elderflower gin, house pomegranate thyme tonic 16

SWEET GWENDOLINE

French gin, house lemon-coriander tonic 16

CONNIPTION

American dry gin, elderflower tonic 16

BEER

URBANTREE, Sidra Urbano, Cider 6

ESTRELLA GALICIA, Spanish Lager 7

DAURA DAMM (GF), Spanish Lager 8

CREATURE COMFORTS, Tropicalia, IPA 8

SPIRIT FREE

EL CARIÑO

Strawberry, basil syrup, lemon, ginger beer 10

WITCHY KOMBVTCHY

Elderberry or Honey Jalepeno Lemonade 9

RED SANGRIA

Zero proof 12

ESTRELLA GALICIA, N/A Lager 6

N/A Matarromera Sparkling Verdejo 10

COCKTAILS

KISS FROM A ROSÉ

Ketel one grapefruit + rose, cappelletti, rosé, pineapple, lemon 15

AGUA DE VALÉNCIA

Hanson meyer lemon vodka, dimmi, cocchi americano, pomarina cider, rosemary, lemon, orange juice 16

PAPER TIGER

Tequila, chinola passion fruit, dried lime cordial 16

LADY MARI

Brandy, chamomila poli, patxaran, apple cinnamon syrup, citrus 13

QUIXOTE

Worthy park jamaican rum, amaretto, cynar, pineapple, orange, black pepper agave 14

FUMO & FLOR

Hibiscus infused mezcal, piment d'espelette, boomsma clocsterbitter, luxardo maraschino, lime, cardamom, smoked charcoal sea salt 17

TAMBORRADA TODDY

Dickle rye, chamomila poli, honey liqueur, benedictine, herring cherry, lemon 14

THE VITORIA

Nordés gin, housemade cucumber vodka, lillet blanc, yellow chartruse genepy 18

DON ARMADO

High west bourbon, alvear px, punt e mes, angostura, walnut wood smoke 25

CIDER

Isastegi Sargardo Cider (350mL) 13

Txopinondo Sagarnoa, France (750mL) 36

Pomarina, Cidra de Asturias, Spain (750ml) 36

Sidra Serps “Santa Espina”, Spain (750mL) 70