



Restaurant Basque offers a unique European dining experience meant to be enjoyed at a comfortable pace over multiple shared courses. We recommend that you make selections from various sections of the menu, then sit back and relax while our staff guides you through the evening.

## Pintxos y Montaditos

### SNACKS

<b>Pea &amp; Manchego Croquetas</b> Garlic Aioli	<b>\$4/8</b>	<b>Country-Style Sourdough</b> Roasted Garlic Piquillo Butter	<b>\$7</b>	<b>Bikini</b> Serrano Ham, Manchego, Sourdough, Garlic Aioli, Truffle Flour	<b>\$10</b>
<b>Squid Ink Arancini</b> Garlic Aioli	<b>\$4/8</b>	<b>18 Month Jamón Serrano</b> Aged Sherry Caramel, Chimichurri, Sourdough	<b>\$16</b>	<b>Quince &amp; Goat Cheese Toast</b> Honey, Pistachio, Sourdough	<b>\$4/8</b>
<b>Marinated Olives (GF)</b> Spanish Olives, Garlic, Orange, Chili	<b>\$7</b>	<b>Bocadillo</b> Braised Beef Cheek, Manchego, Pickled Basque Pepper, Aioli	<b>\$12</b>	<b>Quail Egg &amp; Chorizo Toast*</b> Fried Quail Egg, Cured Sausage, Sourdough	<b>\$4/8</b>
<b>Trio of Spanish Cheeses</b> Manchego, Caña de Cabra, Idiazabal With Membrillo, Strawberry Preserves, Marcona Almonds	<b>\$15</b>	<b>Boquerones</b> Marinated White Anchovies, Parsley, Spanish Olive Oil, Sourdough	<b>\$9</b>		

## Raciones

### SMALL PLATES

<b>Charred Romaine</b> Xato, Manzanilla Olive, Marcona Almond, Crouton	<b>\$13</b>	<b>Skirt Steak (GF)</b> Dueling Chimichurris, Sea Salt	<b>\$18</b>
<b>Red &amp; Gold Beet Carpaccio (GF)</b> Goat Cheese, Pistachio, Basil-Sherry Gastrique	<b>\$13</b>	<b>Albondigas (GF)</b> Lamb Meatballs in Broth, Roasted Garlic, Parsley	<b>\$12</b>
<b>Fried Eggplant &amp; Honey</b> Local Honey, Zested Lemon, Chive	<b>\$12</b>	<b>King Trumpet Mushrooms (GF)</b> Warm Tomato Vinaigrette, Parsley	<b>\$13</b>
<b>Fried Calamari (GF)</b> Spiced Vinegar, Guindilla Pepper, Shaved Onion, Parsley	<b>\$14</b>	<b>Charred Asparagus &amp; English Peas (GF)</b> Crème Fraîche, Mint	<b>\$12</b>
<b>Sea Scallops* (GF)</b> Squid Ink Risotto, Basil	<b>\$18</b>	<b>Crispy Potatoes (GF)</b> Aioli, Pimentón	<b>\$11</b>
<b>Charred Spanish Octopus (GF)</b> Crispy Artichoke, Asparagus, Citrus, Romesco	<b>\$23</b>	<b>Roasted Carrots (GF)</b> Honey, Moorish Spices, Oregano	<b>\$11</b>
<b>Gambas al Ajillo (GF)</b> Rock Shrimp, Garlic, Parsley	<b>\$16</b>		

## Platos Principales

### ENTRÉES

<b>Oven Roasted Brook Trout (GF)</b> Serrano Ham, Crispy Garlic, Sherry Vinaigrette	<b>\$27</b>	<b>Prime NY Strip Loin* (GF)</b> Broken Potatoes, Escalivada, Cabrales Sauce, Chimichurri	<b>\$58</b>
<b>Butter Poached Monkfish (GF)</b> Piperade, Chili Oil, Parsley	<b>\$38</b>	<b>Colorado Rack of Lamb (GF)</b> Spring Vegetables, Minted Crème Fraîche, Grapefruit	<b>\$54</b>
<b>Herbed Gnocchi</b> Artichoke, Choricero Pepper, Cherry Tomato	<b>\$26</b>	<b>Basque Burger</b> Two Grand Cattle Company Wagyu Patties, Spicy Aioli, Lettuce, Tomato, Onion, Brioche	<b>\$22</b>

Please alert your server of any food allergies to avoid cross contamination.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

5% Kitchen Service Charge will be added to your bill