



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

Corn & Guindilla Croquetas Garlic Aioli	\$4/8	Pintxos Morunos Marinated Leg of Lamb, Sourdough, Sea Salt	\$12/24	Bikini Serrano Ham, Manchego, Sourdough, Garlic Aioli, Truffle Flour	\$10
Squid Ink Arancini Garlic Aioli	\$4/8	Gambas al Ajillo (GF) Seared Shrimp, Garlic, Parsley	\$13/26	Quince & Goat Cheese Toast Honey, Pistachio, Sourdough	\$4/8
Marinated Olives (GF) Spanish Olives, Garlic, Orange, Chili	\$7	Boquerones Marinated White Anchovies, Parsley, Spanish Olive Oil, Sourdough	\$9	Quail Egg & Chorizo Toast* Fried Quail Egg, Cured Sausage, Sourdough	\$4/8
Trio of Spanish Cheeses Manchego, Caña de Cabra, Idiazabal With Membrillo, House-Made Preserves, Marcona Almonds	\$15	Bocadillo Braised Beef Cheek, Manchego, Pickled Basque Pepper, Aioli	\$12	El Doble Ground Wagyu Sliders, Manchego, Caramelized Onions, Guindilla Peppers,	\$17
Country-Style Sourdough Roasted Garlic Piquillo Butter	\$7				

Raciones

SMALL PLATES

Watermelon & Heirloom Tomato Salad (GF) Shaved Onion, Basil Vinaigrette	\$13	18 Month Jamón Serrano Aged Sherry Caramel, Chimichurri, Sourdough	\$16
Red & Gold Beet Carpaccio (GF) Goat Cheese, Pistachio, Basil-Sherry Gastrique	\$13	Skirt Steak (GF) Dueling Chimichurris, Sea Salt	\$18
Shishito Peppers (GF) Lemon, Sea Salt, Aioli	\$11	Spanish Style Street Corn (GF) Aioli, Pimenton, Manchego, Lime	\$12
Fried Eggplant & Honey Local Honey, Zested Lemon, Chive	\$12	King Trumpet Mushrooms (GF) Warm Tomato Vinaigrette, Parsley	\$13
Bomba Rice Stuffed Squid (GF) Cured Sausage, Tomato Marmalade, Squid Ink, Parsley	\$14	Crispy Potatoes (GF) Aioli, Pimentón	\$11
Sea Scallops* (GF) Squid Ink Risotto, Basil	\$22	Roasted Carrots (GF) Honey, Moorish Spices, Oregano	\$11
Charred Spanish Octopus (GF) Crispy Artichoke, Asparagus, Citrus, Romesco	\$23		

Platos Principales

ENTRÉES

Oven Roasted Brook Trout (GF) Serrano Ham, Crispy Garlic, Sherry Vinaigrette	\$27	Stuffed Quail Corn, Broken Potatoes, Escalivada, Chimichurri	\$29
Butter Poached Monkfish (GF) Piperade, Chili Oil, Parsley	\$38	14 oz Pork Porterhouse (GF) Charred Okra, Cherry Tomato, Blistered Piquillo Pepper	\$36

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