



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

Butternut Squash Croquettes Manchego, Rosemary-Lemon Aioli	\$4/8	Braised Pork Belly Rose Petal Harissa, Apple Fritter, Cider Jus	\$13	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, Piquillo Pepper, Parsley, Aioli, Grilled 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 Confit Duck Leg, Pear Marmalade, Preserved Fig, Manchego	\$12	El Doble Ground Wagyu Sliders, Manchego, Caramelized Onions, Guindilla Peppers, Spicy Aioli, Brioche	\$17
House-Made Sourdough Roasted Garlic Piquillo Butter	\$3/7				

Raciones

SMALL PLATES

Iceberg Lettuce & Pear Salad (GF) Torn Ham, Blue Cheese, Marcona Almond, Fig Vinaigrette	\$14	18 Month Jamón Serrano Aged Sherry Caramel, Chimichurri, Sourdough	\$16
Red & Gold Beet Carpaccio (GF) Goat Cheese, Pistachio, Basil-Sherry Gastrique	\$13	Pate del Campo Country Style Lamb & Pork Terrine, Guindilla Pepper, Pickled Red Onion, Mustard-Thyme Vinaigrette, Sourdough	\$16
Butternut Squash Fries Rosemary-Lemon Aioli, Sea Salt	\$10	Wild Boar Sausage Pear-Raisin Chutney, Truffled Honey	\$14
Fried Eggplant & Honey Local Honey, Zested Lemon, Chive	\$12	King Trumpet Mushrooms Puffed Rice, Fried Shallot, Grapefruit Hollandaise	\$13
Sea Scallops* (GF) Squid Ink Risotto, Basil	\$22	Crispy Potatoes (GF) Aioli, Pimentón	\$11
Fried Octopus Escabeche Radicchio, Onion, Garlic, Red Wine Vinegar	\$23	Roasted Carrots (GF) Honey, Moorish Spices, Oregano	\$11
Skirt Steak (GF) Dueling Chimichurris, Sea Salt	\$18		

Platos Principales

ENTRÉES

Oven Roasted Brook Trout (GF) Serrano Ham, Crispy Garlic, Sherry Vinaigrette	\$27	Beef Cheek & Shortrib Daube (GF) Fennel, Spiced Rum, Bacon, Parsnip Puree	\$36
Steamed Mussels (GF) Nduja, Fennel, White Beans, Parsley *Simple White Wine, Garlic & Parsley Available Upon Request	\$32	Braised Lamb Shank (GF) Harissa Stewed Butternut Squash, Chickpeas, Sweet Pimenton	\$42

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