



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 & Blue Cheese Croquettes 4/8 Cabrales, Aioli, Parsley	Brined & Adobo Glazed Quail (GF) 14/28 Fig & Honey Mascarpone, Candied Pistachio	Bikini 10 Serrano Ham, Manchego, Sourdough, Garlic Aioli, Truffle Flour
Buttermilk Fried Zucchini 12 Lemon-Dill Aioli, Parsley	Gambas al Ajillo (GF) 13/26 Seared Shrimp, Garlic, Parsley	Quince & Goat Cheese Toast 4/8 Honey, Pistachio, Sourdough
Marinated Olives (GF) 7 Spanish Olives, Garlic, Orange, Chili	Boquerones 11 Marinated White Anchovies, Sourdough Blood Orange Vinaigrette, Pink Peppercorn	Quail Egg & Chorizo Toast* 4/8 Fried Quail Egg, Cured Sausage, Sourdough
Trio of Spanish Cheeses 15 A Selection of Spanish Cheeses With Membrillo, House-Made Preserves, Marcona Almonds	Bocadillo 14 Braised Leg of Lamb, Tomato Marmalade, Goat Cheese, Aioli, Sourdough	El Doble 17 Ground Wagyu Sliders, Manchego, Caramelized Onions, Guindilla Peppers, Spicy Aioli, Brioche
House-Made Sourdough 3/7 Roasted Garlic Piquillo Butter		

Raciones

SMALL PLATES

Charred Peach & Red Leaf Salad (GF) 13 Goat Cheese, Balsamic Vinaigrette, Pickled Blackberry	18 Month Jamón Serrano 16 Aged Sherry Caramel, Chimichurri, Sourdough
Flash Fried Shishito Peppers (GF) 10 Garlic Aioli, Lemon, Sea Salt	Chanquetes 15 Pimentón & Lemon Fried Mahi-Mahi, Aioli
Spanish Style Street Corn (GF) 16 Manchego, Pimentón, Aioli, Lime	Braised & Fried Leg of Lamb (GF) 14 Egg Batter, Cucumber Raita, Horseradish Gremolata
Fried Eggplant & Honey 12 Local Honey, Zested Lemon, Chive	Charred Summer Okra (GF) 12 Moroccan Yogurt, Tomato Dill Vinaigrette
Sea Scallops* (GF) 22 Buttered Leeks, Green Tomato Romesco	Crispy Potatoes (GF) 11 Aioli, Pimentón
Charred Spanish Octopus 23 Spicy Chorizo, Fingerling Potato, Chimichurri	Roasted Carrots (GF) 11 Honey, Moorish Spices, Oregano
Skirt Steak (GF) 18 Dueling Chimichurris, Sea Salt	

Platos Principales

ENTRÉES

Oven Roasted Brook Trout (GF) 27 Serrano Ham, Crispy Garlic, Sherry Vinaigrette	Cochinillo Asado (GF) 36 Slow Roasted Suckling Pig, Mojo Verde, Pickled Red Onion, Bliss Potato, Corn Relish
Salmon a la Plancha (GF) 36 Zucchini Ratatouille, Basil Aioli, Charred Tomato, Balsamic	12oz Beef Ribeye (GF) 54 Escalivada, Spanish Potato Salad, Chimichurri

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