



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

Sweet Potato Croquettes Confit Garlic & Rosemary Aioli	4/8	Chimichurri Roasted Quail Piquillo Muhammara, Fried Chickpeas, Pimentón	14/28	Quince & Goat Cheese Toast Honey, Pistachio, Sourdough	4/8
Jamon Wrapped Figs (GF) Blue Cheese Mousse, Honey, Marcona Almond	15	Gambas al Ajillo (GF) Seared Shrimp, Garlic, Parsley	13/26	Quail Egg & Chorizo Toast* Fried Quail Egg, Cured Sausage, Sourdough	4/8
Marinated Olives (GF) Spanish Olives, Garlic, Orange, Chili	7	Boquerones Marinated White Anchovies, Sourdough, Quince Vinaigrette, Coriander	11	El Doble Ground Wagyu Sliders, Manchego, Caramelized Onions, Guindilla Peppers, Spicy Aioli, Brioche	17
Trio of Spanish Cheeses A Selection of Spanish Cheeses With Membrillo, House-Made Preserves, Marcona Almonds	15	Bocadillo Maine Lobster, Pear Butter, Mascarpone, Manchego	14		
House-Made Sourdough Roasted Garlic Piquillo Butter	3/7	Bikini Serrano Ham, Manchego, Sourdough, Garlic Aioli, Truffle Flour	10		

Raciones

TO SHARE

Charred Baby Romaine & Apple Salad (GF) Honeycrisp Apple, Pickled Fennel, Orange-Ginger Vinaigrette	11	Charred Spanish Octopus Spicy Chorizo, Fingerling Potato, Chimichurri	23
Pickled Beets Skordailia, Chive, Orange	12	Oven Roasted Brook Trout (GF) Serrano Ham, Crispy Garlic, Sherry Vinaigrette	27
Crispy Brussels Sprouts (GF) Sobrasada, Caramelized Onion, Balsamic	14	Almond Crusted Salmon (GF) Green Apple & Cabbage Slaw, Salsa Matcha	18
Roasted Carrots (GF) Honey, Moorish Spices, Oregano	11	Skirt Steak (GF) Dueling Chimichurris, Sea Salt	18
Crispy Potatoes (GF) Aioli, Pimentón	11	18 Month Jamón Serrano Aged Sherry Caramel, Chimichurri, Sourdough	16
Champinones (GF) Sherry Braised Wild Mushrooms, Parsnip Puree, Crispy Shallot, Sage	18	Chorizo a la Sidra (GF) Spanish Cider Braised Chorizo, Sweet Potato & Apple Caponata, Rosemary	14
Fried Eggplant & Honey Local Honey, Zested Lemon, Chive	12	Cochinillo (GF) Slow Roasted Suckling Pig, Cannellini Beans, Guindilla & Piquillo Peppers, Onion	19
Kokotxas Braised Halibut Cheeks, Chickpeas, Mojo Verde	23	Whiskey & Quince Glazed Boar Tenderloin (GF) Sweet Potato Puree, Brussels Sprouts	20
Chanquetes Beer Battered Cod, Pimentón, Horseradish-Caper Remoulade	12		

**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