



BASQUERIA

PINTXOS AND SANGRIA BAR

HOW TO ENJOY TAPAS



START COLD

Begin with light, fresh tapas to awaken your appetite.



MOVE TO HOT

Enjoy delicious hot tapas as your meal progresses.



FINISH STRONG

Share a signature dish and save room for dessert.



COLD TAPAS



LIGHT, FRESH & FLAVORFUL

SERVED ON BREAD, TWO PER ORDER

TINNED SARDINES \$15

Zesty tomato spread topped with boiled eggs and premium sardines in olive oil.

SMOKED SALMON \$16

Goat cheese and smoked salmon elevated with whipped honey and a balsamic pickled onion.

CHORIZO & MANCHEGO \$14

Slices of Iberico chorizo and Manchego cheese, finished with a cornichon pickle.

TINNED TUNA \$14

Fresh greens paired with premium albacore tuna, piquillo peppers, olives, and rich aioli.

VEGGIE DELIGHT (V) \$13

Zesty tomato spread topped with tender artichoke hearts, olives, and piquillo pepper.

DEVILED EGG \$14

Hard-cooked egg filled with our signature recipe and crowned with a cooked shrimp. Request without shrimp for a vegetarian option.

RUSSIAN SALAD \$13

A traditional blend of potatoes, carrots, peas, and mayonnaise, garnished with tuna and Iberico chorizo. Request without chorizo for a vegetarian option (VG).

MANCHEGO & QUINCE PASTE (VG) \$13

Sweet Quince paste over flavorful Manchego cheese.

SERRANO JAMÓN \$15

Savory tomato spread with Serrano ham and a piquillo pepper.

BOARDS

PERFECT FOR SHARING

BASQUERIA BOARD \$30

Served with jam, bread, nuts, pickles & dried fruit. Choose 5 items (max 2 of each).

• **Imported Cheeses:** Manchego | Goat Spread | Murcia al Vino

• **Imported cured Meats:** Serrano Jamón | Ibérico Chorizo | Salchichón

• **Vegan & Vegetarian Delectables:** Olive Mix | Tomato Spread | Marinated Artichokes & Piquillo Peppers | Andalusian Green Beans | Russian Salad (Vegetarian)

IBÉRICO JAMÓN BOARD \$28

2 oz. of imported Ibérico Jamón de Paleta, served with bread, pickles, and a side of olives.



SPANISH FAVORITES

PAN CON TOMAT (V) \$10

Tomato spread, olive oil, and bread.

PATATAS BRAVAS (VG) \$12

Twice-fried crispy potatoes accompanied by a zippy brava sauce and house aioli. Request without aioli for a vegan option (V).

TORTILLA ESPAÑOLA (VG) \$14

Traditional Spanish-style baked omelet prepared with eggs, potatoes, and onions.

GILDAS \$11

A classic pintxo featuring anchovy, tomato, and hot pepper on a skewer. (2 per order)

PIPERADE (V) \$12

A traditional Basque stew composed of tomatoes, onions, and peppers.

BACALAO PIL PIL \$16

Tender, slow-cooked cod served with a rich saffron olive oil and garlic puree sauce.



HOT TAPAS

BOLD, WARM & SATISFYING

FRIED & CRISPY

CRISPY CALAMARI \$16

Tender deep-fried calamari served side-by-side with our zippy brava sauce.

CRISPY OYSTERS \$17

Deep-fried golden oysters, accompanied by a side of our zippy brava sauce.

FRIED ZUCCHINI (VG) \$13

Golden breaded zucchini deep fried and drizzled with sweet hot honey. request without honey for a vegan option (V).

HOUSE CROQUETTES (VG) \$15

Deep-fried house-made croquettes served with flavorful whipped chimichurri. (2 per order)

FROM THE GRILL

STEAK PINTXO \$16

Marinated and grilled beef skewers, served with whipped chimichurri. (2 per order)

LAMB PINTXO \$17

Marinated and grilled lamb skewers, served with whipped chimichurri. (2 per order)

CHICKEN PINTXO \$14

Marinated and grilled chicken skewers, served with whipped chimichurri. (2 per order)

SHRIMP PINTXO \$15

Marinated and grilled shrimp skewers, served with whipped chimichurri. (2 per order)

TAPAS FROM THE KITCHEN

LAMB CHOPS \$22

Three tender grilled lamb medallions accompanied by whipped chimichurri.

SAUTÉED OCTOPUS \$19

Savory sautéed octopus seasoned with smoked paprika and olive oil.

GARLIC MUSHROOMS (VG) \$12

Spanish-style mushrooms sautéed in garlic, butter, olive oil, and parsley.

SAUTÉED CHICKEN \$14

Tender chicken sautéed with a blend of lemon, garlic, white wine, butter, and cilantro.

SPANISH MEATBALLS \$15

Four house-made meatballs served in tomato sauce.

GARLIC SHRIMP \$16

Spanish-style shrimp, garlic, white wine, fresh lemon juice, and olive oil.

ANDALUSIAN GREEN BEANS (V) \$11

Green Beans tossed in a rich, flavorful sauce made from olive oil, fried bread, garlic, roasted red peppers and cumin.

SCAN FOR LUNCH MENU!



HAPPY HOUR

Monday - Thursday
4 PM - 6 PM

Friday - Saturday
10 PM - Close

25% OFF Sangria — Glasses & Pitchers
20% OFF Wine — Glasses & Bottles
20% OFF Cold Tapas
15% OFF Spanish Favorites

THE HEART OF BASQUERIA



PAELLA EXPERIENCE



COOKED TO ORDER • FAMILY STYLE • TWENTY TO THIRTY MINUTES

The Soul Of Spanish Cuisine. Bold Flavors. Made For The Table.



PERFECT FOR SHARING

SIGNATURE DISHES

PAELLA VERDURA Single: \$22 • Family: \$77

Traditional saffron Arbollo rice layered with robust sofrito, peas, and seasonal vegetables.

PAELLA BASQUERIA Single: \$26 • Family: \$91

Traditional saffron Arbollo rice layered with robust sofrito, peas, savory chicken, and flavorful chorizo.

PAELLA DEL MAR Single: \$30 • Family: \$105

Traditional saffron Arbollo rice layered with robust sofrito, peas and loaded with plump shrimp, cod, calamari, and plump mussels.

BUILD YOUR OWN PAELLA SINGLE: \$34 • FAMILY: \$119

SAFFRON ARBOLLO RICE, SOFRITO & PEAS. CHOOSE 4 INGREDIENTS.

TOFU • VEGGIES • CHICKEN • CHORIZO • SERRANO JAMON • MUSSELS • SHRIMP • COD • CALAMARI

EXTRA PORTIONS

COD \$14 • CHICKEN \$13 • MUSSELS \$12 • SHRIMP \$12 • SERRANO JAMON \$11 • CHORIZO \$10 • VEGGIES \$8 • TOFU \$7



SIGNATURE DISHES



CHIMICHURRI STEAK \$36

A 14 oz Ribeye steak served with flavorful chimichurri sauce.

BASQUE SAUSAGE & WHITE BEAN STEW \$19

Ground sausage and white beans stewed together, served alongside rice.

MOULES FRITES \$23

One pound of steamed mussels in a white wine sauce, served with crispy French fries.

SPANISH CHICKEN & MUSHROOMS \$16

A comforting, classic option composed of cut chicken breast slow-simmered in a rich reduction of garlic, smoked paprika, sherry wine, and olive oil, served alongside rice.

PAN-SEARED SALMON \$32

Pan-seared salmon accompanied by a white wine saffron sauce, paired with rice and garlic green beans.

ROPA VIEJA \$28

Savory shredded beef pot roast served alongside rice.

CHICKEN BASQUEZ \$24

Tender cut chicken breast in piperade, served alongside rice.



SOUP & SALAD



NICOISE SALAD \$21

A bed of mixed greens featuring albacore tuna, anchovies, hard-boiled eggs, green beans, roasted pepper, tomatoes, and olives, served with a house dressing.

WHITE BEAN SALAD (V) \$15

Tender white beans prepared with cherry tomatoes, cucumbers, bell peppers, red onions, and olives, served with a house vinaigrette.

BASQUEZ SALAD \$18

A blend of mixed greens accompanied by smoked salmon, goat cheese, red onion, bell pepper, tomatoes, and artichoke hearts, served with a house vinaigrette.

HOUSE SALAD (V) \$8

Fresh mixed greens combined with tomatoes, onions, cucumbers, and bell peppers, finished with a house vinaigrette.

Add a skewer of: Chicken \$6 • Lamb \$8 • Beef \$7 • Shrimp \$5

GAZPACHO (V) \$9

A cup of a refreshing, chilled soup made from pureed seasonal vegetables.

FRENCH ONION SOUP (VG) \$15

A bowl of rich vegetable stock and caramelized onions, crowned with melted cheese and crusty baguette.

LOBSTER BISQUE \$11

A cup of sweet lobster meat in rich cream and sherry wine.

A CHERISHED TRADITION

LA HORA DEL VERMUT

Join us for Vermouth Hour—Gather, sip, snack & savor before the midday meal.

ENJOY: \$4 VERMUT • \$8 GALICIAN SPRITZ • \$12 MARIANITO WITH A PURCHASE OF BRUNCH



WEEKENDS 11AM TO 2PM

BRUNCH

STEAK AND EGGS \$23

A pair of eggs prepared to your liking, served with a 6oz steak and a side of crispy breakfast potatoes.

EGGS BENEDICT

A classic poached egg over toasted English muffins, finished with rich hollandaise sauce and a side of crispy breakfast potatoes.

Veggie \$15 • Serrano Jamon \$16 • Smoked Salmon \$19

HOUSE BREAKFAST \$14

A pair of eggs prepared to your liking, served with Iberico chorizo, seasoned breakfast potatoes, and fresh baguette.

FLAMENCO EGGS \$15

Baked eggs, gently cracked over a savory, vibrant base of simmered tomatoes, onions, garlic, bell peppers, and smoky Iberico chorizo, served with fresh baguette. Request without chorizo for a vegetarian option (VG)

BROKEN EGGS \$15

Two sunny-side-up eggs served over a bed of crispy fried potatoes and savory Jamón Serrano. Request without Serrano for a vegetarian option (VG).

EGGS & CHEESE BOCADILLO (VG) \$8

Featuring our house-made tomato sauce, topped with three fried eggs, and manchego cheese on an 8" baguette. Add: Chorizo \$6 - Serrano \$7

PASTRY BASKET (VG) \$15

A selection of 6 freshly baked assorted mini sweet pastries.

CROISSANT

Delicious, warm and toasted.

- Plain \$4
- Chocolate \$5
- Cheese \$6
- Chorizo & Cheese \$8
- Serrano & Tomato Spread \$8

DESSERTS

BASQUE CHEESECAKE \$13

Old world style "burnt" cheesecake.

CREPE SUZETTE \$15

Flambeed crepe with caramel and grand marnier served with vanilla ice cream.

SPANISH CHURROS \$10

Deep fried churros, served with whipped cream and drizzled with caramel and chocolate sauce topped with powdered sugar.

HOUSE CUSTARD \$11

Vanilla custard topped with caramel sauce.

NUTELLA CREPE \$14

Flambéed crepe with chocolate served with vanilla ice cream.

ASSORTED CAKES \$12

Rotating selection.

GELATO \$12

Rotating selection.

REFRESHMENTS

ESPRESSO

ESPRESSO \$5

Double shot.

AMERICANO \$5

Espresso with 1:1 ratio of hot water.

CORTADO \$6

Espresso with 1:1 ratio of milk and minimal foam.

CAPPUCCINO \$6

Espresso with 1:2 ratio of milk with foam.

CAFÉ LATTE \$6

Espresso with 1:3 ratio of milk with foam.

CAFÉ BOMBON \$7

Espresso with 1:1 ratio of sweetened condensed milk.

BLANCO Y NEGRO \$7

Espresso with vanilla ice cream.

REFRESHMENTS

SPARKLING WATER \$5

BOTTLED WATER \$4

FRESH ICED TEA \$4

Black • Green

JUICE \$4

Orange • Cranberry • Pineapple

COKE PRODUCTS \$3

Coke • Diet • Sprite • Dr Pepper -
Ginger Ale • Lemonade • Club

HOUSE COFFEE \$4

Regular • Decaf

NON-ALCOHOLIC

BEER \$10

NON-ALCOHOLIC

SANGRIA \$9

PACKAGED BEER

ESTRELLA DAMM / EUROPEAN LAGER \$12
BARRIO BREWING BLONDE / BLONDE ALE \$10
BARRIO BREWING ROJO / AMBER ALE \$10
S.N. HAZY LITTLE THING / PALE ALE \$9
F.P. WOW WHEAT / WHEAT ALE \$9

FROM THE VINEYARDS

SCAN BARCODE FOR DETAILED INFO

SPANISH WHITE

AMEZTOI / TXAKOLI

Crisp, light-bodied. • 6oz \$18 | 9oz \$23 | Bottle \$58

MAR DE FRADES / ALBARIÑO

Dry, light-to-medium-bodied. • Bottle \$75

MELEA / VERDEJO & SAV BLANC

Dry, light-to-medium-bodied. • 6oz \$11 | 9oz \$15 | Bottle \$33

MARTIN CODAX / ALBARIÑO

Crisp, medium-bodied. • 6oz \$14 | 9oz \$18 | Bottle \$43

VIRGEN DEL GALIR / GODELLO

Rich, full-bodied. • 6oz \$16 | 9oz \$21 | Bottle \$51

SPANISH RED

SANTO CRISTO / GARNACHA

Crisp, light-bodied. • 6oz \$11 | 9oz \$15 | Bottle \$34

ANCIANO 3YR / TEMPRANILLO

Smooth, medium-bodied. • 6oz \$10 | 9oz \$14 | Bottle \$30

RAMON BILBAO RIOJA RESERVA / TEMPRANILLO

Refined, medium-to-full body. • Bottle \$79

VIÑA HERMINIA / TEMPRANILLO

Round, full-bodied. • 6oz \$12 | 9oz \$16 | Bottle \$36

PETALOS BIERZO / MENCIA

Tangy, full-bodied. • 6oz \$17 | 9oz \$23 | Bottle \$51

OTHERS

SEGURA VIUDAS / CAVA

Dry, crisp, and refreshing. • 6oz \$11 | Bottle \$33

MARQUÉS DE CÁCERES / ROSÉ

Vibrant, light-bodied. • 6oz \$12 | Bottle \$35

ISASTEGI / NATURAL APPLE CIDER

Crisp, tart, and bone-dry. • Bottle \$27

OUR FAMOUS HOUSE MADE SANGRIA

RED - WHITE - SEASONAL

Glass \$10 • Carafe \$30 • Flight of 3 \$25

FROM THE BAR

FROM CLASSICS TO SIGNATURES

SPARKLING COCKTAILS

BARCELONA SPRITZ (APEROL) \$12

Cava with aperol, topped with club soda and an orange slice.

SPANISH 75 \$12

Cava with gin, lemon juice, simple syrup and a lemon twist.

GALICIA SPRITZ \$13

Cava with sweet vermouth, gin and orange zest.

CAVA SPRITZ \$12

Cava with sweet vermouth, gin and orange zest.

AIGUA DE VALENCIA \$13

Cava with gin, vodka, orange juice and simple syrup.
• Glass \$13 | Carafe \$39

HOUSE COCKTAILS

NORDESIÑO \$15

Nordes Spanish Gin, albarino wine, and tonic.

VERMUT \$8

Sweet vermouth on the rocks, orange and olive garnish.

MARIANITO PREPARED \$16

Sweet vermouth, gin, campari, bitters, orange and olive

SMOKEY OLD FASHIONED \$16

Ibar Basque whiskey, bitters, simple syrup, orange and cherry garnish.

CARAJILLO \$11

Licor 43, espresso 1:1 served hot or iced. ADD REPO. TEQUILA \$5

SPANISH MARGARITA \$14

Tequila blanco, licor 43, orange liqueur, lime juice, simple syrup.

ESPRESSO MARTINI \$15

Whipped vodka, coffee liqueur, whipped cream, & coffee bean.

MINI BEER \$8

Licor 43 shot, heavy cream.

CLASSIC SPANISH

KALIMOTXO \$10

A refreshing mix of house red wine with coca cola (tinto) or house white wine with sprite (blanco).

TINTO DE VERANO \$10

House red wine topped with bubbly sprite.

REBUJITO \$13

Dry sherry combined with crisp sprite and fresh mint.

VINO CON PIÑA \$13

House white wine and pineapple juice, finished with a splash of club Soda.

PICON PUNCH \$14

Orange liqueur, grenadine, brandy, a splash of club soda and a lemon twist