Happy Hour
Bar & Bites for $5-$7 from 4-7 every day

$5 BAR & BITES

VINO BLANCO
Protocolo / Macabeo-Airen / Castilla la Mancha

VINO TINTO
Protocolo / Tempranillo / Castilla la Mancha

SINGLE WELL COCKTAILS

BABA GANOUSH
Eggplant, garlic, yogurt, mint, walnuts, evoo, grilled flatbread

HUMMUS
Garbanzo beans, roasted garlic, tahini, Spanish paprika, evoo, grilled flatbread

PATATAS BRAVAS
Potatoes, spicy aioli

PAN CON TOMATE
Grilled bread, garlic, tomato confit, sweet basil, evoo

$6 BAR & BITES

HOUSE MADE SANGRIA
Red or white

PAPAS FRITAS
Chips, blue cheese sherry cream, Jamón Serrano, scallions

CROQUETAS
Chicken, ham, Manchego, sherry cream

PIMIENTOS DE PADRÓN
Parmesan, spicy aioli

$7 BAR & BITES

CAIPIRINHA
Cachaça, lime, sugar

MOJITO
Brugal 5yr Anejo Rum, mint, lime

PALOMA
Exotico Tequila, agave, ruby red grapefruit

RUM OLD FASHIONED
Brugal 5yr Anejo Rum, Angostura & Orange Bitters, sugar

CASA CEVICHE*
Shrimp, scallops, squid, market fish, garlic, cilantro, Spanish onions, tomatoes, peppers

QUESO DE CABRA
Spicy goat cheese, tomato sauce

ALBONDIGAS
Chorizo, pork, veal, tomato sauce

*Consuming raw or undercooked meats, eggs, poultry, fish or shellfish increases your risk of contracting a foodborne illness, especially if you have certain medical conditions.
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