

# ANXO

## BOTTOMLESS \$25

YOUR CHOICE OF: 2 hour time limit  
10am-4pm ANXO CIDRE BLANC  
SNOWDRIFT CORNICE  
ANXO SIDRA NATURAL BATCH #2  
CLARA

### COFFEE

LOST SOCK COLD BREW 4  
*served on the rocks*

### VERMOUTH

SERVED NEAT OR ON THE ROCKS w/ SODA

ATXA BLANCO 4.5

*Basque Country*

ATXA ROJO 4.5

*Basque Country*

LUSTAU SHERRY VERMOUTH (Rojo or Blanco) 10

*Jerez*

CAPITOLINE ROSÉ VERMOUTH 11

*DC*

### SNACKS

SPANISH OLIVES 5

*manzanilla, arbequina, black pearl*

PAN CON TOMATE 5

*grilled bread with grated tomato*

ROASTED MARCONA ALMONDS 5

*olive oil, salt*

PATATAS BRAVAS 6

*paprika oil, aioli*

CANTABRIAN ANCHOVIES 9

*olive oil, picos*

BOQUERONES 10

*olive oil, picos*

COUNTRY PÂTÉ 9

*chicken liver & pork pâté w/ grilled toast, Dijon & pickles*

JAMÓN SERRANO 8

*olive oil, bread*

SPECK 8

*olive oil, bread*

FUET 7

*olive oil, bread*

MANCHEGO 7

*pasteurized sheep's milk, aged 1 year*

IDIAZABAL 7

*unpasteurized smoked sheep's milk*

SAN SIMON 9

*pasteurized cow's milk*

TORTA DE LA SERENA 9

*unpasteurized sheep's milk*

MAHON RESERVA 9

*unpasteurized cow's milk, aged 1 year*

### BAGELS & SANDWICHES

SERVED W/ HOUSE SALAD

SERRANO & MANCHEGO TOAST 11

*jamón serrano, manchego, grated tomato, sourdough*

BACON EGG & CHEESE BAGEL 11

*choice of bagel w/ sunny-side-up egg, bacon, and cheese*

BAGEL w/ LOX 12

*choice of bagel w/ cream cheese, lox, red onion, capers, tomato*

DUCK & PORK BURGER 16

*ground duck & pork patty w/ sunnyside egg, San Simon cheese, pickled red cabbage & fries or house salad*

### PORRONS

CLARA 13

*lager, lemon soda*

PORRÓN #1 20

*Witbier, Aperol, ANXO Sidra Natural*

JASON COLLINS 20

*Republic Restoratives Civic Vodka, San Pellegrino Limonata,*

*Grapefruit & Lavender bitters*



### PINTXOS

GILDA(2) 3

*manzanilla olive, guindilla pepper, anchovy*

TORTILLA de PATATAS MONTADITO 3

*potato omelet, pan con tomate*

BUÑUELO de BACALAO VIZCAÍNA 4

*salt cod fritter, salsa Vizcaína*

QUESO FRESCO MONTADITO 4

*w/ gooseberries, strawberries, pea shoots, Rojo reduction*

CROQUETAS del DIA(3) 5

*croquettes of the day*

CHICKEN LIVER MOUSSE MONTADITO 5

*apple mostarda, guindilla pepper on toast*

SHORT RIB MONTADITO 5

*pickled onions, radish & shallots on toast*

BOQUERON MONTADITO 5

*white anchovy & salmon roe on grilled toast*

PINTXO OF THE WEEK \*

*ask your server*

### BRUNCH

BANANA TURNOVERS 9

*served w/ chocolate suace, cinnamon & whipped cream*

CHORIZO MAC N' CHEESE 9

*Manchego mornay, chorizo, bread crumbs, lemon*

GRILLED SPANISH-STYLE BBQ RIBS 11

*1/4 rack of pork ribs w/ smokey paprika sauce*

STEAMED MUSSELS 11

*w/ fennel, saffron cream sauce & grilled toast*

RHUBARB CREPES 11

*two crepes w/ rhubarb, ricotta and caramel sauce*

CALAMARES 11

*battered, fried calamari with lemon*

FARRO SALAD 12

*w/ carrots, asparagus, onions, tomatoes, cucumber, cranberry vinaigrette*

VEGETARIAN TART 13

*tart w/ Pipe Dreams goat cheese, French Horn mushrooms, served w/ house salad*

JAMÓN FRITTATA 13

*goat cheese, jamón serrano, roasted tomato, arugula*

PAN-SEARED SCALLOP SALAD 13

*radicchio, arugula, almonds, champagne vinaigrette*

ANXO HASH 14

*duck confit, potatoes, piquillos, onions, 2 sunny-side-up eggs*

GRILLED MORCILLA 16

*w/ 2 sunnyside-up eggs, piquillos, tomato sauce & fries*

26oz BONE-IN RIBEYE (for two) 65

*served w/ 2 sunnyside-up eggs, French fries & house salad*

WHOLE FISH (for two) MP

*served w/ grilled French horn mushrooms & red bliss potatoes*