

TAPAS & WINE SPECIALS

WEDNESDAY AND THURSDAY

AVAILABLE ALL DAY bottle of wine & choice of 3 tapas ~ \$65

meat

STEAK SKEWERS (2)* ~ spanish blue cheese butter sauce
MINTED LAMB CHOPS (2) ~ char-grilled parsley garlic lemon sauce
LEMON & THYME ROASTED CHICKEN WINGS ~ horseradish dijon mustard sauce
CHORIZO & PEPPERS ~ red wine sauce

seafood

STEAMED LITTLE NECK CLAMS ~ chorizo white wine parsley garlic
SAFFRON MUSSELS ~ aromatic creamy white wine sauce
OYSTERS ROCKEFELLER (2)* ~ creamy Pernod sauce panko bread crumb
LEMON GARLIC SHRIMP (5) ~ sautéed with garlic lemon olive oil smoked paprika

vegetables & cheese

ROASTED GARLIC MUSHROOMS ~ garlic olive oil parsley shallot balsamic PATATAS BRAVAS ~ crispy potato spicy paprika seasoning garlic mayonnaise ROSEMARY MANCHEGO ~ marinated in extra virgin olive oil HUMMUS ~ baked pita and vegetables

white wine

BEDELL FIRST CRUSH, WHITE BLEND ~ LONG ISLAND, NEW YORK CAPOSALDO, PINOT GRIGIO ~ VENETO, ITALY CHATEAU ST. JEAN, CHARDONNAY ~ SONOMA COUNTY, CALIFORNIA RAPHAEL, SAUVIGNON BLANC ~ LONG ISLAND, NEW YORK VINHO VERDE ~ NORTHERN PORTUGAL

red wine

HECHT & BANNER, SYRAH ~ SOUTHERN FRANCE

JACOB'S CREEK, CABERNET SAUVIGNON ~ AUSTRALIA

JOSH, PROSECCO ROSÉ ~ VENETO, ITALY

GRAYSON CELLARS, MERLOT ~ NAPA VALLEY, CALIFORNIA

MESTA, TEMPRANILLO ~ RIOJA, SPAIN

PLANETA ROSÉ ~ SICILY, ITALY



