

# Flight



**Valdemar Flight**  
two spanish wines + two washington wines

25

# By the Glass - Rioja



**2022 Rosé**  
92% garnacha, 8% mazuelo

**2022 Blanco**  
80% viura, 15% malvasia, 5% tempranillo blanco

**2021 Alto Cantabria**  
100% viura

**2015 Reserva \***  
85% tempranillo, 7% garnacha, 5% graciano, 3% matorana

**2012 Gran Reserva**  
85% tempranillo, 10% graciano, 5% garnacha

**2019 La Gargantilla**  
100% garnacha

12 26

12 26

14 32

14 32

20 44

24 54

# By the Glass - Walla Walla



**2020 French Creek Chardonnay**  
100% chardonnay

**2022 Columbia Valley Roussanne \***  
100% roussanne

**2021 WeatherEye Grenache**  
100% grenache

**2021 Component Trial Malbec**  
100% malbec

**2020 Walla Walla Syrah**  
100% syrah

**2020 Blue Mountain Syrah**  
100% syrah

**2020 'Entre Nosostros' Columbia Valley Cabernet Sauvignon**  
75% cabernet sauvignon, 18% merlot, 7% syrah

16 36

15 34

28 60

24 54

24 54

26 58

20 44

# Sparkling



**J Laurens Cremant**

**Six Atmospheres Blanc de Blancs**

14 55

75

Wed-Fri | 4pm-9pm  
Sat-Sun | 11am-9pm



# Cocktails

<b>Almost Sangria *</b> white wine redux, vermouth blend herb infused bar boss gin, cremant	14	<b>Old Fashioned en Español</b> jamón ibérico fat-washed sombra joven amontillado + lime syrup, orange bitters	18
<b>Agua de Valencia</b> espolon blanco, brovo amaro #1 + curacao pinapple + lime, li hing mui	14	<b>Smoking Bull-everdier</b> russell's reserve rye, campari spiced tempranillo redux	18
<b>Olive Oil Martini</b> olive oil washed martin miller's, lo-fi vermouth orange bitters, tarragon oil	18	<b>Barrel of Monkeys</b> rhum barben court, russel's reserve rye giffard banana, hazelnut orgeat amontillado syrup, lemon	18

# Craft Beer

<b>Loowit Shadow Shinobi *</b> NW IPA, 12oz, 7.2% abv, washington	12	<b>Westmalle Trappist Tripel</b> tripel, 11.2oz, 9.5% abv, belgium	15
<b>Icicle Enchantments</b> hazy IPA, 16oz, 6.9% abv, washington	12	<b>Finn River Honey Meadow</b> cider, 500ml, 6.5% abv, chimum valley - wa	18
<b>Fort George Consider the Mango</b> sour ale, 16oz, 5.5% abv, oregon	14		

\* - Happy Hour Items

# TAPAS

## With Bread

<b>Jamon Iberico</b> 100% iberico, pan de cristal	<b>25</b>
<b>Sourdough + Olive Oil Butter</b> tarte by heritage sourdough, black lava salt arbequina olive oil whipped butter add galician mussels conserva   10	<b>7</b>
<b>Pâté</b> chicken liver + duck fat, clarified thyme butter tempranillo cherries, pan cristal	<b>18</b>
<b>Tuna Belly Stuffed Piquillos</b> bonito del norte, lemon aioli, caper tarte by heritage baguette	<b>21</b>

## Cold

<b>Whipped Labneh *</b> salmon roe, lemon zest, house made chips	<b>16</b>
<b>Roasted Fennel Salad</b> harissa yogurt, washington apple gin oil fennel confit, marcona almonds	<b>14</b>
<b>Salmon Crudo</b> locally sourced sockeye salmon, chive oil cara cara oranges, pickled turnip, nasturtium	<b>17</b>
<b>Salt Roasted Beets</b> red + gold beets, watermelon radish,, pistachio sherry vinaigrette, 12mo manchego	<b>15</b>

## Hot

<b>Croquetas de Jamon</b> jamon iberico bechamel, saffron aioli	<b>18</b>
<b>Spanish Olives</b> gordal, arbequina, empeltre	<b>8</b>
<b>Chorizo Dates</b> piquillo gravy, applewood smoked bacon	<b>12</b>
<b>Patatas Bravas *</b> salsa brava, pimenton aioli, idaho russets	<b>9</b>
<b>Tortilla de Patata *</b> spanish "omelet", walla walla onion, pimenton aioli a valdemar family recipe	<b>14</b>

## Fired

<b>Octopus</b> chorizo aioli, herbed bread crumbs	<b>19</b>
<b>Pintxo Moruno *</b> pork belly, mojo verde	<b>14</b>
<b>Lamb Rib Chops</b> romesco, pea puree, mint	<b>24</b>
<b>Spanish Burger</b> wagyu burger, whipped spanish cheeses caramelized onion, pimenton aioli brioche bun	<b>21</b>

## Paella

Available on Thursdays + Sundays  
per person, minimum of two

<b>Paella Valenciana</b> Valdemar family recipe organic chicken, chorizo, bomba rice	<b>26</b>
<b>Paella Especial</b> chef's rotating paella special ask your server for details	<b>Market Price</b>

Consuming raw or undercooked meats, poultry, seafood,  
shellfish, or eggs may increase your risk of foodborne illness.

## Para Compartir

Large dishes

<b>1/2 Roast Chicken</b> morel duxelle, white wine pan sauce biodynamic olive oil	<b>34</b>
<b>Braised Lamb Shank</b> tempranillo + san marzano braise, pimenton dulce white bean puree	<b>39</b>
<b>Chuletón</b> 21-23 ounce bone-in ribeye, smoked arbequina olive oil valdemar family recipe sauteed piquillo peppers + garlic	<b>67</b>

## Beverages

<b>Topo Chico</b>	<b>5</b>
<b>Coca Cola</b>	<b>5</b>
<b>Diet Coke</b>	<b>5</b>
<b>Espresso Doble</b>	<b>7</b>
<b>Americano</b>	<b>7</b>

20% gratuity is automatically applied to parties of 7 or more.