

THE BAR

Violet Fog 16
house gin blend, lemon, egg white
earl grey & butterfly pea syrup/vanilla bitters

King "O" Hearts 17
cynar 70, brovo amaro, hazelnut orgeat
cinnamon + pimenton syrup, lime
2021 blue mountain syrah

Sage Against the Ravine 17
big gin peated, mezcal union
green chartreuse, douglas fir liqueur
sage syrup, gentian amaro
lime, orange bitters

Golden Rush 18
spiced savor spear whiskey
golden milk honey, lemon
black walnut bitters, brovo amaro #1

Smoking Bull-evardier 18
pikesville straight rye, campari
spiced tempranillo redux

Nearly Sangria 14
red wine redux, 2015 reserva
ginger infused bacardi diez
brovo jammy vermouht & orange curacao

BEER & CIDER

Loowit Shadow Shinobi * 12
nw ipa, 12oz, 7.2%abv, wa

Bale Breaker High Camp 13
winter ipa, 16oz, 7.3% abv, wa

Westmalle Trappist Tripel 15
tripel, 11.2oz, 9.5% abv, belgium

Fort George Cavatica 13
stout, 16oz, 8.8% abv, wa

Finn River Forest Ginger 18
cider, 500ml, 6.5% abv, wa

* HAPPY HOUR

CARNE

Charred Octopus 19
chorizo aioli, citrus bread crumb

Lamb Rib Chops 24
membrillo glaze, sweet potato puree

Spanish Burger 21
wagyu beef, whipped spanish cheeses
caramelized onion, pimenton aioli

Secreto Iberico 46
acorn squash puree, charred onion

Chuletón 67
16 ounce ribeye, smoked olive oil
sautéed piquillo peppers & garlic

PAELLA

Available on Thursdays & Sundays
Serves two

Paella Valenciana 58
organic chicken, chorizo, bomba rice
a Valdemar family recipe

Paella de Marisco 64
galician octopus + prawns

BEBIDAS

Topo Chico 5

Coca Cola 5

Diet Coke 5

Sprite 5

Espresso Doble 7

Americano 7

CONSUMING RAW OR UNDERCOOKED MEATS,
POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY
INCREASE YOUR RISK OF FOODBORNE ILLNESS.

TAPAS

WITH BREAD

Olive Oil Butter & Sourdough 7
tarte by heritage sourdough, black lava salt, arbequina olive oil butter
add spanish conserva 8

Corn Gazpacho 11
local corn, marcona almond, pan cristal

Jamon Iberico 25
100% iberico, pan de cristal

White Beans + Chorizo 13
simmered white beans + chorizo iberico, 12mo manchego, piquillo gravy, pan de cristal

SPANISH TRADICIÓN

Spanish Olives 8
gordal, arbequina, empeltre, citrus-garlic marinade

Tortilla de Patata * 14
spanish "omelet", walla walla onion, pimenton aioli - a Valdemar family recipe

Meatballs a la Riojana 18
lamb meatballs, salsa riojana, manchego

Patatas Bravas * 9
salsa brava, pimenton aioli, idaho russets

Croquetas de Jamon 18
jamon iberico bechamel, saffron aioli

LOCAL HARVEST

Whipped Beet & Ellenos * 12
roasted beet, ellenos, house made potato chips

Za'atar Roasted Cauliflower 12
za'atar + turmeric cauliflower, hummus, roasted chickpeas, arbequina olive oil

Spanish Market Ensalada 12
arugula, piquillo pepper, pickled red onion, marcona almond, lemon vinaigrette

Zucchini & Mushrooms 16
blue glass farm center-cut squash, local mushrooms, herbed halloumi, romesco

LOCAL PARTNERSHIPS: 21 ACRES, BLUE GLASS FARM, TARTE BY HERITAGE

FLIGHTS



Valdemar Flight	25
2015 reserva + 2012 gran reserva 2021 mourvedre + 2020 klipsun cabernet sauvignon	
Whites + Rosé	25
2022 blanco + 2022 rosé 2022 roussanne + 2020 sparkling chardonnay	

CONDE VALDEMAR - RIOJA, SPAIN

2022 Rosé *	12	27	45
92% garnacha, 8% mazuelo			
2022 Blanco	12	27	45
80% viura, 15% malvasia, 5% tempranillo blanco			
2015 Reserva *	14	33	55
85% tempranillo, 7% garnacha, 5% graciano, 3% matorana			
2012 Gran Reserva	20	45	75
85% tempranillo, 10% graciano, 5% garnacha			
2012 Balcon de Pilatos Maturana	30	-	130
100% matorana			

VALDEMAR ESTATES - WALLA WALLA

2021 French Creek Chardonnay	17	45	75
100% chardonnay			
2022 Columbia Valley Roussanne *	14	36	60
100% roussanne			
2021 WeatherEye Grenache	27	72	120
100% grenache			
2021 Component Trial Horse Heaven Hills Mourvedre	22	57	95
100% mourvedre			
2021 Walla Walla Valley Blue Mountain Syrah	25	66	110
100% syrah			
2021 'Entre Nosotros' Columbia Valley Cabernet Sauvignon *	16	42	70
75% cabernet sauvignon, 18% merlot, 7% syrah			
2020 Klipsun Cabernet Sauvignon	27	72	120
100% cabernet sauvignon			
2020 Valdemar Estates Sparkling Chardonnay	24	-	95
100% chardonnay			



Thu-Fri | 5pm-9pm
Sat-Sun | 12pm-3pm
5pm-9pm

* HAPPY HOUR



20% GRATUITY IS AUTOMATICALLY APPLIED TO PARTIES OF 6 OR MORE

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