



SOPA Y ENSALADA 3

Fruta de Carozo	\$17.00
peaches, plums, nectarines, iberico lardon, arugula, yuzu-pimenton vinaigrette, honey yogurt, sweet peppers	
Heirloom Tomato Gazpacho	\$12.00
cucumber, fire roasted bell pepper, pedro ximenez sherry, thyme oil, brown butter crouton	
Ensalada de Pepino	\$15.00
cucumber, sweet peppers, pickled corn, sheep milk cheese, radish, salsa verde	

TAPAS 11

Chicken Buñuelos	\$16.00
confit chicken thigh, pickled corn, red chimichurri, scallion	
Pulpo a la Gallega	\$27.00
grilled octopus, fingerling chip, summer squash puree, dehydrated black garlic, pimenton oil, squid ink vinaigrette	
Mejilones y Chorizo	\$23.00
bangs island mussels, piquillo pepper, roast garlic, spanish cider, dulce, butter, squid ink toast	
Ceviche Mixta	\$21.00
octopus, shrimp, salmon, leche de tigre, charred corn, sweet potato, amaranth oil, micro cilantro, lavish	
Pan con Tomate	\$15.00
tomato gel, garlic aioli, sherry heirloom tomato, micro basil, baguette	
Spiced Carrots	\$17.00
tricolored carrot, spring onion, chermoula pickled golden raisin, poached figs, candied marcona almond	
Iberico Pork Belly	\$22.00
apple sofrito, marcona salsa macha, tri-colored cauliflower, shishito pepper, puffed rice, micro cilantro	
Wild Boar Empanada	\$20.00
smoked wild boar ragu, mustard pearls, roasted garlic yogurt, brussels sprout slaw	
Patatas Bravas	\$12.00
crispy potatoes, salsa brava, garlic aioli, chives	
Salmón con Trufa	\$19.00
cold-smoked salmon, puff pastry, truffle, honey, crema	

Jamón y Quesos	\$42.00
assorted cured meats & cheeses, olives, pickled vegetables, chutney	

PLATOS PRINCIPALES 8

Seared Scallops*	\$56.00
ajo blanco, borlotti beans, tuscano kale, pickled cherry, fried serrano, toasted garlic scape & nori	
Chuleta Iberíco*	\$58.00
iberian bone in pork chop, romesco sauce, vertical paradise greens, lemon- oregano vinaigrette	
Ora King Salmon al Horno*	\$47.00
rosemary-citrus bomba rice, roast beets, marinated tomato, mojo de ajo	
Rossejat de Fideus	\$39.00
paella style pasta, piparra pepper, heirloom tomato, pebble creek mushroom, black garlic toum, saffron	
Pollo con Pisto	\$42.00
roast chicken breast, black maitake mushroom, market vegetables, saffron chicken jus, fried sage	
Chuletas de Cordero*	\$57.00
lamb chops, pepperonata, braised chickpeas, rosemary goat cheese espuma, pepita dukkah	
Lomo de Wagyu*	\$72.00
american wagyu strip steak, piquillo coulis, brussels sprouts, sherry pearl onion, porcini demi-glace	
Taste of MDRD	\$100.00
Four course chef 's curated experience	

CÓCTELES 9

Gin Tonic	\$18.00
gin, mediterranean tonic, caramelized manuka honey, blood orange, herb sachet, toasted cinnamon	
Solera Barrel Aged Cóctel	\$20.00
cardenal mendoza brandy de jerez, rye whiskey, vermut rojo, benedictine. barrel-aged in-housefor 4-6 weeks	
Cygnus	\$17.00
vodka, spiced pear, orgeat (Contains dairy/nuts), lemon, rioja, topo chico	
Claramente	\$17.00
reposado tequila, mezcal, clear citrus, milk sugar(Contains dairy/nuts), lemon peel, ube	
The Expat	\$16.00
fundador amontillado brandy, bourbon, demerara, pernod mist	
Del Campo	\$17.00
blended scotch whisky, lagavulin 16 year, lemon, buckwheat honey, aqua faba, heather tips	
Flamenca Reserva	\$18.00
Spanish gin, magdala, lemon, alma de trabanco, fresh peaches. Rested on american oak	

Clavel Rojo	\$20.00
Mezcal, aperol, vermut rojo, smoked sea salt, shaved bolivian chocolate. Rested on ambruana wood	
Gloria	\$50.00
Torres 'jaime' 30 yr brandy de jerez, dom perignon brioche amer, golden walnut oil. Served neat at cellar temperature	

MÓCTELES 3

Mule of la Mancha	\$15.00
seedlip 'grove', ginger, hibiscus, lime, topo chico	
Tarta Manzana	\$15.00
seedlip 'spice', spiced apple shrub, lemon, aqua faba	
Flotador	\$15.00
pumpkin spice distallate, maple, small batch root beer, cream, grated nutmeg	

CERVEZA 8

Estrella Damm Spain Lager	\$7.00
Mdrd el Ambar Lager Grand Rapids Amber Lager	\$7.00
Jai Alai Florida IPA	\$7.00
Perrin Black Grand Rapids Cascadian Dark Ale	\$7.00
Bell's Kalamazoo Stout Kalamazoo American Stout	\$7.00
Untitled Art. Wisconsin Rotatinghard Seltzer	\$8.00
Stella 'Liberte' Belgium Pilsner (Non-Alcoholic)	\$7.00
Athletic 'Free Wave' Connecticut Hazy IPA (Non-Alcoholic)	\$7.00

VINO ESPUMOSO 7

2023 Avinyó 'Petillant' Muscat de Frontignan Blend - Penedès, ESP	AVAILABLE OPTIONS
	Gl: \$14.00
	Btl: \$52.00
2022 Raventós I Blanc 'Blanc de Blancs' - Conca del Riu Anoia, ESP	AVAILABLE OPTIONS
	Gl: \$19.00
	Btl: \$72.00
2020 Raventós I Blanc 'De la Finca' - Conca del Riu Anoia, ESP	\$109.00
NV Pierre Gerbais 'Grains de Celles' Extra Brut - Champagne, FR	\$128.00
NV Krug 'Grande Cuvée 170ème Edition' - Champagne, FR	\$425.00
2002 Louis Roederer 'Cristal' - Champagne, FR	\$899.00

2010 Pepe Raventos 'Mas de Serral' - Conca del Riu Anoia, ESP	\$389.00
VINO BLANCO 21	
2023 Ameztoi - Hondarribi Zuri - Getariako Txakolina, ESP	AVAILABLE OPTIONS
	Gl: \$16.00
	Btl: \$60.00
2023 Twomey - Sauvignon Blanc - Napa Ans Sonoma County, CA	AVAILABLE OPTIONS
	Gl: \$14.00
	Btl: \$52.00
2023 Granbazán 'Etiqueta Verde' Albariño - Rías Baixas, ESP	AVAILABLE OPTIONS
	Gl: \$16.00
	Btl: \$60.00
2022 Ladeiras do XIL 'Gaba do Xil' Godello - Valdeorras, ESP	AVAILABLE OPTIONS
	Gl: \$15.00
	Btl: \$56.00
2021 Bodegas Angel Rodríguez 'Martinsancho' Verdejo - Rueda, ESP	AVAILABLE OPTIONS
	Gl: \$16.00
	Btl: \$63.00
2021 Pago del Vicario 'Talva' Chardonnay & Sauvignon Blend - Tierra de Castilla, ESP	AVAILABLE OPTIONS
	Gl: \$18.00
	Btl: \$68.00
2023 Nivarius - Tempranillo Blanco - Rioja, ESP	\$53.00
2023 Pardevalles - Albarín Blanco - León, ESP	\$52.00
2022 Can Sumoi - Xarel-lo - Penedès, ESP	\$63.00
2019 Credo de Recaredo 'Miranius' Xarel-lo - Penedès, ESP	\$53.00
2022 Cakebread - Sauvignon Blanc - Napa Valley, CA	\$94.00
2022 Do Ferreiro 'Cepas Vellas' Albariño - Rias Baixas, ESP	\$150.00
2022 Lioco - Chardonnay - Sonoma County, CA	\$68.00
2022 Cairats - Garnacha Blanca - Montsant, ESP	\$83.00
2023 Far Niente - Chardonnay - Napa Valley, CA	\$143.00
2016 Lagar de Sabariz 'A Pita Cega' Treixadura & Albarino - Galicia, ESP	\$159.00
2014 Bodegas Bhilar 'Phinca la Revilla' Viura - Rioja Alavesa, ESP	\$281.00
2019 Abel Mendoza - Tempranillo Blanco - Rioja, ESP	\$114.00
1973 Lopez de Heredia 'Vina Tondonia Gran Reserva Blanco' White Blend - Rioja Alta, ESP	\$2,310.00

2023 Abel Mendoza - Tempranillo Blanco - Rioja, ESP	\$143.00
2020 Remelluri 'Blanco' White Blend - Rioja, ESP	\$239.00

VINO BLANCO MACERADO Y VINO ROSADO 4

2023 Rogue Vine 'Jamon Jamon' Moscatel Macerado - Itata Valley, CHL	\$52.00
2022 Scythian Wine Co. - Palamino Fino - Cucamonga Valley, CA	\$114.00
2023 Ameztoi 'Rubentis' Hondarribi Beltza & Hondarribi Zuri - Getariako Txakolina, ESP	AVAILABLE OPTIONS Gl: \$16.00 Btl: \$60.00
2023 Can Sumoi 'La Rosa' Sumoll & Xarel-lo - Penedes, ESP	\$65.00

VINO TINTO 27

2022 Bernabeleva 'Camino de Navaherreros' Garnacha - Madrid, ESP	AVAILABLE OPTIONS Gl: \$14.00 Btl: \$52.00
2023 Guimaro - Mencía - Ribeira Sacra, ESP	AVAILABLE OPTIONS Gl: \$15.00 Btl: \$54.00
2022 Ca'n Verdura 'Negre' Mantonegro Blend - Binissalem-Mallorca, ESP	AVAILABLE OPTIONS Gl: \$16.00 Btl: \$60.00
2022 Akutain 'Rioja Cosecha' Tempranillo, Garnacha - Rioja, Spain	AVAILABLE OPTIONS Gl: \$16.00 Btl: \$60.00
2022 Catena - Malbec - Mendoza, ARG	AVAILABLE OPTIONS Gl: \$15.00 Btl: \$56.00
2021 Dominio de Pingus 'PSI' Tempranillo - Ribera del Duero, ESP	AVAILABLE OPTIONS Gl: \$25.00 Btl: \$96.00
2021 Catena Zapata 'Catena Alta' Cabernet Sauvignon - Mendoza, ARG	AVAILABLE OPTIONS Gl: \$30.00 Btl: \$116.00
2020 Lomas de Llahuen 'Pipeño' Pais - Itata Valley, CL	\$51.00
2023 Brooks - Pinot Noir - Willamette Valley, OR	\$83.00
2019 Els Jelpins - Sumoll - Penedès, ESP	\$186.00
2019 Duckhorn - Merlot - Napa Valley, CA	\$90.00

2022 Caymus - Caber net Sauvignon - Napa Valley, CA	\$169.00
2020 Stratum Wines 'Matas Altas' Monastrell - Jumilla, ESP	\$62.00
2022 Scythian Wine Co. - Zinfandel & Alicante Bouchet - Cucamonga Vally, CA	\$114.00
2022 Scythian Wine Co 'Revolution' Zinfandel & Palamino - Cucamonga Vally, CA	\$144.00
2014 Bodegas Bhilar 'Phincas la Revilla' Tempranillo - Rioja Alavesa, ESP	\$281.00
2015 López de Heredia 'Viña Cubillo' Tempranillo Blend - Rioja Alta, ESP	\$73.00
2012 López de Heredia 'Viña Bosconia Reserva' Tempranillo Blend - Rioja Alta, ESP	\$109.00
2011 López de Heredia 'Viña Tondonia Reserva' Tempranillo Blend - Rioja Alta, ESP	\$140.00
1980 Lopez de Heredia 'Vina Tondonia Gran Reserva' Tempranillo Blend - Rioja Alta, ESP	\$756.00
2011 Marqués de Murrieta 'Castillo Ygay Gran Reserva Especial' Tempranillo & Mazuelo - Rioja Alta, ESP	\$362.00
2022 - 4 Monos 'GR-10' Garnacha Blend - Vinos de Madrid, ESP	\$59.00
2014 La Antigua Clásico Reserva - Garnacha & Tempranillo - Rioja, ESP	\$80.00
2018 Blai Ferre I Just 'Clos Petitona' Garnacha & Garnacha Peluda - Priorat, ESP	\$139.00
2021 Dominio de Pingus 'Flor de Pingus' Tempranillo - Ribera del Duero, ESP	\$239.00
2019 Dominio de Pingus 'Pingus' Tempranillo - Ribera del Duero, ESP	\$1,800.00
2020 Catena Zapata 'Nicolas Catena Zapata' Cabernet Sauvignon - Mendoza, ARG	\$227.00

GIN 15

Coppercraft Gin - MI, US	\$13.00
Eastern Kille 'Barrel Gin' - MI, US	\$13.00
Empress Gin - Canada	\$12.00
Haymen's Sloe Gin - England	\$12.00
Hendricks - Scotland	\$13.00
Mahon - Spain	\$13.00
Monkey 47 - England	\$15.00
Plymouth Gin - England	\$13.00
Plymouth Sloe - England	\$13.00
Roku Gin - Japan	\$12.00

Springbank 'Arbor' Gin - MI, US	\$13.00
St. George 'Terroir' Gin - CA, US	\$14.00
Tangueray 'Sevilla Orange' Gin - Scotland	\$12.00
The Botanist - Scotland	\$13.00
Valentine 'Liberator' Old Tom - MI, US	\$12.00

AGAVE 15

Banhez Mezcal - Mexico	\$12.00
Bozal Cuixe Mezcal - Mexico	\$20.00
Bozal Ensemble Mezcal - Mexico	\$25.00
Clase Azul 'Añejo' - Mexico	\$140.00
Clase Azul 'Reposado' - Mexico	\$40.00
Don Julio 1942 - Mexico	\$54.00
El Tesoro 'Añejo' - Mexico	\$17.00
El Tesoro 'Blanco' - Mexico	\$13.00
El Tesoro 'Reposado' - Mexico	\$15.00
El Tesoro Añejo 'Mundial' - Mexico	\$44.00
G4 Reposado - Mexico	\$12.00
Herradura 'Seleccion Suprema' - Mexico	\$60.00
Mi Campo 'Reposado' - Mexico	\$12.00
Montelobos Mezcal - Mexico	\$13.00
Tears of Llorona 'Extra Añejo' - Mexico	\$99.00

BOURBON / RYE WHISKEY 20

Angels Envy - KY, US	\$20.00
Basil Hayden 'Dark Rye' - KY, US	\$20.00
Barrell 'Seagrass' Rye - KY, US	\$23.00
Bookers 2023-02 - KY, US	\$28.00
Catoctin Creek Barrel Select Rye - VA, US	\$13.00
Four Roses - KY, US	\$12.00

Highwest 'Bourye' UT, US	\$54.00
Highwest 'Casa Noble' UT, US	\$40.00
Iron Fish "Amway" Barrel Proof - MI, US	\$25.00
Maker's Mark - KY, US	\$12.00
Maker's Mark 'Amway Private Reserve' KY, US	\$20.00
Noah's Mill KY, US	\$17.00
Old Forester 'Statesman' - KY, US	\$16.00
Pikesville Rye 110 Proof - KY, US	\$13.00
Rittenhouse Rye - KY, US	\$10.00
Rowan's Creek KY, US	\$17.00
Whistle Pig Rye 10 Yr - VT, US	\$20.00
Willet Family Estate Rye KY, US	\$17.00
Willet Pot Still KY, US	\$15.00
Woodford Reserve 'Double Oaked' - KY, US	\$20.00

VODKA 5

Belvedere - Poland	\$12.00
Grey Goose - France	\$13.00
Ketel One - Netherlands	\$12.00
Stoli Elit - Latvia	\$20.00
Tito's - TX, US	\$12.00

BRANDY 15

Cardenal Mendoza 'Gran Solera Reserva' - Spain	\$14.00
D'Usse VSOP - France	\$12.00
Fundador 'Solera Reserva' - Spain	\$10.00
Hine Rare VSOP - France	\$20.00
Jacopo Poli Pear Brandy - Italy	\$12.00
Louis XIII de Remy Martin Grand Champagne - France	\$395.00
Martell 'Cordon Bleu' - France	\$42.00

Metaxa '7 Star' - Greece	\$12.00
Mistral Nobel Pisco - Chile	\$12.00
Moletto Grappa di Nebbiolo - Italy	\$12.00
Remy Martin VSOP - France	\$13.00
Remy Martin XO - France	\$35.00
Romate 'Solera Reserva' - Spain	\$10.00
Torres 20 Yr 'Hors 'd'Age' - Spain	\$18.00
Torres 'Jaime 1' 30 Yr 'Gran Solera Reserva' - Spain	\$40.00

RUM 17

Clairin 'Communal' - Haiti	\$12.00
Clairin 'Sajous' - Haiti	\$12.00
Clairin 'Vaval' - Haiti	\$12.00
Doctor Bird - MI, US	\$12.00
Dos Maderas 5+5 PX - Barbados & Spain	\$15.00
Duquesense 'Eleve Sous Bois' - Martinique	\$12.00
Flor de Cana 4 Anos - Nicaragua	\$12.00
Flor de Cana 7 Anos - Nicaragua	\$12.00
Hamilton 151 'Demerara' - Guyana	\$11.00
Hampden Estate 'Overproof' - Jamaica	\$25.00
Novo Fogo Silver Cachaca - Brazil	\$12.00
Pampero Anniversario - Venezuela	\$12.00
Planteray OFTD - Regional Blend	\$12.00
Planteray 'Stiggins Fancy' - Regional Blend	\$12.00
Planteray 3 Stars - Regional Blend	\$12.00
Real McCoy 12 Yr - Barbados	\$12.00
Wray and Nephew Overproof - Jamaica	\$12.00

SCOTCH / WHISK(E)Y 21

Ardbeg 10 Yr - Scotland	\$20.00
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Auchentoshan 'American Oak' - Scotland	\$14.00
Balvenie 12 Yr 'Doublewood' - Scotland	\$17.00
Balvenie 14 Yr 'Caribbean Cask' - Scotland	\$23.00
Balvenie 21 Yr 'Portwood' - Scotland	\$68.00
Bruichladdich 'Classic Laddie' - Scotland	\$15.00
Compass Box 'Story of the Spainard' - Scotland	\$22.00
Glenfiddich 12 Yr - Scotland	\$13.00
Glenmorangie 18 Yr - Scotland	\$30.00
Hakushu 12 Yr - Japan	\$40.00
Johnnie Walker 'Blue Label' - Scotland	\$70.00
Kavalan 'Sherry Oak' Taiwan	\$20.00
Kavalan 'Ex-Bourbon Oak' Taiwan	\$20.00
Lagavulin 16 Yr - Scotland	\$28.00
Lot 40' Dark Oak - Canada	\$16.00
Macallan 12 Yr - Scotland	\$20.00
Monkey Shoulder - Scotland	\$13.00
Oban 14 Yr - Scotland	\$22.00
Redbreast 12 Yr - Ireland	\$13.00
Suntory Toki - Japan	\$13.00
Yamazaki 12 Yr - Japan	\$40.00

POSTRES 5

El Limón	\$16.00
yuzu white chocolate mousse, meyer lemon marmalade, lime pearls, meringue	
Crema Catalana	\$16.00
citrus custard, brûlée sugar, fresh fruit, vanilla bean cookie, figs	
Árbol de Frambuesa	\$20.00
chocolate soufflé, fig jam, dried raspberries, raspberry sorbet, spun sugar	
Tarta de Queso	\$16.00
hazelnut white chocolate cheesecake, peach coulis, vanilla chantilly, stone fruit	

Pumpkin Affogato	\$14.00
pumpkin sorbet, pepita pie cookie, dark chocolate, micro pumpkin, espresso	

CAFÉ Y TÉ 5

Espresso	\$5.00
Americano	\$5.00
Coffee	\$4.00
Raspberry Nectar Tea	\$4.00
English Breakfast Tea	\$4.00

AMARI 11

Alma de Trabanco, ESP	\$10.00
Amaro Nonino, Italy	\$12.00
Branca Menta, Italy	\$10.00
Campari, Italy	\$10.00
Cynar, Italy	\$10.00
Eastern Kille 'Genepy l'Epica', Grand Rapids, MI	\$12.00
Eastern Kille Fernet, Grand Rapids, MI	\$12.00
Fernet Branca, Italy	\$10.00
Licor 43, ESP	\$10.00
Lo-Fi Vina Amari, California, US	\$10.00
Magdala, ESP	\$10.00

VINO FORTIFICADO 11

MV Equipo Navazos - Fino - Jerez, ESP	\$12.00
MV Equipo Navazos - Manzanilla - Jerez, ESP	\$12.00
MV Manuel Aragon - Amontillado - Jerez, ESP	\$12.00
MV Equipo Navazos - Palo Cortado - Jerez, ESP	\$21.00
MV Equipo Navazos - Oloroso - Montilla-Moriles, ESP	\$21.00
2017 Equipo Navazos - Pedro Ximenez - Montilla-Moriles, ESP	\$14.00
2023 Ochoa Moscatel - Navarra, Spain	\$14.00

MV Sherry Flight - Fino, Amontillado & Pedro Ximenez	\$13.00
MV Rare Wine Company - Historic Series - Boston Bual - Madeira, PRT	\$18.00
Casa Mariol Vermut Negre - Catalunya, ESP	\$12.00
Lustau Vermut Rose - Jerez, ESP	\$12.00

PINTXOS 4

Datilles Rellenos	\$12.00
medjool dates, queso de cabra, fresh herbs, brava sauce	
Brochetas de Lomo	\$14.00
marinated beef tenderloin, shiitake mushroom, peppers, salsa verde, ciabatta	
Albondigas con Pan	\$14.00
lamb meatballs, mini ciabatta, sauce roja	
Rillettes de Pescado Ahumado	\$15.00
smoked fish, chevre, garlic aioli, chives, lavash, crudité	

WINE BY THE GLASS 2

Rotating Red	\$7.00
Rotating White	\$7.00

SHERRY 1

NV Manuel Argon, Fino Granero	\$6.00
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