



QUANTITY | T A P A S

Green Broth 'Caldo Verde' \$12

Tomatoes, potatoes, chicken stock, onion, served hot with linguica & grilled bread

Antipasto Español \$30

Serrano ham, salchichon Iberico, manchego, petit basque, manzanilla olives, white anchovies, Marcona almonds, quince membrillo, grilled bread and spicy aioli

Pintxo Matrimonio \$10

Parsley, garlic & EVOO, white & dark anchovy on puff pastry (2 piece)

Papas Bravas (V) \$12

Yellow fingerling halves roasted with garlic & EVOO, served with bravas sauce & spicy aioli

Albondigas \$11

Pork and beef meatballs in a Spanish-style tomato, carrot sauce

Gambas al Ajillo \$18

Jumbo shrimp poached in EVOO and garlic, grilled bread

Escalivada (V) \$10

Sliced grilled vegetable planks with EVOO & garlic, garlic aioli, grilled bread

Croquetas \$12 (V)

Spanish-style saffron rice croquettes, romesco sauce

Pan con Tomate \$13

Grilled bread (2 piece), fresh tomato, serrano ham, manchego, EVOO

Ceviche \$13 (GF)

Cilantro, plum tomato, onion, lime, served with fresh tortilla chips

Crispy Pork Belly Bites \$11

Six pieces of pork belly, Ras el Hanout spice blend, fruit BBQ sauce

Serrano-Wrapped Fresh Figs \$12 (GF)

Stuffed with herbed Boursin, fresh rosemary skewer

Grilled Grape Crostini \$10

Blistered red grapes, rosemary, lemon, on goat cheese crostini, finished with hot honey

Shrimp and Chorizo Flatbread \$13

Red pepper hummus, chorizo, shrimp, tomato salsa, fresh basil

Truffle Fried Fingerlings \$11 (V)

Parsley, Parmesan, white truffle oil

Burrata Salad \$16

Arugula, blistered tomatoes, roasted red peppers, fried serrano ham, sherry vinegar, pistachios

Lamb Chupete \$19 (GF)

Citrus chimichurri, mint garnish (3 piece)

Eggs Elote \$12 (V)

Latin street corn deviled eggs (4 piece)

Olive Tapenade \$12 (VG)

Castelvetrano and Kalamata olives, lemon, capers, parsley, served with fresh fried pita chips

Grillo's Pickle Dip \$10 (V)

Grillo's dill pickles, sour cream and cream cheese, topped with toasted panko and served with pita chips

**GRILLO'S
PICKLES**

QUANTITY | D E S S E R T

Crema Catalana \$15 (GF)

Topped with fresh fruit

Dulce de Leche \$12

Sweet milk cake

Spanish Flan \$12 (GF)

Housemade baked custard, caramel sauce



H O U S E C O C K T A I L S

Charred Orange Negroni \$21

Our take on the classic with gin, Campari, and sweet vermouth.

Marianito \$19

Fot-Li Vermut Rosso, Campari, and Beefeater, club soda. Take the negroni, but flip it around and make it delicate and effervescent. Perfect daytime aperitif!

Brass Manhattan \$24

Spirit forward blend of Basil Hayden Dark Rye, Barr Hill Tom Cat Gin, Angostura, Fernet-Branca, dark chocolate, and cherry.

Bamboo \$23

Amontillado Sherry, Vermont Phoebe Golden Vermouth, and a touch of bourbon. Highlighting the flavors of Southern Iberia with those of Vermont.

Grillo's Tini \$20

We love Grillo's pickles and dirty martinis, so naturally this is our gift to you, a dirty pickle martini. You want it hot? We can make it hot and dirty too.

GRILLO'S PICKLES

Bee The Buzz \$22

Barr Hill Gin, Amontillado Sherry, rosemary, honey, lemon, toasted almond. Protect our pollinators with this take on a bee's knees.

Sunday Medicine \$20

A balanced, spirit forward cocktail of Amaro Meletti, Amaro Del Etna, and Mezcal, with bergamot, orange, and apricot.

Lilith \$24

Reposado, red chile, Aperol, Cointreau, red wine, fresh lime, salt. An elevated spicy margarita- I never met Lilith, but she seems like a tequila girl to me.

007 \$21

Grey Goose, Tanqueray, Lillet. Straight up & to the point. Shaken, not stirred.

Tinto de Verano \$19

A Spanish classic of red wine, citrus, sugar, and soda. Some call her Sangria's fun cousin.

W I N E S B Y T H E G L A S S

B U B B L E S

Avinyó, Cava Brut Reserva (2019), Catalonia, SP. \$15

Dry brut with fine and tiny bubbles, well balanced and not too sweet.

W H I T E S

Arca Nova, Vinho Verde, PT \$14

Crisp, dry, light body and pale yellow color. Youthful, floral, citrus aromas, comparable to a Pinot Grigio

Foral de Melgaço, Alvarinho 2023, PT \$15

Complex wine with balance and packed with intense aromas of citrus, apple, pear, floral scents, and a tropical background.

Doniene Gorrondona, Txacoli de Bizcaia Blanco 2020, Basque, SP \$15

Notes of fresh herbs with great salinity, fermented with native indigenous yeasts for spontaneous fermentation method. Great pairing with seafood.

R E D S

Monte da Ravasqueira, Douro Vinhas De Xisto Reserva Tinto, Douro, PT \$15

It presents fresh fruit with a refreshing herbal side. Full and structured with bold tannins and layers of black fruits, a wine for pairing with intense and fattier dishes.

Voché, Rioja Reserva (2016), SP \$15

Intense red with garnet hues, but still clean and bright. Sweet oak, vanilla, cherry and bitter almond flavors, giving it an oaky medium body.

Bodegas Olivares, Altos De La Hoya Jumilla Monastrell (2020), Murcia, SP \$14

Deep ruby color, ripe powerful scents of red and dark fruits, minerals and spices. Fermented with only wild yeasts, a rich and bold red wine high in tannins.

