

HAPPY HOUR

1/2 PRICE TAPAS

4PM - 6PM

SALADS

Caesar charred croutons, manchego cheese & colatura di alici 9

Harvest baby kale, roasted acorn squash, goat cheese, spicy pumpkin seeds, charred tomato vinaigrette 10

TAPAS

Patatas bravas garlic aioli, salsa brava, smoked paprika 6

Organic crispy artichokes black garlic aioli, pickled red onion, sweet gorgonzola 10

Spanish sardines deboned fresh sardines, garlic-parsley picada 10.5

Mussels coconut milk, green curry, garlic, wine 9.5

Gamba al ajillo shrimp with garlic, serrano peppers, sherry, crystal bread 12

Octopus squid ink romesco, pickled red onions 12.5

Calamari a la Romana lemon aioli, smoked paprika, rice flour 9

Croquetas of the day 9

Grilled chorizo lemon aioli 8.5

Meatballs house ground prime meat & chorizo, tomato sauce, manchego, grilled bread 9

TUESDAYS

\$1 Oysters

WEDNESDAYS

\$11.5 R.AIRE Burger

WINE BY THE GLASS

Albariño, Chardonnay or Sauvignon Blanc 10

Garnacha Rose 10

Tempranillo, Cabernet Sauvignon, or Garnacha 12

BEER

Estrella 6

Brooklyn IPA 6

COCKTAILS

Margarita 10

fresh lime juice, orange liquor, tequila or mezcal

Bloomer 12

black rum, red vermouth, lime juice, agave, passion fruit puree

House Martini 12

Spanish gordal olives, vodka or gin, vermouth

