

Flight



Valdemar Flight 25
two spanish wines + two washington wines

By the Glass - Rioja



2022 Rosé 12 26
92% garnacha, 8% mazuelo

2022 Blanco 12 26
80% viura, 15% malvasia, 5% tempranillo blanco

2015 Reserva * 14 32
85% tempranillo, 7% garnacha, 5% graciano, 3% maturanana

2012 Gran Reserva 20 44
85% tempranillo, 10% graciano, 5% garnacha

By the Glass - Walla Walla



2020 French Creek Chardonnay 16 36
100% chardonnay

2022 Columbia Valley Roussanne 15 34
100% roussanne

2021 Component Trial Malbec 24 54
100% malbec

2020 Walla Walla Syrah 24 54
100% syrah

2020 Klipsun Vineyard Syrah 28 60
100% syrah

2020 'Entre Nosotros' Columbia Valley Cabernet Sauvignon 20 44
75% cabernet sauvignon, 18% merlot, 7% syrah

2018 Klipsun Vineyard Cabernet Sauvignon 30 66
100% cabernet sauvignon

Sparkling



J Laurens Cremant 14 55

Six Atmospheres Blanc de Blancs 75

Wed-Fri | 4pm-9pm

Sat-Sun | 12pm-9pm

Pintxo

by Valdemar

Cocktails

Almost Sangria 14 white wine redux, vermouth blend herb infused bar boss gin, cremant	Baysipper 14 blanco tequila, lillet rosa, lemon, bay leaf cordial, soda
Rioja Sour 16 savor spear bourbon, pedro ximenez lemon, reserva foam	Jerez Old Fashioned 17 woodinville bourbon, averna amaro pedro ximenez sherry, bitters
Agua de Valencia 15 tanqueray sevilla, pineapple + lime cordial mandarin cordial, orange liqueur, egg white	Clarified Cuba Libra * 12 house rum blend, topo chico almond + vanilla extract
Olive Oil Martini 18 olive oil washed martin miller's, lo-fi vermouth orange bitters, tarragon oil	Filthy Chai 15 tanqueray sevilla, bacardi silver chai syrup, espresso, orange bitters
Smoking Bull-evardier 17 pikesville rye, campari, spiced tempranillo redux	

Craft Beer

Black Raven Perplexor Hazy Pale Ale * 8 12oz, 5.3% abv, washington	Fruh Kolsch 10 16.9oz, 4.8% abv, germany
Icicle Enchantments Hazy IPA 12 16oz, 6.9% abv, washington	Westmalle Trappist Tripel 15 11.2oz, 9.5% abv, belgium
Yonder Palisades Hard Cider 12 16oz, 6.5% abv, blackberry + sage, washington	Samuel Smith Oatmeal Stout 13 14.9oz, 5% abv, england

* - Happy Hour Items

TAPAS

With Bread

Jamon Iberico	25
100% iberico, pan de cristal	
Pan Tumaca *	9
tomato, charred orange, garlic confit tarte by heritage sourdough	
Pâté	18
chicken liver + duck fat, clarified thyme butter tempranillo cherries, pan cristal	
Tuna Belly Stuffed Piquillos	21
bonito del norte, lemon aioli, caper tarte by heritage baguette	

Cold

Whipped Labneh *	16
salmon roe, lemon zest, house made chips	
Roasted Fennel Salad	14
harissa yogurt, washington apple gin oil fennel confit, marcona almonds	
Wagyu Carpaccio	22
12mo manchego, celery leaves black truffle + boquerone aioli	
Salt Roasted Beets *	15
12 month manchego, dijon aioli	

Hot

Croquetas de Jamon	18
jamon iberico bechamel, saffron aioli	
Fried Olives	10
gordal olives, mahón cheese, romesco	
Chorizo Dates	12
piquillo gravy, applewood smoked bacon	
"Patatas Bravas" *	10
smoked yogurt, pimenton, chives	
Tortilla de Patata	14
spanish "omelet", walla walla onion, pimenton aioli	

Fired

Octopus	19
chorizo aioli, herbed bread crumbs	
Pintxo Moruno	16
pork belly, mojo verde	
Lamb Rib Chops	24
romesco, pea puree, mint	
Spanish Burger	21
wagyu burger, whipped spanish cheeses caramelized onion, pimenton aioli tarte by heritage brioche	

Paella

Available on Sundays

Paella Valenciana	26
Valdemar family recipe organic chicken, chorizo, bomba rice	
substitute chicken for charred octopus	+8
per person, minimum of two	

Menu Prix-Fixe

78

Serves two

1st	Whipped Labneh
2nd	Roasted Fennel Salad + Chorizo Dates
3rd	"Patatas Bravas" + Charred Octopus
4th	Basque Cheesecake

Ask your server about suggested pairings.

Beverages

Topo Chico	5
Coca Cola	5
Diet Coke	5
Espresso Doble	7
Americano	7

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

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