



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

CARNE

Charred Octopus	19
chorizo aioli, citrus bread crumb	
Lamb Rib Chops	24
romesco, pea puree, mint	
Spanish Burger	21
wagyu beef, whipped spanish cheeses caramelized onion, pimenton aioli	
Secreto Iberico	46
butternut squash puree, charred onion	
Chuletón	67
21-23 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	
Local Harvest Paella	58
house vegetable stock, romesco local seasonal vegetables	

BEBIDAS

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.

TAPAS

WITH BREAD

Olive Oil Butter & Sourdough	7
tarte by heritage sourdough, black lava salt, arbequina olive oil butter add spanish conserva	
Corn Gazpacho	11
local corn, ground cherries, marcona almond, pan cristal	
White Beans & Chorizo	13
simmered white beans & chorizo iberico, 12mo manchego, piquillo gravy, pan de cristal	
Jamon Iberico	25
100% iberico, 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	
Delicata Salad	14
blue glass farm arugula & roasted delicata, pepita praline, twin sisters bleu charred green onion vinaigrette	
Marcona Crusted Kuri Squash	14
marcona almond, za'atar kefir, truffled kale, honey	
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 + Bubbles	25		
2022 blanco + 2019 sparkling gran anada 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						
2019 Sparkling Gran Anada	24	-	95			
100% viura, methode champenoise						

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						

* HAPPY HOUR

 HALF BOTTLE

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

THE BAR

Squashbuckler	18
rhum barbancoourt, canton ginger acorn squash, hazelnut orgeat amontillado reduction, lemon	
Violet Fog	16
house gin blend, lemon, egg white earl grey & butterfly pea syrupvanilla bitters	
Cider Press	12
locally pressed washington apple cider clear creek pear brandy, blanc de blanc orange & cinammon savor spear vodka	
Rudolph Valentino	20
aberlour 12yr, cherry heering brovo sweet vermouth, lemon blood orange bitter, lemon, rhubarb bitters	
Sage Against the Ravine	17
big gin peated, mezcil 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
russel's reserve rye, campari spiced tempranillo redux	
Nearly Sangria	14
red wine redux, 2015 reserva ginger infused bacardi diez brovo jammy vermouth & 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