

SPANISH BAR



HAPPY HOUR

ASK YOUR SERVER FOR TIMES

minimum drink purchase of 3.75 per person, no substitutions, additions or to go orders

DRINK

1 OFF

McMenamins Beer *pint* • Edgefield Hard Cider *pint*

Edgefield Wines *glass*

Well Drinks Old Crow Bourbon • Joe Penney's Gin
Spar Vodka • Spar Citrus Vodka • Lunazul Blanco Tequila
Flor de Caña Rum • Lauder's Scotch • High Council Brandy

2 OFF

Featured Illustrated Cocktails

Edgefield Wine Flight *three samples*

Brewery Flight *six samples* • Cider Flight *three samples*

Distillery Flight *three samples*

5 OFF

Edgefield Wines *bottle*



FOOD

Marcona Almonds 5.25

Marinated Olives 5.75

Dark Star Salsa Roja & Tortilla Chips 5.75

Foccacia 6.25

Patatas Bravas 10

Apollo's Greek Salad 13.75

Bruschetta 14.50

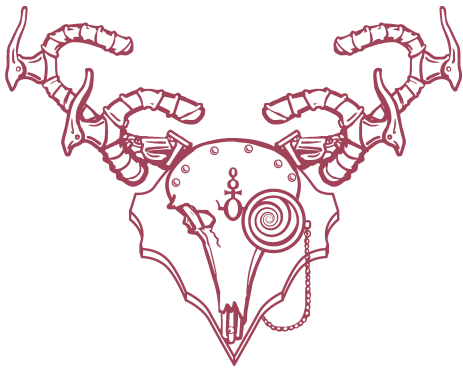
Spanish Fried Brussels Sprouts 16

Seared Ahi Tuna Salad 16.25

Mediterranean Hummus Plate 18.25

Spanish Board 29.50





SNACKS

Spanish Fried Brussels Sprouts

sweet sherry vinegar reduction,
fried Spanish ham, sea salt 19

Bruschetta

tomatoes, garlic, onion, basil,
salt & pepper on toasted bread 16 *V

Blistered Padron Peppers

olive oil, sea salt, lemon 11 G*V

Patatas Bravas

fingerling potatoes, romesco sauce, black
garlic aioli, green onion, sea salt 12 G V

Good Honest Soup

scratch made daily with saltines
cup 8.25 / bowl 10.25

Focaccia

with oil & vinegar 6.75 V

Marinated Olives

Mediterranean,
mixed & unpitted 6.75 G*V

Dark Star Salsa Roja & Tortilla Chips

6.25 G*V

Marcona Almonds 6.25 G V

SWEETS

Churro Bites

cinnamon-sugar dust, chocolate &
caram-ale sauces 8.50 V

Basque Cheesecake

deeply caramelized with a creamy
center, served with seasonal toppings,
& whipped cream 14.50 G V

Satin's Tiramisu

sponge cake drenched
with espresso & rum syrup,
filled with mascarpone mousse,
iced with whipped cream & dusted with
Dutch cocoa powder 14.50 V

SHARES

Spanish Board

cured meats, Spanish cheeses, Marcona almonds, quince paste,
artichoke hearts, hot honey, seasonal berries, olives & Giardiniera
served with toasted bread 32

Mediterranean Hummus Plate

hummus, tzatziki, warm pita bread, Mediterranean olives, red peppers,
house-marinated artichoke hearts, pepperoncinis, escabeche, cucumbers,
marinated red onions, tomatoes 20.75

Garlic Shrimp

chili, White Rabbit wine, olive oil, warm sourdough bread 19.25

Wild Boar Meatballs

almond-saffron sauce 15.75

Pincho Muanos

pork skewers with onion condiment & orange hot honey 11.50 G

Seared Ahi Tuna Salad*

fingerling potatoes, soft-boiled egg, Mama Lil's peppers,
tapenade, black garlic aioli, marinated onion, mixed greens,
preserved lemon vinaigrette 19.75

Apollo's Greek Salad

country olives, feta, cucumber, tomato, marinated red onion,
bell peppers, romaine, Black Rabbit Red vinaigrette 16.25 G V
ADD chicken 7 or prawns 10.50

Spanish Steps Ensalada mixed greens, Marcona almonds, goat cheese,
preserved lemon vinaigrette 13 G V **ADD** chicken 7 or prawns 10.50

BURGERS & SANDWICHES

SERVED WITH FRIES OR TOTS

Local Gyros

tzatziki, cucumber, red onion, lettuce & tomato in a warm Greek-style pita
with your choice of seasoned chicken or traditional beef 21

Zeus Lamb Burger

seasoned lamb patty, feta-yogurt sauce, lettuce, tomato, red onion, bun 21.25

The Ballroom Cheeseburger*

6-oz fresh beef patty or Hammerhead Garden patty with lettuce, tomato,
red onion, pickles, secret sauce, Tillamook® cheddar cheese on a bun with
your choice of fries or tots 19.25

Caprese Grilled Chicken

pesto, tomato, fresh mozzarella & basil, black garlic aioli on herbed focaccia
19.75

*Items are cooked to order. Consuming raw or
under cooked eggs & meats may increase your
risk of foodborne illness.
** Every effort will be made to minimize contact
with gluten Winter PI '25

Gluten Free G
Vegan *
Vegetarian V