

## SOCIAL HOUR

3 to 5 pm daily

### ALITAS DE POLLO

signature crispy chicken wings, dipping sauce duo



3 pc \$5 | 6 pc \$9 | 10 pc \$13

### PINTXO 2 pcs per order

**Pescado** 2

house smoked fish, piquillo vinaigrette

**Camarón** 4

grilled shrimp, lemon butter

**Vaca** 4

boneless short rib, mojo verde, garlic

### DRINK SPECIALS

**Wines by the glass** 6

Featured Spanish Red, Spanish White, or Cava

**Featured Beer** 4

Estrella Damm Spanish Lager

## ALL DAY TAPAS

Fall 2016

**Mezcladita** 6

kale salad, jicama, yellow beans, radish, almond

**Albóndigas** 11

lamb meatballs, sofrito, chickpea, yogurt-mint

**Higos y Cordero** 9

mission figs, lamb bacon, payoyo cheese, marcona

**Croquetas de Bacalao** 10

creamed cod croquettes, potato, manchego, lemon

**Queso Fundido** 9

charred goat cheese, black truffle, honey

**Ceviche de Mariscos** 13

shrimp, bay scallops, fresno chile, seasonal citrus

**Montadito de Costilla** 14

short rib two ways, mustard seed, toast

To help retain Pueblo's amazing kitchen staff while still providing the best value for you through our menu prices, every Pueblo check now includes a 2% 'cocina' service charge on food items. Proceeds will be shared exclusively among all kitchen personnel.

## BRUNCH


Saturday & Sunday, 11 to 3 pm

 **Coliflor** 15  
cauliflower salad, Mary's chicken, sprouts, tarragon, almond

 **Queso e Higo** 11  
grilled Spanish cheeses, charred fig spread, black truffle oil

**Vaca y Huevo** 18 (limited availability)  
grilled skirt steak, Spanish omelette, potatoes, manchego

**Salmón** 15  
smoked salmon, house pickles+goodies, toasted brioche

 **Buenos Días** 12  
house chorizo, manchego, zucchini, sunny side eggs

**Gambas con Polenta** 18  
sautéed shrimp+prawn, garlic, polenta, slow cooked egg

 **El Club** 13  
Mary's grilled chicken, pork belly, tomato, mahón cheese

 **César** 17  
grilled steak, charred romaine, roast garlic, escabèche

**Cerdo y Huevo** 16  
slow roasted pork, crispy potatoes, mojo verde, 142°F egg



## CÓCTELES

**Bloody Maria** 11  
secret blend, bourbon pepper, crispy jamón

**"Long Island" Té** 9  
shochu, vermouth blend, elderflower, cola

**Mimosa** 7 gl / 20 carafe  
bubbly cava, house citrus mix, fresh mint

**Cóctel con Cava** 7 gl / 20 carafe  
bubbly cava, seasonal fruit purée