



HAPPY HOUR

VINO

\$5 BY THE GLASS

House White & Red Udaca Dao, PRT  
Tarrida Cava Cava, ESP

Kalpela Vineyards Chardonnay Mendocino, CA  
Senorio de Irate Garnacha Navarro, ESP  
Del Mono Malbec Mendoza, ARG  
IWT Cabernet Sauvignon ESP

50% OFF PORTS & SHERRYS

PORTO BY THE GLASS

Graham's 6 Grape Ruby	4.50
Fonseca B in 27 Ruby	4.50
Warres Warrior Ruby	4.50
Dow's 10 Year Tawny	5.50
Graham's 10 Year Tawny	6
Ramos Pinto 10 Year Tawny	7
Taylor Fladgate 20 Year Tawny	7.50
QuintadoNovalLBV2009Vintage	8

SHERRY BY THE GLASS

Bottle

Lustau 'Jarana' Fino Jerez, ESP	3
Sandeman 'Don Fino' Fino Jerez, ESP	3
Lustau 'Los Acros' Amontillado Jerez, ESP	3
Lustau 'Don Nuño' Oloroso Jerez, ESP	4
Sandeman 'Armada' Superior Cream Jerez, ESP	3.50
BarbadilloPedroXiménezJerez,ESP	4.50

VERMUT

La Madre Spanish Sweet Vermouth (Vermut) 7

White/Yellow-Green Apple, Citrus, Licorice

Rose Pink-Strawberry, Orange Peel

Red-Cinnamon, Vanilla, Dried Berries

White Dry-Lavender, Anise, Nutmeg

Vermouth Flight..A small sampling of each 14

LA BODEGA SANGRIA

Our top secret mix of wine, brandy, orange  
liqueur, assorted fruit juices and apple garnish.

50% OFF SANGRIA GLASSES & PITCHERS

Glass / Pitcher

Choose either our Rojo or Blanco  
Especialidad de la casa

8 / 30

10 / 40



## HAPPY HOUR

### TAPAS

<b>ELOTES</b>  	4
charred sweet corn with garlic-cumin and pimentón aioli, Manchego cheese, and smoked paprika	
<b>PINTXOS DE HIGO</b> 	4
roasted red peppers, goat cheese and a fig coulis on grilled bread	
<b>TORTILLA ESPAÑOLA</b> 	4
filled with potatoes and onions topped with red pepper aioli	
<b>PIMIENTOS RELLENOS DE POLLO</b> 	4
roasted piquillo pepper stuffed with curried chicken salad, golden raisins and dried cranberries	
<b>PAPAS FRITAS CON AJO</b> 	3.5
refried-roasted potatoes with garlic, parsley and garlic-cumin aioli	
<b>ALBÓNDIGAS CASERAS</b>	6
meatballs in a spicy garlic cream sauce and garlic crostinis	
<b>PAN CON TOMATE</b> 	3.5
house made tomato fresco with grilled baguette brushed with garlic and Maldon salt	
<b>ACEITUNAS ALINADAS</b>  	3.5
assorted house marinated olives with spices and fresh herbs	
<b>PINCHO DE POLLO Y CHORIZO</b> 	5
skewered chicken and chorizo with garlic cumin aioli	
<b>QUESO DE CABRA AL HORNO</b>	4.5
goat cheese baked in a housemade tomato fresco served with garlic crostinis	
<b>LARDO IBERICO</b>	6
cured back fat from Iberico pigs then sliced on warm grilled baguette	
<b>MONTADITOS</b>	4.5
slow braised pulled pork, olive tapende, roasted red peppers and Manchego cheese	
<b>EMBUTIDOS MIXTOS*</b>	6
assorted grilled Spanish sausages with warm potato and curitido salad and coarse grain mustard vinaigrette	

COPYRIGHT® LA BODEGA RESTAURANTS 12/2020

 **VEGETARIAN DISHES**  **GLUTEN-FREE** ITEMS ARE OR CAN BE GLUTEN FREE

\*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, POULTRY OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.