



HAPPY HOUR

VINO

\$5 BY THE GLASS

- House White & **Red** Udaca Dao, PRT
Torre Oria **Cava** Cava, ESP
Vendrame **Pinot Grigio** Friuli, IT
Casal da Seara **Vinho Verde** PRT, ESP
Art of Earth **Malbec** Mendoza, ARG
G-11 **Cabernet Sauvignon** Valencia, ESP

50% OFF PORTS & SHERRYS

PORTO BY THE GLASS

| | |
|-------------------------------|---|
| Graham's 6 Grape Ruby | 6 |
| Fonseca B in 27 Ruby | 5 |
| Warres Warrior Ruby | 5 |
| Dow's 10 Year Tawny | 7 |
| Graham's 10 Year Tawny | 7 |
| Ramos Pinto 10 Year Tawny | 8 |
| Taylor Fladgate 20 Year Tawny | 8 |
| Cockburn's White port | 5 |

SHERRY BY THE GLASS

| | |
|---------------------------------------------|---|
| Lustau 'Jarana' Fino Jerez, ESP | 4 |
| Sandeman 'Don Fino' Fino Jerez, ESP | 4 |
| Lustau 'Los Acros' Amontillado Jerez, ESP | 4 |
| Lustau 'Don Nuño' Oloroso Jerez, ESP | 5 |
| Sandeman 'Armada' Superior Cream Jerez, ESP | 4 |
| Barbadillo Pedro Ximénez Jerez, ESP | 6 |

VERMUT

La Madre Spanish Sweet Vermouth (Vermut) 8

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 16

LA BODEGA SANGRIA

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

50% OFF SANGRIA GLASSES & PITCHERS

| | |
|------------------------------------------------|-----------------|
| Choose either our Rojo or Blanco | Class / Pitcher |
| Especialidad de la casa | 8 / 30 |
| | 10 / 40 |



HAPPY HOUR

\$5 TAPAS

ELOTES ^{GF} ^V

charred sweet corn with garlic-cumin and pimentón aioli, Manchego cheese, and smoked paprika

PINTXOS DE HIGO ^V

roasted red peppers, goat cheese and a fig coulis on grilled bread

TORTILLA ESPAÑOLA ^V

filled with potatoes and onions topped with red pepper aioli

PIMIENTOS RELLENOS DE POLLO ^{GF}

roasted piquillo pepper stuffed with curried chicken salad, golden raisins and dried cranberries

PAPAS FRITAS CON AJO ^V

refried-roasted potatoes with garlic, parsley and garlic-cumin aioli

ALBÓNDIGAS CASERAS

meatballs in a spicy garlic cream sauce and garlic crostinis

PAN CON TOMATE ^V

house made tomato fresco with grilled baguette brushed with garlic and Maldon salt

ACEITUNAS ALINADAS ^{GF} ^V

assorted house marinated olives with spices and fresh herbs

PINCHO DE POLLO Y CHORIZO ^{GF}

skewered chicken and chorizo with garlic cumin aioli

QUESO DE CABRA AL HORNO

goat cheese baked in a housemade tomato fresco served with garlic crostinis

LARDO IBERICO

cured back fat from Iberico pigs then sliced on warm grilled baguette

MONTADITOS

slow braised pulled pork, olive tapenade, roasted red peppers and Manchego cheese

EMBUTIDOS MIXTOS*

assorted grilled Spanish sausages with warm potato and curitido salad and coarse grain mustard vinaigrette

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^V VEGETARIAN DISHES ^{GF} 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.
