

HAPPY HOUR DRINKS



Mini Martini 6

bombay sapphire or grey goose,
st germain, luxardo bitter bianco
noilly prat dry, olive

Negroni 9

canaima gin, bitter fusetti,
cocchi di torino

Sra Island Delight 10

coconut wash santa teresa coffee
cask, lychee & coconut water, creme
de cacao, mirin, lime, pineapple,
agave tonka

Aperol Spritz 7

aperol, bubbles, soda
water, orange, olive

Blood Orange Mule 9

absolut, lime, blood orange
fever tree ginger beer

Garden Gimlet 9

acronimo gin, bouquet garni, green
chartreuse, lime, lavender, thymee

Mini Espresso Martini 7

Spring 44 vodka, luxardo espresso,
ristretto

Mojito 9

flor de caña 4yrs, lime,
soda, mint, bitters

Passionfruit Margarita 9

cazadores reposado, passion fruit,
lime, filthy spicy agave, taijin

Old Fashioned 10

Blue Note juice, angostura &
chocolate bitters, demerara

Aviation Royale 9

citadel gin, creme de violette,
maraschino, lemon, cava

Beer 5

Wine 8

Moet & Chandon half bottle 42

HAPPY HOUR FOOD

Carbonara Croquetas 8

cured egg yolk, pecorino

Mushroom Croquetas 8

Melting cheese, truffle aioli

Crispy California Artichokes 9

coriander dipping

Roast Beets 8

whipped labneh, crunchy gremolata

Pan con tomate 8

toasted ciabatta, grated tomatoes,
spanish olive oil

+jamón iberico 14

+boquerones from donostia 11

Tuna Carpaccio 16

shaved fennel, crème fraîche,
caviar and chips

Padron peppers 11

soy-sherry drizzle

Sra. Martinez Burger 19

two house blend burger patties,
american cheese, sautéed onions,
pickles, comeback sauce

Truffle Chips 9

with manchego

Crunchy fish sandwich 19

Lettuce, tomato, tartar sauce

Cheese Plate Española 18

Spanish cheeses ranging from goat,
sheep and cow, quince paste, house
marmalade, fruit and nuts

