

Albariño

tapas | wine bar

Happy Hour

Monday Through Friday: 4pm to 7pm

Saturday & Sunday: 4pm to 6pm

\$3 tapas

PIMIENTOS PADRÓN *gf/v*

blistered shishito pepper, cumin, salt, lime

CRISPY EGGPLANT *gf/v*

rosemary, honey

PATATAS BRAVAS *gf/v*

crispy potatoes, spicy pepper tomato sauce,
garlic aioli

EMPANADAS GALLEGA

chicken, chorizo, sofrito, pebre sauce

CROQUETAS

jamón y manchego, aioli

GAMBAS AL AJILLO *gfa*

sautéed shrimp, garlic, sherry, pimentón,
grilled baguette

PINXTOS DEL DIA *gfa*

daily selection, chimichurri, grilled bread

ALCACHOFAS FRITAS *gf*

fried artichoke, lemon aioli

\$5 charcuteria & quesos

JAMON SERRANO

SEGOVIA

24 month cured ham

CHORIZO SECCO

LA RIOJA

dry-cured pork chorizo

MANCHEGO

ALBACETE

raw sheep's milk cheese, aged one year

MAHON

BELERAC ISLANDS

cow's milk cheese, nutty, sharp

\$5 cocas

PAN CON TOMATE *v*

SPANISH TOMATO PULP, GARLIC,

SETA Y ROMERO *v*

ROASTED MUSHROOMS, ROSEMARY,

14 MONTH MANCHEGO

happy hour available at the bar & high top tables only



\$7 cocktails

LA ZAMBRA

tito's vodka, lemon, espresso bean

GIN-GER LEMON

asbury park gin, ginger,
fever tree tonic, lemon

\$6 wines by the glass

CAVA

GRAN BARON ROSÉ, CATALONIA NV

GRAN BARON BRUT, CATALONIA NV

ROSADO

AZUL Y GARANZA 2018 GARNACHA

BLANCO

CASTILLA DE SAN DIEGO 2018 PALOMINO

ALTOS D'OLIVA 2018 AIRÉN-SAUUVIGNON BLANC

TINTO

BRUMITA, JUMILLA 2017 MONASTRELL/SYRAH

HECULA 2015 MONASTRELL

BOTIJO ROJO 2015 GARNACHA

\$2 draft caño

JUG HANDLE "TOURIST ATTRACTION"

KANE HEAD HIGH

ABITA PURPLE HAZE

ALHAMBRA LAGER

sangria

BLANCO | TINTO

glass 7 | pitcher 20

Join us for our next Wine Tasting!

Wednesday, March 11th

"Madrid"

6-8pm \$25 per person

Light tapas will be served, along
with over a dozen featured wines.

*Tickets can be purchased in-house or at
www.albarinorestaurant.com*