

# BALTAIRE

R E S T A U R A N T

4 PM - 6 PM

Due to California State mandates,  
tables are limited to 90 minutes.

## FOOD

### OYSTERS \$1

kusshi oysters, mignonette, cocktail sauce

### PAN TOMATE \$7

tomato, garrotxa cheese, ciabatta, olive oil

### FIFTEEN MONTH AGED PROSCIUTTO \$12

thinly sliced

### CROQUETAS DE POLLO \$10

aioli piment

### PAPAS BRAVAS \$10

spicy romesco, garlic aioli

### THE BUTCHER BURGER \$16

cheddar, iceberg, tomato, red onion, brioche, gribiche

### MARINATED OLIVES \$5

chili flake, herbs

## COCKTAILS

\$12

### OLD FASHIONED

bourbon, sugar, bitters, citrus peel, cherry

### MARTINI

nolets gin, vermouth, bleu cheese olives

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grey goose vodka, lemon twist

### MANHATTAN

rye, sweet vermouth, bitters, cherry

### FEATURED COCKTAIL

seasonal cocktail (feat. bacardi)

## BY THE GLASS

Stella Artois, Pilsner, Draft \$5

Tiamo "Prosecco," Veneto, IT \$8

Quinta de Chocopalha "Arinto," Lisboa, PT \$8

Scarpetta Frico Rosso "Sangiovese," Tuscany, IT \$8

## ALL WINE BY THE BOTTLE

All bottles 30% off

(certain restrictions apply)

8.18.20



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