

5PM - 7PM  
AT THE TOP

# LEVEL 6

SUNSET  
HOUR

# TAPAS

## PAN CON TOMATE – VG

pan de cristal, tomato, spanish olive oil

## DATES – GF

ibérico pancetta, manchego, guindilla pepper, honey gastrique

## SHISHITO PEPPERS – VG / GF

locally grown, served with sea salt

## SALT COD CROQUETAS

chive, guindilla pepper, sauce gribiche

## MUSHROOM CROQUETAS – VEG

porcini crema, truffle pearls, chervil

## TRUFFLE FRIES – VEG

parsley, truffle cheese

## SPANISH CHARCUTERIE

pan de cristal, ibérico chorizo, ibérico salchichón, murcia al vino, truffle manchego, pickles, crème fraîche

# COCKTAILS

## BESO DE FUEGO

patrón reposado tequila, passionfruit, lime, jalapeño, agave



## PURPLE SKY

ketel one vodka, st-germain, lime, lavender, fee foam

## ¡CLARO QUE SÍ!

nolet's silver gin, acqua di cedro, bitter rouge bianco, sage

# WINES BY THE GLASS

## SELECT WHITE, ROSÉ, OR RED WINES

VEG: VEGETARIAN | VG: VEGAN | GF: GLUTEN FREE

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have medical conditions.

Prices are not inclusive of 20% service charge.