

5PM - 7PM  
AT THE TOP

# LEVEL6

SUNSET  
HOUR

# TAPAS

## OLIVES – VEG / GF

marcona almond, goat cheese, fennel, lemon oil

## PAN CON TOMATE – VG

sourdough bread, tomato, spanish olive oil

## PAN CON MANCHEGO – VEG

sourdough bread, tomato,  
spanish olive oil, manchego cheese

## TRUFFLE FRIES – VEG

parsley, truffle cheese

## MUSHROOM CROQUETTES – VEG

porcini crema, truffle pearls, chervil

## SALT COD CROQUETTES

chive, guindilla pepper, sauce gribiche

## SPANISH CHARCUTERIE

sourdough bread, 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

## ICLARO 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.