

BAR MOLINO

TAPAS	SMALL PLATES	RACIONES	LARGER PLATES
Bomba Rice V GF	16	Halibut GF	36
black trumpet mushrooms, sherry, queso Manchego		fideos, house-cured chorizo, squid ink sauce	
Endive Salad V GF	13	Skirt Steak GF	42
walnuts, blue cheese, pomegranate		piperrada, baby broccoli, salsa verde	
Fried Farmer's Cheese V	15	Braised Shortrib GF	44
chickpeas, romesco, pumpkin seeds		winter vegetables, red verjus	
Shaved Brussels & Cauliflower GF	14		
hard-boiled egg, anchovy, capers			
Patatas Bravas V GF	12		
crispy potatoes, salsa brava, aioli, pimentón			
Pulpo a la Gallega GF	22		
poached Spanish octopus, olive oil, pimentón, lemon			
Chorizo GF	15		
house-made smoked sausage, mojo rojo, pickled vegetables			
Gambas al Ajillo GF	17		
sautéed shrimp, olive oil, garlic, chili			
Tortilla Española V GF	14		
omelet of potato and onion, aioli, chives			
Duck Leg GF	17		
lima beans, frisée, duck fat			



Tues–Thur: 3PM - 9PM
 Fri & Sat: 3PM - 10PM
 Sunday Supper: 4PM-8PM
 Monday: CLOSED

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V VEGETARIAN

GF GLUTEN FREE

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

E S P U M O S O		SPARKLING	G B	C O C K T A I L S	
Dibon <i>Cava Brut Selección NV Penedés</i> Macabeo, Xarel.lo, Parellada			9 27	Barcelona Spritz	14
Naveran <i>Cava Brut Rosado 2018 Penedés</i> Pinot Noir, Parellada			12 36	Old Fashioned "Antiguado"	15
B L A N C O		WHITE		Carajillo	14
Bodegas Ontañón <i>Rippa Dorii 2022 Rueda</i> Verdejo			12 36	Bold Bean cold brew, Licor 43, Lustau brandy, Tempus Fugit crème de banana, salt	
Viña Nora <i>2022 Rias Baixas</i> Albarino			11 33	Molino Martini	16
CVNE <i>Monopole 2021 Rioja</i> Viura			10 30	Tanqueray 10, manzanilla, Lustau vermut blanco, olive oil	
Fragas do Lecer <i>Fraga do Corvo 2022 Monterrei</i> Godello			14 40	Tinto de Verano	10
E N C O N T A C T O		ROSADO/ORANGE		red wine, Lustau vermut rojo, citrus, lemon/lime soda	
Gerberas <i>Rosado 2020 Aragon</i> Garnacha			8 24	One Night in Ibiza	16
Can Sumoi <i>La Rosa Rosado 2021 Penedés</i> Sumoll, Parellada, Xarel.lo			11 33	Lustau Brandy, Amaro Nonino, Bonanto, lemon	
Gulp Hablo <i>Orange 2022 La Mancha</i> Verdejo, Sauvignon Blanc			12 36	Marianito	14
Celler Frisach <i>La Foradada 2022 Terra Alta</i> Garnatxa Blanca			16 47	Brizz 5 gin, Bonanto, Tximista vermut rojo	
Aixalà i Alcait <i>'Clivelles de Torroja' 2021 Priorat</i> Cariñena			14 40	Sparkling Margarita	15
T I N T O		RED		Corazon blanco tequila, Siete Misterios Doba-Yej mezcal, cava, citrus cordial, chili salt	
Bodegas Volver <i>Madame Bobalu 2022 Valencia</i> Bobal			9 25	Bad Reputation	15
Haja Cortezia <i>Velhas Almogrove 2020 Lisboa</i> Castelão, Tinto Roriz			14 42	Wodka vodka, Fords gin, Lark's Head rum, house agave blend, Luau Lad's falernum, Amaro Ramazzoti, cola	
Vega Sindoa <i>2019 Navarra</i> Cabernet Sauvignon			11 31	Spanish Gintónicas	13 / 15 / 17
López de Heredia <i>Viña Cubillo 2015 Rioja</i> Tempranillo, Garnacha, Graziano, Mazuelo			15 43	Nordés / Mahón / GinRaw	
Celler Mas Doix <i>Les Crestes 2021 Priorat</i> Garnacha, Syrah, Cariñena			17 52		
				D E G R I F O	B O T E L L A
				Estrella Galicia 6	Estrella Galicia 4
				Estrella 1906 7	Estrella Galicia 0.0 4
				Maeloc dry cider 7	Athletic N/A IPA 5
				L'Ippa IPA 8	
				S H E R R Y	V E R M U T
				Lustau Manzanilla 7	Yzaguirre Rojo 7
				Lustau Fino 6	Lustau Blanco 7
				Valdespino Fino 7	Lustau Rojo 7
				Lustau Oloroso 11	Mata Tinto Reserva 9
				Lustau Amontillado 7	
				Lustau Palo Cortado 10	
				Lustau East India 10	
				Lustau PX 10	



ENJOY ANY WINE AS A PORRON!

Ask your server for details.