

27 Coach Street

Canandaigua

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P Julian Plyter Pamela Cecere Thera Clark *Executive Chef Chef de Cuisine Sommelier* 

# Small Sides

Warm Mixed Olives	6
Marcona Almonds crunchy almonds with smoked paprika, sea salt, and thyme	6
Pickle Plate	8
assorted pickled vegetables & fruit, with mustard and crackers	

### Pintxos

Gilda classic skewers of pickled basque pepper, olive, anchovy	7
Chorizo Poached in Cider	7
White Asparagus	7
hazelnut vinaigrette, crispy jamón, allioli, migas	

### Tinned Fish

#### served with curated accompaniments

Scallops in Vieira Sauce	15	Tuna	16
Mussels in Escabeche	16	Clams	14
Squids in their Ink	15	Razor Clams	17



## Boards & Bread

Charcuterie & Cheese	24
chef's assortment of local and imported cured meats & cheeses, fresh & dried fruit, membrillo, and other accompaniments	
Warm Bread with Salted Butter <i>"con tomate" +\$2; add jamón +\$4; add anchovy +\$5</i>	6
Bocadillo sandwich on our own fresh bread, chef's selection of meat, cheese, and vegetables	11

# Tapas

Goat Cheese Tosta	12
Smoked Trout	12
Sobrasada	14
warm, spreadable chorizo, honey, & chile; with bread	

# Sweets

Crema Catalana de Chocolate rich, dark chocolate spanish-style crème brûlée	9
Basque Cheesecake	9
deeply caramelized cheesecake, whipped cream, fruit	



#### Beverages

Saratoga Spring Water – <i>sparkling or still, 28 fl oz</i>	6
Fever Tree Ginger Beer – 275 mL	6
Fever Tree Sparkling Lemonade – 275 mL	6
Fever Tree Sparkling Pink Grapefruit – 200 mL	5
Brooklyn Cider House	
Bone Dry – 750mL bottle	24
Rosé – 750mL bottle	22
Little Wild – 12 fl oz can	7
Peacemaker Brewing	
rotating small selection of local beers	P/A

Our kitchen prepares food that includes peanuts, tree nuts, fish, shellfish, gluten, eggs, and dairy. We do our best to avoid introducing these allergens into foods where they are not naturally present.

Please let us know if you have an allergy or dietary preference.