



27 Coach Street
Canandaigua

www.pintxo.wine / @pintxowine

ongi etorri
bienvenido
benvingut
benvido
planvienut
welcome

P Julian Plyter Executive Chef



Small Sides

Warm Mixed Olives	7
Marcona Almonds	6
<i>crunchy almonds, seasoned and roasted with smoked paprika & sea salt</i>	
Pickle Plate	11
<i>assorted homemade pickled vegetables with mustard & crackers</i>	
Ridiculous Olives	6
<i>warm olives with blue cheese, crispy pork bits, crunchy bread crumbs</i>	

Pintxos

Gilda	8
<i>iconic skewers of pickled basque pepper, olive & anchovy</i>	
Dátiles al Cabra	7
<i>deglet nour dates caramelized in brown butter, creamy goat cheese</i>	
Triángulos	7
<i>fig, jamón serrano & manchego cheese, served with honey & flaky salt</i>	
Anchovies on Brioche	8
<i>two luscious cantabrian anchovies on toasted brioche with butter</i>	

Tinned Fish

Mussel Toast	<i>warm on toasted homemade bread, tomato-pimentón allioli</i>	19
Razor Clams	<i>in brine, from galicia, spain</i>	19
Scallops	<i>small scallops in galician sauce, from galicia, spain</i>	17
Mackerel	<i>in olive oil & basil, from perafita, portugal</i>	18
Mussels	<i>in spicy escabeche, from galicia, spain</i>	17
	<i>enjoy any of our tinned fish warm on toasted homemade bread, with tomato-pimentón allioli</i>	+3



Boards & Bread

Warm Homemade Bread	6
<i>with vermont butter and flaky salt</i>	
Pan con Tomate	8
<i>our bread toasted and served with spanish tomato, olive oil & flaky salt</i>	
Charcuterie & Cheese	34
<i>local and imported cured meats & cheeses, curated accompaniments</i>	
Extra Bread	2

Tapas

Goat Cheese Tosta	14
<i>whipped goat cheese & caramelized onion on toasted homemade bread</i>	
Mushroom Confit	15
<i>mushrooms poached in olive oil with herbs, sherry vinegar, egg yolk</i>	
Gambas al Ajillo	15
<i>shrimp sautéed in olive oil & garlic, served with aïloli</i>	
Smoked Trout	14
<i>creamy spread of smoked trout from maine, with crackers & pickles</i>	
Sobrasada Ibérica	16
<i>warm, spreadable chorizo with honey & chile, served with bread</i>	

Sweets

Crema Catalana de Chocolate	11
<i>rich, dark chocolate spanish-style crème brûlée</i>	
Orange Olive Oil Cake	11
<i>tangy orange crust, whipped cream</i>	
Julian's Famous Ice Cream (1 scoop / 3 scoops)	6 / 15



Beverages

Saratoga Spring Water	
<i>still (28 oz)</i>	6
Pellegrino Natural Mineral Water	
<i>sparkling (25 oz)</i>	6
Ginger Beer	
<i>fever tree (275 mL)</i>	6
Blood Orange Soda	
<i>san pellegrino (330 mL)</i>	6
Coca Cola	
<i>cane sugar (made in mexico, 355 mL)</i>	6
Sir James N/A Cocktails	
<i>passionfruit martini or ginger mule</i>	14
Peacemaker Brewing / Frequentem Brewing	
<i>rotating selection of local beers</i>	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.

