PINTXO

wine bar

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
crunchy almonds, seasoned and roasted with smoked paprika & sea salt

Pickle Plate 11
assorted homemade pickled vegetables with mustard & crackers

Ridiculous Olives 6
warm olives with blue cheese, crispy pork bits, crunchy bread crumbs

Pintxos

Gilda 8
iconic skewers of pickled basque pepper, olive & anchovy

Datiles al Cabra 7
deglet nour dates caramelized in brown butter, creamy goat cheese

Bantxan 8
crispy pork bell with ssamjang on local butter lettuce, garlic, bell pepper

Anchovies on Brioche 9
two luscious cantabrian anchovies on toasted brioche with butter

Tinned Fish

Mussel Toast *warm on toasted homemade bread, tomato-pimentón allioli* 19

Clams *in brine, from galicia, spain* 17

Mackerel *in olive oil & basil, from perafita, portugal* 18

Mussels *in escabeche, from galicia, spain* 17

enjoy any of our tinned fish warm on toasted homemade bread, with tomato-pimentón allioli +3

Boards & Bread

Warm Homemade Bread *with vermont butter & flaky salt* 6

Pan con Tomate 8
our bread toasted and served with spanish tomato, olive oil & flaky salt

Jarred Pâté 16
buttery mousse of chicken liver, shallot & vermouth, cherry marmalade

Charcuterie & Cheese 34
local and imported cured meats & cheeses, curated accompaniments

Extra Bread 2

Tapas

Goat Cheese Tosta 14
whipped goat cheese & caramelized onion on toasted homemade bread

Mushroom Confit 15
mushrooms poached in olive oil with herbs, sherry vinegar, egg yolk

Gambas al Ajillo 15
shrimp sautéed in olive oil & garlic, served with ailloli

Smoked Trout 14
creamy spread of smoked trout from maine, with crackers & pickles

Sobrasada Ibérica 16
warm, spreadable chorizo with honey & chile, served with bread

Sweets

Crema Catalana de Chocolate 11
rich, dark chocolate spanish-style crème brûlée

Orange Olive Oil Cake 11
tangy orange crust, whipped cream

Julian's Famous Ice Cream *(1 scoop / 3 scoops)* 6 / 15

Beverages

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

Our kitchen prepares food that includes
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.