



wine bar

27 Coach Street
Canandaigua

www.pintxo.wine / @pintxowine

ongi etorri
bienvenido
beningut
benvido
planvienut

P Julian Plyter *Executive Chef*

Sam Rochevot *Sous Chef*

Thera Clark *Sommelier*



Small Sides

Warm Mixed Olives	6
Pickle Plate <i>assorted pickled vegetables with mustard and crackers</i>	9
“Cheques” Mix	4
Marcona Almonds <i>crunchy almonds, seasoned and roasted with smoked paprika & sea salt</i>	6

Pintxos

Gilda <i>classic skewers of pickled basque pepper, olive, anchovy</i>	7
Jamigos <i>crispy serrano ham stuffed with valdeón blue cheese and fig</i>	7
Calabaza <i>roasted yellow & green squash, basque pepper, olive</i>	6
Albondigas <i>warm, spanish-style meatballs</i>	7

Tinned Fish

served with curated accompaniments

Mussels in Escabeche <i>slightly spicy pickled sauce, from galicia, spain</i>	17
Squids in Ink <i>small squids in inky sauce, from perafita & matosinhos, portugal</i>	17
Horse Mackerel <i>in olive oil and basil, from perafita, portugal</i>	18
Scallops in Caldeirada Sauce <i>mild tomato and vegetable sauce, from galicia, spain</i>	17



Boards & Bread

Charcuterie & Cheese	28
<i>local and imported cured meats & cheeses, fresh & dried fruit, membrillo, and other accompaniments</i>	
<i>add jamón ibérico 1oz +\$26, 2oz +\$45</i>	
Warm Homemade Bread	6
<i>“con tomate” +\$2</i>	
Jamón Ibérico <i>puro de bellota</i>	
1 oz	26
2 oz	45
Bocadillo	12
<i>sandwich on our bread, chef’s selection of vegetables and cheese</i>	

Tapas

Goat Cheese Tosta	12
<i>creamy goat cheese & caramelized onion on toasted homemade bread</i>	
Smoked Trout	12
Sobrasada	14
<i>warm, spreadable chorizo, honey, & chile; with bread</i>	
Chorizo Poached in Red Wine	13

Sweets

Crema Catalana de Chocolate	9
<i>rich, dark chocolate spanish-style crème brûlée</i>	
Basque Cheesecake	11
<i>deeply caramelized cheesecake, whipped cream</i>	



Beverages

Saratoga Spring Water <i>sparkling or still (28 oz)</i>	6
Fever Tree <i>ginger beer (275 mL)</i>	6
Isastegi <i>basque country natural cider (750 mL)</i>	30
Peacemaker 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.

