



wine bar

27 Coach Street  
Canandaigua

[www.pintxo.wine](http://www.pintxo.wine) / @pintxowine

ongi etorri  
bienvenido  
beningut  
benvido  
planvienut

*P Julian Plyter*      *Executive Chef*

*Pamela Cecere*      *Chef de Cuisine*

*Thera Clark*      *Sommelier*



## Small Sides

---

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

## Pintxos

---

Gilda <i>classic skewers of pickled basque pepper, olive, anchovy</i>	7
Chorizo Poached in Cider	7
Octopus <i>potato, olive, vinaigrette</i>	7
Seasonal Pintxo	7

## Conservas

---

*served with curated accompaniments*

Mussels in Escabeche <i>slightly spicy pickled sauce, from galicia, spain</i>	17
Clams <i>wild-caught, in brine, from galicia, spain</i>	15
Squids in Ink <i>small squids in inky sauce, from perafita &amp; matosinhos, portugal</i>	17
Razor Clams <i>wild-caught, in brine, from galicia, spain</i>	19



## Boards & Bread

---

Charcuterie & Cheese	26
<i>local and imported cured meats &amp; cheeses, fresh &amp; dried fruit, membrillo, and other accompaniments</i>	
Warm Homemade Bread with Salted Butter	6
<i>“con tomate” +\$2; add jamón +\$4; add anchovy +\$5</i>	
Bocadillo	11
<i>sandwich on our bread, chef’s selection of meat, cheese, and vegetables</i>	
Tostas	
<i>goat cheese &amp; caramelized onion</i>	
	12
<i>“sevilla” – jamón serrano, tetilla cheese, marmalade</i>	
	12

## Tapas

---

Tortilla Española	9
<i>baked egg and potato; add “angulas” – imitation baby eels +\$4</i>	
Smoked Trout	12
Sobrasada	14
<i>warm, spreadable chorizo, honey, &amp; chile; with bread</i>	

## Sweets

---

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



## Beverages

---

Saratoga Spring Water	
<i>sparkling or still (28 oz)</i>	6
Fever Tree	
<i>ginger beer (275 mL)</i>	6
<i>sparkling lemon (275 mL)</i>	6
<i>sparkling grapefruit (200 mL)</i>	5
Isastegi	
<i>basque country natural cider (750 mL)</i>	30
Brooklyn Cider House	
<i>"little wild" (12 oz)</i>	7
<i>"bone dry" (750mL)</i>	24
<i>rosé (750mL)</i>	22
Peacemaker Brewing	
<i>"pace yourself" light ale (16 oz)</i>	6
<i>"every kind of lucky" lemon kolsch (16 oz)</i>	7
<i>"buffalo!" brown ale (16 oz)</i>	8

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.

