



27 Coach Street  
Canandaigua

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

ongi etorri  
bienvenido  
benvingut  
benvido  
planvienut  
welcome

*P Julian Plyter      Executive Chef*



## Small Sides

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

## Pintxos

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

## Tinned Fish

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



## Boards & Bread

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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 &amp; flaky salt</i>	
Charcuterie & Cheese	32
<i>chef's selection of local and imported cured meats &amp; cheeses, dried fruit, membrillo, and other accompaniments</i>	
<i>add jamón ibérico puro de bellota 1 oz \$26 2 oz \$45</i>	

## Tapas

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Goat Cheese Tosta	12
<i>whipped goat cheese &amp; caramelized onion on toasted homemade bread</i>	
Mushroom Flan	12
<i>roasted mushrooms in warm crème fraîche custard</i>	
Sobrasada Ibérica	14
<i>warm, spreadable chorizo with honey &amp; chile, served with bread</i>	
Lobster Tail Escabeche	26
<i>chilled charcoal-grilled lobster tail in zesty escabeche, ajoblanco, peach</i>	

## Sweets

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Basque Cheesecake	12
<i>rich, deeply caramelized cheesecake, whipped cream</i>	
Orange Olive Oil Cake	11
<i>tangy orange crust, whipped cream</i>	



# Beverages

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Saratoga Spring Water	
<i>sparkling or still (28 oz)</i>	6
Fever Tree	
<i>ginger beer (275 mL)</i>	6
Coca Cola	
<i>cane sugar (made in mexico, 355 mL)</i>	6
Brooklyn Cider House	
<i>“little wild” cider (12 oz)</i>	8
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.

