



27 Coach Street

Canandaigua

www.pintxo.wine / @pintxowine

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 & fruit, with mustard and crackers</i>	8

Pintxos

Gilda <i>classic skewers of pickled basque pepper, olive, anchovy</i>	6
Chorizo Poached in Cider	7
Octopus <i>potato, olive, citrus vinaigrette</i>	7
Tetilla <i>buttery tetilla cheese, red-wine poached fig, membrillo</i>	6

Tinned Fish

served with curated accompaniments

Scallops in Vieira Sauce	15	Tuna	16
Mussels in Escabeche	16	Clams	14
Squids in their Ink	15	Razor Clams	17



Boards & Bread

Charcuterie & Cheese	24
<i>chef's assortment of local and imported cured meats & cheeses, fresh & dried fruit, membrillo, and other accompaniments</i>	
Warm Bread with Salted Butter	5
<i>spanish style, toasty "con tomate" +\$2</i>	
<i>with tomato and jamón serrano +\$4</i>	
<i>with tomato and cantabrian anchovies +\$5</i>	
Bocadillo	11
<i>sandwich on our own fresh bread, chef's selection of meat, cheese, and vegetables</i>	

Tapas

Goat Cheese & Caramelized Onion Toast	8
Smoked Trout Toast	12
White Asparagus	14
<i>hazelnut vinaigrette, crispy jamón, allioli, migas</i>	
Gambas al Ajillo	14
<i>large, garlicky shrimps, olive oil, ailloli</i>	
Sobrasada	13
<i>warm, spreadable chorizo, honey, & 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 fl oz</i>	6
Fever Tree Ginger Beer – <i>275 mL</i>	6
Fever Tree Sparkling Lemonade – <i>275 mL</i>	6
Fever Tree Sparkling Pink Grapefruit – <i>200 mL</i>	5
Brooklyn Cider House	
<i>Bone Dry – 750mL bottle</i>	24
<i>Rosé – 750mL bottle</i>	22
<i>Little Wild – 12 fl oz can</i>	7
Peacemaker Brewing	
<i>rotating small 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.

