



27 Coach Street

Canandaigua

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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
Gamba al Ajillo <i>garlicky shrimp, olive oil, allioli</i>	8
Octopus <i>potato, olive, citrus vinaigrette</i>	7
Tetilla <i>buttery tetilla cheese with fresh fig, honey, & membrillo</i>	6

Tinned Fish

served with curated accompaniments

Scallops in Vieira Sauce	15
Clams in Brine	15
Spider Crab Paté	14



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>	
Brioche & Anchovy	6
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	11
White Asparagus	14
<i>hazelnut vinaigrette, crispy jamón, allioli, migas</i>	
Chorizo Poached in Cider	11
Sobrasada	13
<i>warm, spreadable chorizo, honey, & chile; with bread</i>	



Sweets

Pantxineta	8
<i>pastry shell, fruit, vanilla cream</i>	
Crema Catalana	9
<i>spanish-style crème brûlée, perfumed with orange and vanilla bean</i>	

Beverages

Saratoga Spring Water – <i>sparkling or still, 28 fl oz</i>	6
Fever Tree Ginger Beer – <i>275 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>Hellbound Party Train Helles Lager – 16oz can</i>	6
<i>Saturday Night Sauce India Pale Lager – 16oz can</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.

