

Estadio Brunch

Servicio de Pan

Housemade Country Bread w/ Olive Oil 4

Para Comenzar

Chef's Selection of Spanish Cheeses

Caña de Cabra (soft goat) Idiazabal (semi-firm sheep)

Mahon (semi-soft cow) w Membrillo & Raisin Crisps ~ 16

Select One Cheese ~ 6

Catalan Mató Cheese

Fresh Housemade Cheese, Raw Honey & Grilled Bread ~ 14

Wild Mushroom Croquetas

Roasted Red Peppers ~ 10

Jamón Croquetas

Jamón Serrano, Piquillo Pepper Emulsion & Pickles ~ 10

Butternut Squash Soup

Toasted Pepitas & Roasted Squash Garnish ~ 12

Roasted Beet Salad

Belgian Endive, Orange, Spring Mix, Idiazabal, Citrus Vinaigrette ~ 13

Green Salad Mixto

Toasted Pecans, Dried Cherries, Radish, Orange, Shaved Manchego & Sherry Balsamic Vinaigrette ~ 12

Guarniciones

Patatas Bravas ~ 12

Patatas Bravas w/ Roasted Baby Chorizos ~ 15

Crispy Cauliflower

Smoked Eggplant Tahini Sauce, Pickled Turnips ~ 14

Blistered Shishito Peppers, Olive Oil, Maldon Salt ~ 9.5

Crispy Brussels Sprouts v

Caramelized Onions, Pimentón Pine Nuts, Beet-Horseradish Sauce ~ 14

Sautéed Wild Mushrooms w/ Garlic & Olive Oil ~ 10

Desayuno & Huevos

Torrijas (Spanish French Toast)

Housemade Country Bread, Almond Butter, Path Valley Maple Syrup, Fresh Berries ~ 14

Classic Tortilla Española

Eggs, Olive Oil Poached Potato & Onion, Garlic Alioli, Marinated Piquillo Peppers ~ 15

Egg Frittata

Eggs, Jamón Serrano, Mushrooms, Mahon Cheese, Garlic Alioli ~ 15

'Shrimp & Grits'

Garlic Sautéed Shrimp, Creamy Polenta, Sunny Side Up Egg ~ 16

Chorizo & Morcilla Hash

Sautéed Chorizo Iberico & Morcilla Black Sausage w/ Potato & Onion, Two Eggs Sunny Side Up, Rustic Romesco Sauce w/ Almond ~ 15

Revueltos (Soft Scrambled Eggs)

Olive Oil Scrambled Eggs, Mushrooms, Scallions & Shaved Mahon Cheese, Country Bread ~ 12

Croissant Sandwich

Housemade Croissant, Jamón Serrano, Scrambled Eggs, Melted Manchego ~ 14

Hangar Steak & Eggs

Grilled Hangar, Fingerling Potato Hash, Two Eggs Sunny Side Up & Romesco Sauce w/ Almond ~ 20

Slow Roasted Pork Shoulder

36 Hour White Wine Braised Pipe Dreams Farm Pork Shoulder, Two Eggs Sunny Side Up, Bravas Sauce ~ 18

Huevos Cabreados (Angry Eggs)

Spicy Homemade Sofrito, Sunny Side Up Eggs & Grilled Bread ~ 15

Montaditos y Bocadillos

Warm Toast w/ Local Honey Butter & Sea Salt ~ 6

Pan con Tomate : Grilled Country Bread w/ Crushed Tomato, Olive Oil & Sea Salt ~ 8

Pan con Jamón: Grilled Country Bread w/ Crushed Tomato, Jamón Serrano & Manchego ~ 13

Crispy Pork Belly Bocadillo w/ Pickled Shishito

Alioli (Little Sandwich) ~ 8.5

Chorizo & Idiazabal Bocadillo (Little Sandwich) ~ 7

Raciones

Manchego Cheeseburger

Manchego, Spicy Alioli, Pickles, Tomato, Caramelized Onions, Housemade Brioche Bun ~ 17

Spiced Grilled Chicken gf

Basmati Rice, Napa Cabbage Slaw, Salsa Loca w/ Cilantro & Garlic ~ 18

Sherry-Glazed Seared Wild Maine Halibut

Crispy Pappadum, Mushrooms, Cauliflower, Baby Spinach, Romesco Sauce w/ Almonds ~ 21

Postres

Churros Españoles Cinnamon Sugar, Chocolate Caliente 12

Manchego Cheesecake Quince Glaze, Pistachio Granola 10

Pumpkin Bread Pudding Dark Rum Caramel, Vanilla Gelato, Candied Pepitas 10

Wines by the Glass

Espumante | SPARKLING

Rossinyol de Moragas, Brut Cava, Xarelo/Macabeu 12.5
Naveran, Brut Rosado, Parellada/Pinot Noir, Penedes 2019~12
Can Sumoi, Ancestral 100% Montonega, Massis del
Montmell~14

Blanco | WHITE

Garciarevalo, Casamaro, Verdejo, Rueda 2021 ~ 12
Viña Bujanda, Viura, Rioja 2019 ~ 12
Fillaboa, Finca Monte Alto, Rías Baixas 2021 ~ 14
Lorenzo Cochazo, Verdejo, Gran Cardiel, Rueda ~13
Hiruzta, Hondarrabi Zuri, Getariako Txakolina,
Basque Country ~14

Rosado | ROSÉ

Arrayán, Syrah/ Cabernet Sauvignon/ Garnacha, Mentrída ~12
Liquid Geography, Mencia, Bierzo 2021 ~ 13

Vino de Naranja | ORANGE WINE

Gulp, Hablo, Castilla-La Mancha 2021 12

Tinto | RED

Eguren Ugarte, Tempranillo, Rioja Alavesa 2015 ~ 14
Viña Sastre, Roble, Tinto Fino, Ribera del Duero 2020 ~15
Sindicat La Figuera, Garnatxa Negra, Montsant 2021 ~ 13.5
Bodega Numanthia, Termes, Tinta de Toro, Toro 2018 ~ 16

Ferez | SHERRY

Lustau, Jose Luis Gonzalez Obregan, Almacenista,
Fino del Puerto, El Puerto de Santa Maria ~12
La Cigarrera, Manzanilla, Sanlucar de Barrameda ~ 10
Cesar Florido, Cruz del Mar, Fino, Chipiona ~ 10
Gómez Nevado, Dorado, Sierra Morena, Córdoba ~ 11
Lustau, Escuadrilla, Amontillado Seco, Xérès ~ 11
El Maestro Sierra, Amontillado, 12 Años, Xérès ~ 16
E. Hidalgo, Gobernador, Oloroso, Xérès ~ 11
Cesar Florido, Moscatel Dorado, Chipiona ~ 11

Toquito | ESTADIO'S BLOODY MARY

Vodka, Tomato, Horseradish, Worcestershire, Piparra Pepper,
Espellete & Pimentón de la Vera ~ 12

Cóctel Espumoso | SPARKLING COCKTAIL

Tecolote ~ Tequila & Cava, Grapefruit & Rosemary ~ 13
Spanish Variation ~ Spanish Brandy, Cava, Bitters ~ 13
Mimosa ~ Orange Juice & Cava ~ 12
Aperol Spritz w/ Cava ~ 13

Slushito | SLUSHEES

Beet•Orange•Ginger – Breckenridge Mountain Gin, Beet Juice,
Orange Juice, Fresh Ginger ~13

Vintage Champagne – Champagne, Amontillado, Irish Whiskey,
Apple & Almond ~ 13

Gintonic | GIN & HOUSE-MADE TONIC

Old Raj Gin & Orange~Thyme Tonic ~ 15.5
Tanqueray 10 Gin & Elderflower~Citrus Tonic ~ 15.5
Mahon Gin & Lemon-Ginger-White Pepper Tonic ~ 15.5

Traditional Gintonic | SPANISH GIN & Q

SPECTACULAR TONIC

Nordés Gin ~ cold distilled in Barcelona w/ Mediterranean
Citrus, Laurel, Kaffir, Cardamom & Coriander
Spanish~Style on the rocks in a balloon glass ~ 13

Vermut | VERMOUTH

BCN Vermut (Catalonia) ~ 12
Atxa Rojo (Basque Country) ~ 10
González Byass (Xérès) ~ 11

Spanish Old Fashioned | RYE

Rye, Quince Membrillo, Spanish Brandy & Housemade Orange
Spice Bitters – 15

Cóctel Caliente | HOT COCKTAIL

Hot Buttered Sidra ~ Butter Washed White Rum, Basque Cider,
Brown Sugar, Ginger & Lemon ~ 13

Sangria

Red Wine w/ Cachaça, Lime & Mint ~ 9
White Wine w/ Tequila, Apple & Rosemary ~ 9

Unos Altos | CLASSIC HIGH BALLS

Calimochó - Red Wine & Cola ~ 9
Tinto de Verano - Red Wine & Lemon Soda ~ 9

Cerveza | BEER

Champion, Shower Beer, Czech Pilsner (VA) (12oz can) ~ 7.5
Estrella Damm, European Pale Lager (BCN) 11ozbtl~ 8
Jack's Abby, House Lager, Landbier (MA) (12oz can) ~ 7
Union Craft, Cold Pro, Tangerine Gose (MD) (12oz can) ~ 7
Harpoon, UFO White, Witbier (MA) (12oz can) ~ 8
Port City, Monumental, IPA(VA)(12oxbtl)~ 8
3 Floyds, Barbarian Haze, Hazy IPA (IN) (12oz can) ~ .9
Mustang Sally, No Ordinary Rabbit, Halo Series, Dry-Hopped
Hazy IPA (VA) (16oz can) ~ 15
Abita, Mardi Gras Bock, MaiBock (LA) (12oz btl) ~ 7.5
Alhambra, Reserva Roja, Bock (Granada ESP) (11.2oz btl) ~10
Alhambra, Reserva 1925, Strong Pale Lager (Granada ESP)
(11.2oz btl) ~ 8.5
Left Hand, Nitro, Milk Stout (CO) (13.65oz can) ~ 9
Schloss Eggenberg, Fastenbier, Non-Alcoholic Pilsner (GR)~ 7.5

Sidra | BASQUE CIDER

Isastegi, Sagardo Naturala, PDO Euskal Sagardoa
5 oz glass ~ 7.5 /// 750mL bottle ~ 30

Refrescos | COFFEE & SODA

Nespresso ~ Origins Guatemala or Caffé Caramello
Cappucino 5.5/ Latte 5.5 /Espresso 4 /Cortado 4.5
Kas Lemon Soda (ESP) (330ml can) ~ 5
San Pellegrino Sparkling Water (750ml btl) ~ 8