

THE BAZAAR
BY JOSÉ ANDRÉS

MERIENDA

Monday-Thursday 5pm-8pm

Exclusivly at Bar Centro

G&T

\$13

ULTIMATE GIN & TONIC

Hendrick's gin, Fever Tree Indian tonic water, lime lemon, juniper berries, lemon verbena

FALL

Hendrick's gin, manzanilla & PX sherries, Fever Tree Indian tonic water, apple, star anise

MEDITERRANEAN

Gin Mare gin, Fever Tree Mediterranean tonic water, lemon, lime, thyme, cubeb peppercorn

VERMONT BITTER

Barr Hill gin, our sangria spices blend, Fever Tree Bitter Lemon soda, orange, lemon

BARR HILL CLASICO

Barr Hill gin, Fever Tree Mediterranean tonic water, lemon, lime

LONDON FOG

Tanqueray N°TEN gin, Fever Tree Indian tonic water, house-made tonic enhance, lime, grapefruit, mint, white peppercorn.

WINE

\$13

2015 Syrah-Grenache-Mourvedre, **Mont-Redon**

Côtes du Rhône, *France*

2015 Mencía, **Palacios**, Pétalos,

Bierzo, *Spain*

2016 Tempranillo, **Hacienda de Arínzano**,

Navarra, *Spain*

2016 Grüner Veltliner, **Tatomer**

Santa Barbara, *CA*

2015 Albariño, **DO Ferreira**

Rías Baixas, *Spain*

BEER

\$6

Moritz Lager, Spain 5.4% abv 11 oz

Allagash, Maine 5.1% abv 12 oz

Golden Road "Point the Way" IPA, Los Angeles 5.9% abv 12 oz

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TAPAS

Sweet potato chips	\$8
<i>Yoghurt, tamarind, star anise</i>	
Croquetas de Pollo	\$8
<i>lobster and shrimp fritters, saffron aioli</i>	
Pa`Amb Tomaquet	\$8
<i>Catalan style toasted bread, Manchego, tomato</i>	
Jicama Wrapped Guacamole	\$8
<i>Chipotle salsa, micro cilantro, corn chips</i>	
Marinated 'Ferran Adrià' Liquid Olives	\$8
<i>Modern marinated in escabeche, tradicional olives</i>	
Oxtail Buns	\$8
<i>Watermelon, radish, cilantro, steamed buns</i>	
Boneless Marys Farm Buffalo Chicken Wing	\$8
<i>Blue cheese, celery.</i>	