

# 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 sberries, 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 Mendía, **Palacios**, Pétalos, Bierzo, *Spain*

2016 Tempranillo, **Hacienda de Arinzano**, Navarra, *Spain*

2016 Grüner Veltliner, **Tatomer**, Santa Barbara, *CA*

2015 Albariño, **DO Ferreiro**, 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

### TAPAS

\$8

**Sweet Chips** *goat cheese, tamarind, star anise*

**Croquetas de Pollo** *chicken-béchamel fritters*

**Pa'amb Tomaquet** *Catalan style toasted bread, tomato*

**Jicama Wrapped Guacamole** *chipotle salsa, micro cilantro, corn chips*

**Olives Ferran Adrià** *modern marinated in escabeche & traditional*

**Oxtail Steamed Buns** (3 each) *watermelon radish, cilantro, serrano chili*

**Boneless Mary's Farm Buffalo Chicken Wings** *blen cheese, celery*