



## VINOS

### BLANCOS

Faustino, “VII”, Rioja, Spain  
\$10 glass (6 oz) / \$13 glass (9 oz) / \$40 bottle

Ontañón, Viura, “Vetiver”, Rioja, Spain  
\$10 glass (6 oz) / \$13 glass (9 oz) / \$40 bottle

Carlos Serres, Viura/Tempranillo Blanco,  
Rioja, Spain  
\$13 glass (6 oz) / \$15 glass (9 oz) / \$52 bottle

Baron de Ley, Blanco, Rioja, Spain  
\$9 glass (6 oz) / \$12 glass (9 oz) / \$36 bottle

Baron de Ley, Rosé, Rioja, Spain  
\$9 glass (6 oz) / \$12 glass (9 oz) / \$36 bottle

## VINOS

### TINTOS

Bodegas Bilbainas, Tempranillo, “Viña Zaco”,  
Rioja, Spain  
\$13 glass (6 oz) / \$15 glass (9 oz) / \$52 bottle

Bodegas Sierra Cantabria,  
“Selección”, Rioja, Spain  
\$14 glass (6 oz) / \$16 glass (9 oz) / \$56 bottle

Marqués de Cáceres,  
“Excellens Cuvée Especial”, Rioja, Spain  
\$13 glass (6 oz) / \$15 glass (9 oz) / \$52 bottle

Torres, “Altos Ibéricos”, Crianza, Rioja, Spain  
\$14 glass (6 oz) / \$16 glass (9 oz) / \$56 bottle

Campo Viejo, Gran Reserva, Rioja, Spain  
\$10 glass (6 oz) / \$13 glass (9 oz) / \$40 bottle





Join us as we celebrate one of Spain's burgeoning culinary and wine regions. Enjoy a taste of the lush flavors of wine, tapas and more from Rioja. Don't miss the chance to explore this region's exotic cuisine — without having to use your passport.



## PINTXOS Y TAPAS

Tortilla Española Clásica

Egg torte with potato and onion / \$4

Gilda

Ibarra green peppers, pitted olive and anchovy / \$4

Albondigas

Ground beef and Ibérico bacon meatball with oregano, green onion and tomato / \$6

Chorizo Carbonizado con Aceite de Oliva

Charred chorizo with olive oil / \$4

Almendras Marcona

Marcona almonds with smoked pimento, sea salt and olive oil / \$5

OMNI  HOTELS  
& RESORTS

  
RIOJA