



VINOS

BLANCOS

Marqués de Cáceres, Blanco,
Medium-Sweet, “Satinela”, Rioja, Spain

\$10 glass (6 oz) / \$15 glass (9 oz) / \$40 bottle

Baron de Ley, Blanco, Rioja, Spain

\$11 glass (6 oz) / \$16 glass (9 oz) / \$44 bottle

Vivanco, Tempranillo/Garnacha, Rosé,
Rioja, Spain

\$13 glass (6 oz) / \$19 glass (9 oz) / \$52 bottle

Bodegas Muga, Blanco, “Barrel Fermented”,
Rioja, Spain

\$14 glass (6 oz) / \$21 glass (9 oz) / \$56 bottle

Ontañón, Viura/Tempranillo, Clarete,
Rioja, Spain

\$12 glass (6 oz) / \$18 glass (9 oz) / \$48 bottle

VINOS

TINTOS

Bodegas Lan, Crianza, Rioja, Spain

\$11 glass (6 oz) / \$16 glass (9 oz) / \$44 bottle

Marqués de Riscal, “Próximo”, Rioja, Spain

\$10 glass (6 oz) / \$15 glass (9 oz) / \$40 bottle

Viña Herminia, Tempranillo, Rioja, Spain

\$12 glass (6 oz) / \$18 glass (9 oz) / \$48 bottle

Bodegas Valdemar, Tempranillo,
“Conde de Valdemar”, Crianza, Rioja, Spain

\$13 glass (6 oz) / \$19 glass (9 oz) / \$52 bottle

Carlos Serres, Reserva, Rioja, Spain

\$15 glass (6 oz) / \$22 glass (9 oz) / \$60 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 / \$10

Gilda

Ibarra green peppers, pitted olive and anchovy / \$9

Albondigas

Ground beef and Ibérico bacon meatball with oregano, green onion and tomato / \$10

Chorizo Carbonizado con Aceite de Oliva

Charred chorizo with olive oil / \$12

Almendras Marcona

Marcona almonds with smoked pimento, sea salt and olive oil / \$10

OMNI  HOTELS
& RESORTS


RIOJA