



## VINOS BLANCOS

Marqués de Cáceres, Blanco,  
Medium-Sweet, “Satinela”, Rioja, Spain  
\$10 glass (6 oz) / \$13.5 glass (9 oz) / \$40 bottle

Bodegas Martinez Bujanda,  
Viura, “Viña Bujanda”, Rioja, Spain  
\$9 glass (6 oz) / \$12 glass (9 oz) / \$37 bottle

Vivanco, Viura/Tempranillo Blanco/Maturana Blanca,  
Rioja, Spain  
\$9 glass (6 oz) / \$12 glass (9 oz) / \$37 bottle

Bodegas Valdemar, Rosé,  
“Conde Valdemar”, Rioja, Spain  
\$10 glass (6 oz) / \$13.5 glass (9 oz) / \$40 bottle

## VINOS TINTOS

Dinastía Vivanco, “Selección de Familia”,  
Crianza, Rioja, Spain  
\$11 glass (6 oz) / \$14.5 glass (9 oz) / \$42 bottle

Marqués de Cáceres,  
“Excellens Cuvée Especial”, Rioja, Spain  
\$13 glass (6 oz) / \$17.5 glass (9 oz) / \$50 bottle

Marqués de Riscal, Reserva, Rioja, Spain  
\$14 glass (6 oz) / \$18.5 glass (9 oz) / \$52 bottle

Bodegas Martinez Bujanda,  
“Viña Bujanda”, Reserva, Rioja, Spain  
\$12 glass (6 oz) / \$16 glass (9 oz) / \$46 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

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RIOJA