





BASQUE SPIRIT
CALIFORNIA SOUL



Cocktail Menu

BIDAIA

A Journey through Basque Country

WELCOME TO BIDAIA, A BASQUE INSPIRED
COCKTAIL + RESTOBAR.

BASQUE IS A REMARKABLE REGION IN EUROPE
THAT STRADDLES THE SOUTHWEST FRANCE AND
NORTHERN SPAIN WITH INCREDIBLY WELCOMING
PEOPLE, A CUISINE AS A LEADING
INTERNATIONAL FORCE, A REMARKABLE CULTURE
AND AMAZING LANDSCAPES.

BIDAIA MEANS 'JOURNEY' IN BASQUE.

IN THIS MENU AND DURING YOUR VISIT WE'D
LIKE TO TAKE YOU ON AN IMMERSIVE SENSORY
VOYAGE TROUGH THIS BEAUTIFUL BASQUE
REGION AND TELL YOU SOME OF ITS STORIES
THROUGH EVERY DISH AND DRINK WE SERVE.
JOIN US ON THIS EXTRAORDINARY JOURNEY AS
WE RAISE OUR GLASSES TO THE BASQUE
COUNTRY THAT INSPIRE US.

Cheers, Enjoy.





FOREST + GREEN HILLS

Botanical

VENTURE INTO THE FOREST SECTION, WHERE WE
DELVE INTO THE HEART OF BASQUE
BOTANICALS, HERBS, FRUITS, VEGGIES, AND
NUTS. THESE LIBATIONS ARE AN ODE TO THE
LUSH NATURE THAT BLANKETS OUR WOOD AND
HILL LANDS. CRAFTED WITH CARE, EACH SIP
REVEALING LAYERS OF FLAVOR INSPIRED BY
THE FOREST FLOOR.



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Cocktail Menu

SAY CHEESE

\$18



A SMOOTH, FRUITY COCKTAIL MADE WITH PEAR, LEMON, AND ORANGE, TOPPED WITH GRATED OSSAU-IRATY CHEESE FROM THE BASQUE COUNTRY FOR A SAVORY, CRUNCHY TWIST AND SURPRISING FLAVOR CONTRAST.

Basque Region: OSSAU-IRATY

Ingredients: ORANGE MARMALADE // LEMON // MANOIR DE GRANDOUET CALVADOS 2YO // PEAR LIQUEUR // FRESH RASPBERRIES // OSSAU-IRATY CHEESE

Flavor profile: SOFT SWEET + FRUITY

Also available 0% ABV: YES

PINA-JAMON-ADA

\$20



A TROPICAL COCKTAIL INSPIRED BY BASQUE JAMÓN MAKERS, FEATURING TEPACHE FROM PINEAPPLE JUICE AND YEAST, WITH NOTES OF BASIL AND CARDAMOM—SERVED IN CURED VEGAN PINEAPPLE LEATHER FOR A BOLD, FUNKY TWIST.

Basque Region: PORT DE BAYONNE

Ingredients: BASIL EAU DE VIE (ST. GEORGE SPIRITS) // PINEAPPLE TEPACHE // JAMON INFUSED CLARIDAD MEZCAL // AGAVE NECTAR

Flavor profile: BOLD, SPICY + FRUITY

Also available 0% ABV: NO

SIRIMIRI

\$18



INSPIRED BY PAMPLONA'S GENTLE DRIZZLE CALLED SIRIMIRI, THIS COCKTAIL CAPTURES ITS LIGHT, FLOATING ESSENCE—SUBTLE YET MEMORABLE, LIKE THE MIST LOCALS BOTH CURSE AND CELEBRATE.

Basque Region: PAMPLONA

Ingredients: SAGE // MARJORAM // ROSEMARY // OLIVE OIL // LETHERBEE LAVENDER-ALMOND GIN // LEMON // FLOWER HONEY // ORANGE BLOSSOM // CHAMOMILE

Flavor profile: GREEN, HERBAL + FLORAL

Also available 0% ABV: NO

Mountains & Peaks



A journey through Basque Country



MOUNTAINS + PEAKS

Spirit-driven + Complex

Cocktail Menu

A LA PLANTXA

\$22



ONE PERSON'S LIFELESS, DRY CROISSANT IS A BASQUE'S BEYOND-DELICIOUS INVENTION. GOLDEN GORGEOUSNESS, A BUTTERY PASTRY REFRIED IN BROWN BUTTER AND DUSTED WITH VANILLA SUGAR. 'KROASAN A LA PLANTXA'. HOLD THIS IDEA, BUT LET'S SIP IT.

Basque Region: CAFÉ IRUÑA IN BILBAO

Ingredients: BROWN BUTTERED RUM // VANILLA COGNAC LIQUEUR // ATAMAN VERMOUTH RESERVA

Flavor profile: BUTTERY + ROUND

Also available 0% ABV: NO

TXIN

\$32



COCKTAIL FOR TWO. THIS COCKTAIL IS NAMED AFTER THE BASQUE WORD TXIN—THE POP OF A CORK—THIS COCKTAIL FEATURES CAVA, A SPARKLING WINE THAT EMBODIES NOT ONLY SPAIN'S BUT ALSO THE BASQUE'S JOYFUL SPIRIT AND DEEP LOVE FOR WINEMAKING.

Basque Region: ÁLAVA REGION

Ingredients: BRANDY // CAVA // YUZU + LEMON JUICE // STREGA // HONEY

Flavor profile: SPARKLING WITH THE TASTE OF SOUR GRAPES

Also available 0% ABV: NO

GUGGEN

\$18



A TRIBUTE TO BILBAO'S GUGGENHEIM, THIS COCKTAIL FEATURES ARTICHOKE-INFUSED VERMOUTH FOR A RICH, EARTHY FLAVOR. IT DOESN'T TASTE LIKE VEGGIES—IT TASTES LIKE BOLD, MODERN ART IN A GLASS, UNEXPECTED, LAYERED, AND UNFORGETTABLE.

Basque Region: BILBAO

Ingredients: BUFFALO TRACE BOURBON // CYNAR ARTICHOKE AMARO // DRY VERMOUTH // TEMPUS FUGIT GRAN CLASSICO // CINNAMON SMOKE

Flavor profile: GREEN, HERBAL + FLORAL

Also available 0% ABV: NO





COASTAL + OCEAN

Refreshing + Accessible

IN THE COASTAL BEAUTY SECTION, WE
CELEBRATE THE REFRESHING ALLURE OF THE
BASQUE SEASIDE. THESE DRINKS ARE LIKE A
GENTLE BREEZE OFF THE OCEAN – ACCESSIBLE,
INVIGORATING, AND PERFECT FOR SIPPING
UNDER THE SUN.

A journey through Basque Country

Cocktail Menu

BIARRITZ CHARM

\$16



INSPIRED BY BIARRITZ'S ICONIC BLUE-AND-WHITE PARASOLS, THIS COCKTAIL BLENDS BLUEBERRIES AND COCONUT IN A SEASIDE TRIBUTE TO THE TOWN'S TIMELESS CHARM, ELEGANCE, AND SUN-SOAKED HISTORY.

Basque Region: BIARRITZ BEACH

Ingredients: CHAMPAGNE // CRÈME DE PÊCHE // COCONUT OIL // FORD'S GIN // BLUEBERRY BITTERS + CUCUMBER BITTERS

Flavor profile: COCONUT, PEACHES + BLUEBERRIES

Also available 0% ABV: YES

BRINE + SHINE

\$20



INSPIRED BY THE COAST OF BISCAY, THIS COCKTAIL BLENDS OLIVE OIL-INFUSED GIN, CRISP CELERY SODA, AND MANZANILLA SHERRY FOR A SAVORY, REFRESHING SIP WITH NOTES OF SUN, SEA, AND MOUNTAIN AIR.

Basque Region: BAY OF BISCAY

Ingredients: BARBADILLO MANZANILLA SHERRY // CTZN CELERY SODA // GIN MARE // CERIGNOLA OLIVE BRINE // CELERY BITTERS

Flavor profile: CRISP, SAVOURY + LIGHT

Also available 0% ABV: NO

MAJESTIC WAVE

\$18



SAN SEBASTIÁN'S WAVES CAN REACH UP TO 30 METERS DURING WINTER STORMS.. WHILE WE DON'T RECOMMEND GETTING TOO CLOSE TO THIS WILD CREATURE, WATCHING THE IMMENSE WAVES FROM A PROTECTED SPOT IS AWE-INSPIRING.

Basque Region: ALAVA OR NAVARRE

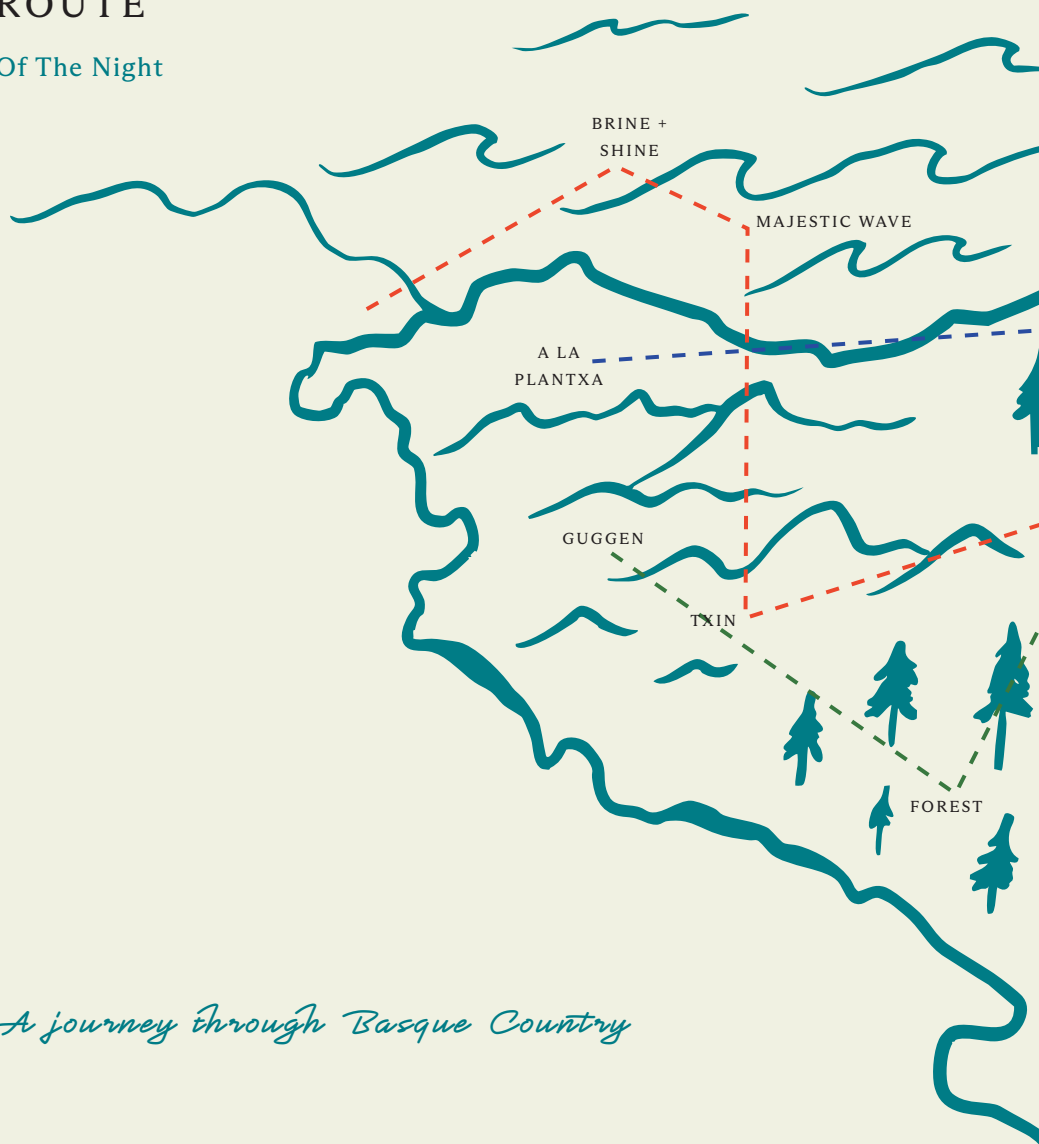
Ingredients: BRUCATO CHAPARRAL AMARO // LIME // LUXARDO MARASCHINO LIQUEUR // ELDERFLOWER LIQUEUR // SALINE // WODKA VODKA

Flavor profile: SOUR WITH BOTANICAL AROMA'S

Also available 0% ABV: NO

YOUR COCKTAIL ROUTE

Of The Night



A journey through Basque Country



- - - - - BEGINNER ROUTE
- - - - - CLASSIC ROUTE
- - - - - ADVENTUROUS ROUTE

marianito



flight

A journey through Basque Country



MARIANITO FLIGHT

EMBARK ON A JOURNEY THROUGH THE BASQUE COUNTRY WITH OUR MODERN TWIST ON THE CLASSIC MARIANITO. THIS FLIGHT SHOWCASES A HARMONIOUS BLEND OF BOLD AND BITTERSWEET FLAVORS, EACH ELEMENT PAYING HOMAGE TO THE TRADITIONAL APERITIF WHILE INTRODUCING CONTEMPORARY NUANCES

Cocktail Menu

CLASSIC

A BELOVED BASQUE APERITIF—THIS IS THE ORIGINAL FORMULA. BITTERSWEET, ELEGANT AND STRAIGHTFORWARD, IT'S A LOW-ABV SIPPER WITH A BALANCED KICK.

Basque Region: BILBAO

Ingredients: SWEET VERMOUTH, CAMPARI, GIN, ANGOSTURA BITTERS

Flavor profile: BITTERSWEET, AROMATIC + CLASSIC

Also available 0% ABV: NO

DRY

A REFINED TAKE ON THE CLASSIC MARIANITO. DRIER AND MORE HERBAL, IT'S PERFECT FOR THOSE WHO ENJOY A MORE SOPHISTICATED EDGE TO THEIR APERITIF.

Basque Region: BILBAO

Ingredients: DRY VERMOUTH, ROJO RESERVA VERMOUTH ANGOSTURA & ORANGE BITTER

Flavor profile: DRY, COMPLEX + HERBAL

Also available 0% ABV: NO

CTZN

A MODERN TWIST ON A BASQUE STAPLE—LIGHTER, BRIGHTER AND REFRESHING. THIS VERSION FEATURES CUCUMBER AND CITRUS NOTES FOR A NEW GENERATION OF MARIANITO LOVERS.