



The Tapas Tradition

The exact moment of the birth of the tapa is lost in time. The closest estimate of its humble origins would possibly be sometime in the eighteenth century. Weary travelers would disembark from coaches and saddle horses, to be met by eager innkeepers with glasses of wine or sherry covered with a slice of bread. In the Spanish language this covering was referred to as a tapas, from the verb tapar, "to cover." This "tapas" kept insects, dust and unsavory debris from settling in the wine and also served to whet the appetite of the hungry travelers.

From this simple beginning the tapa evolved. A slice of Serrano ham and a bit of Manchego cheese with marinated olives were added as toppings as enterprising innkeepers vied to attract the travelers' interest - and - by offering inventive and luscious dishes that include yet another glass of wine.

500 S. Saginaw St. Downtown Flint, Mi 48502 Tel. 810.410.4392 www.501barandgrill.com

Welcome Back to the Bricks Fans!!

Vegetarian Tapas

Hummus, Eggplant And Garlic Spread. \$8

Tzatziki Traditional Greek Yogurt Dip with Fresh Garlic and Cucumber. \$8

Mediterranean Spinach Dip With Artichoke Hearts, Spinach And Cream Cheese. \$8

Potatoes With Piquillo Peppers

With Onions , Sea Salt And Olive Oil. \$7 Add Grilled Choriz \$3.00

Shrimp Dumplings With Soy Sesame Sauce. \$8

Fiery Greek Feta Spread With Kalamata Olives, Tomatoes, And Onions. \$8

Shitake Mushroom Spring Rolls With Sweet Chili Teriyaki Dip. \$7

Baked Goat Cheese and Tomatoes With Mixed Herbs In Olive Oil. \$9

Seasonal Vegetable Tempura Fresh Seasonal Vegetables With Ponzu Dip. \$9

Poultry and Pork Tapas

Wings Of Fire Available Barbecue, Mild or Hot. \$7

Skewered Chicken Satay With Spicy Peanut Sauce And Asian Slaw. \$9

Walnut Chicken Bites With Condiments And Lettuce Cups. \$9

Crispy Moo Shu Duck 501 Style \$13

Pork Potstickers Served With Pickled Ginger Soy Dip. \$9

Bacon Wrapped Medjool Dates With Gorgonzola Cheese, Smoked Bacon And Balsamic Syrup. \$8

Caprese Platter with Fresh Mozzarella, olives, roasted peppers, salami, fresh basil, olive oil, balsamic syrup, and fresh tomato slices. \$13

Spanish Antipasto Cured Meats, Manchego Cheese, Olive Tapenade, Roasted Red Peppers, Marinated Artichoke Hearts, Red Onions And Warm Bread. \$13

Beef and Lamb Tapas

***Korean Flat Iron Steak** With Spicy Slaw And Pickled Cucumbers. \$9

501 Blackened Tenderloin Tips With Roasted Pepper Remoulade And Balsamic Syrup. \$13

Beef In Marsala Wine Sauce Creamed Mushroom Risotto. \$13

Lamb Lollipop Chops With Mint Cilantro Pesto And Pico De Gallo. \$13

***Flank Steak Argentina** Marinated Flank Steak, Chargrilled And Served With Chimichurri Sauce And Fried Potatoes. \$9

Seafood Tapas

Calamari Fritti With Roasted Garlic Chili Mayonnaise. \$10

***Sesame Encrusted Ahi Tuna** With Seaweed Salad, Wasabi And Soy Sauce. \$13

Marinated Olives And Smoked Salmon Platter With Tomato Caper Salsa And Grilled Crostini Bread. \$13

Louisiana Crab Cakes With Remoulade Sauce. \$13

Coconut Shrimp With Raspberry Wasabi Sauce. \$13

Seared Sea Scallops With Spicy Edamame Salad And Soy Glaze. \$13

Skewered Shrimp Tempura With Teriyaki Wasabi Dip. \$13

Grilled Shrimp With Bourbon Shallot Honey Glaze. \$13

Spanish Empanadas

Shredded Beef Empanadas Seasoned Shredded Beef With Roasted Peppers, Chives, Green Olives, Raisins And Cumin, Seasonal Fruit Salsa And Cilantro Crème Fraiche. \$10

Curried Vegetables Roasted Vegetables Mixed With Pureed Potatoes, Garlic, Onions And Cucumber Yogurt Sauce. \$10

Pollo Loco Shredded Chicken, Smoked Tomato Sauce, Onions And Cumin. Served With Seasonal Fruit Salsa And Cilantro Crème Fraiche. \$10

Ceviche And Tartare

***Japanese Tuna Tartare** With Sesame Oil, Sriracha Mayonnaise, Seaweed Salad, Pickled Ginger, Light Soy Sauce And Wasabi. \$12

***Tuna Sashimi** With Wasabi, Light Soy, Seaweed Salad And Pickled Ginger. \$12

Ceviche De La Casa Gulf Shrimp And Fresh Bay Scallops Marinated In Fresh Lime And Lemon Juice, Extra Virgin Olive Oil, Fresh Roma Tomatoes, Cilantro And Green Onions. Served With Baked Crostini Bread. \$12

*Consuming raw or undercooked meats may increase your risk of foodborne illness.

Large Plates

Peppered Medallions of Beef with Saffron Risotto mushroom tomato marsala sauce \$18

Seafood Mixed Grill of Ahi Tuna, Norwegian Salmon and Tempura Shrimp ginger teriyaki sauce and stir fry vegetables \$18

Five Spice Crispy Duck with Raspberry Sauce sweet potato fries \$17

***12 oz New York Strip Steak** campfire style, with roasted peppers, onions, wild mushrooms, sweet potato fries and balsamic barbecue sauce \$21

Grilled or Blackened Chicken Breast with chorizo hash and cajun cream sauce \$15

Spicy Seafood Pasta Jambalaya with chorizo, shrimp, sea scallops, mussels, bowtie pasta and spicy creole cream sauce \$16

***Grilled Lamb Chops with Two Sauces** chimichurri and coconut curry with wild mushroom risotto \$22

Salmon Mediterraneo with olive relish, artichoke hearts, roasted peppers and fresh parsley, lemon basil caper sauce and grilled asparagus \$17

Wild Mushroom Ravioli with tomato basil cream sauce, fresh spinach, tomatoes and grilled asparagus \$17

Medallions of Beef and Crab Cake roasted garlic sauce, piquillo potatoes and grilled asparagus \$18

Cazuela Corner

Mussels Saganaki

PEI Mussels Sautéed In A Rustic Tomato Broth With Roasted Garlic, White Wine And Herbs, Sprinkled With Feta Cheese. \$12

Gambas Al Ajillo

Tiger Shrimp, Garlic, Chili Flakes, Tomatoes And Roasted Peppers, Baked With Extra Virgin Olive Oil And Fresh Parsley. \$12

Baked Fish

With Olives, Artichokes And Roasted Peppers- Finished With Olive Oil And Fresh Parsley. \$12

Pasta & Grains

Pasta Choices: Whole Wheat Penne Pasta, Tri Colored Bowtie Pasta or Gluten Free Fusilli

Roasted Vegetable And Mushroom Risotto \$9

Shrimp Or Chicken Alfredo Your Choice Of Pasta With Shrimp Or Grilled Chicken, Spinach, Tomatoes And Mushrooms. \$11

Pesto, Garlic And Olive Oil Pasta With Roasted Red Pepper, Fresh Parsley, Olives, Fresh Mozzarella And Fresh Basil. \$9

Soups & Seasonal Greens

Add To Your Salad ~ Grilled Chicken, Salmon Teriyaki, Tuna, Grilled Shrimp Or Marinated Flank Steak For \$5

Seafood Bisque	Cup \$4	Bowl \$5
Steak Chili	Cup \$4	Bowl \$5
Vegetable Du Jour	Cup \$4	Bowl \$5
Soup Du Jour	Cup \$4	Bowl \$5

Sunburst Salad Spring Mix, Romaine, Mandarin Oranges, Walnuts, Dried Cherries, Cucumbers, With Tabasco Vinaigrette. \$7

Caesar Romaine Lettuce, Parmesan Asiago, Croutons, With Caesar Dressing. \$7

Greek Salad Romaine Lettuce, Feta Cheese, Kalamata Olives, Beets, Red Onion, Pepperoncini, And Feta Dressing. \$7

Poached Pear And Goat Cheese Salad With Spring Mix And Candied Walnuts. \$8

Traverse City Cherry Salad

Spring Mix, Dried Cherries, Toasted Walnuts, Crumbled Blue Cheese, With Raspberry Dressing. \$8

Far East Sesame Salad Iceberg Lettuce Blend, Cucumbers, Carrots, Chinese Noodles, Mandarin Oranges, With Carb Free Asian Dressing. \$7

Fire Flat Breads

Available in regular or whole wheat crust.

Antipasto Pizza Baked Ham, Genoa Salami, Turkey, Mozzarella Cheese, Black Olives And Pizza Sauce. \$12

Spinach Alfredo Pizza Alfredo Sauce, Mozzarella, Fresh Spinach, Marinated Tomatoes, Topped With Fresh Basil. \$12

Red Margherita Red Sauce, Roasted Garlic, Mozzarella, Fresh Spinach, Marinated Tomatoes, Topped With Fresh Basil. \$12

Barbecue Chicken Barbecue Sauce, Fresh Mushrooms, Bell Peppers, Grilled Chicken And Mozzarella Cheese. \$12

Roasted Vegetable Pizza Roasted Vegetables, Fresh Mozzarella, Marinated Tomatoes, Roasted Garlic, Fresh Basil. \$12

Shrimp Scampi Olive Oil, Chopped Garlic, Alfredo Sauce, Mozzarella, Shrimp, Topped With Green Onions. \$12

*Consuming raw or undercooked meats may increase your risk of foodborne illness.