

# barcelona

## BRUNCH

### CHARCUTERIE & CHEESE

7 For One | 19.5 For Three

|                                                                                             |                                                                                                                    |                                                                                                                |                                                                                                                               |     |
|---------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------|-----|
| <b>JAMÓN SERRANO</b><br>Castilla Y León, ES<br>15-20 Months Cured Ham. Tender, Salty, Sweet | <b>CABRA AL GOFIO</b><br>Islas Canarias, ES<br>Semi-Firm, Goat's Milk, Aged 2 Months.<br>Cornmeal Coated           | <b>MAHÓN</b><br>Islas Baleares, ES<br>Firm, Cow's Milk, Aged 4 Months. Buttery,<br>Mild, Nutty                 | <b>JAMÓN MANGALICA</b><br>Castilla Y León, ES<br>Aged 36-42 Months, Acorn & Pasture<br>Fed Mangalica. Marbled, Tender, Nutty  | 14  |
| <b>FUET</b><br>Catalunya, ES<br>Pork Sausage. Rich, Garlic, Black Pepper                    | <b>AGED MANCHEGO</b><br>Castilla-La Mancha, ES<br>Firm, Sheep's Milk, Aged 6 Months.<br>Buttery, Nutty, Complex    | <b>SAN SIMÓN</b><br>Galicia, ES<br>Semi-Soft, Cow's Milk, Aged 3 Months.<br>Smoked, Creamy, Mild               | <b>QUESO DE TRUFA</b><br>Castilla-La Mancha, ES<br>Semi-Soft, Sheep's Milk, Cured 4 Months,<br>Black Truffle. Savory, Piquant | 8.5 |
| <b>CHORIZO PICANTE</b><br>La Rioja, ES<br>Pork Sausage. Smoky, Spicy, Pimentón              | <b>CAÑA DE OVEJA</b><br>Murcia, ES<br>Soft-Ripened, Sheep's Milk, Aged 21 Days,<br>Thick Mold Rind. Buttery, Tangy | <b>DRUNKEN GOAT</b><br>Murcia, ES<br>Semi-Soft, Goat's Milk, Aged 2 Months. Red<br>Wine Soaked                 | <b>APERITIVO BOARD</b><br>An Assortment of Spanish Aperitivo<br>Snacks to Pair With Your Anytime Drinks                       | 26  |
| <b>FINOCCHIONA</b><br>Georgia, US<br>Pork Sausage With Fennel, Red Wine.<br>Rich, Complex   | <b>VALDEÓN</b><br>Castilla Y León, ES<br>Creamy Blue, Cow & Goat's Milk, Cave-Aged<br>2 Months. Mildly Pungent     | <b>DÉLICE DE BOURGOGNE</b><br>Burgundy, FR<br>Triple-Crème, Cow's Milk, Mold Rind.<br>Mushroomy, Smooth, Tangy | <i>Patatas Bravas, Jamón Serrano, Fuet,<br/>Mahón, Manchego, Marinated Olives,<br/>Pickled Vegetables, Guindilla Peppers</i>  |     |
| <b>SPECK</b><br>Alto Adige, IT<br>Spice-Rubbed Ham. Smoky, Lean                             |                                                                                                                    |                                                                                                                |                                                                                                                               |     |
| <b>SORIA CHORIZO</b><br>California, US<br>Pork Sausage. Smoky, Garlic, Pimentón             |                                                                                                                    |                                                                                                                |                                                                                                                               |     |

### TAPAS

|                                                                        |      |                                                                       |      |
|------------------------------------------------------------------------|------|-----------------------------------------------------------------------|------|
| <b>OLIVE OIL PANCAKES</b><br>Maple Butter, Maple Syrup                 | 8    | <b>BURRATA</b><br>Roasted Red Bell Pepper, Balsamic Honey Vinaigrette | 11   |
| <b>VEGETABLE BENEDICT</b><br>Spinach, Mushrooms, Onions                | 6.5  | <b>WHIPPED SHEEP'S CHEESE</b><br>Truffle Honey, Pimentón              | 9.5  |
| <b>SHRIMP &amp; GRITS</b><br>Tomatoes, Shallots, Cream                 | 11   | <b>MEDITERRANEAN HUMMUS</b><br>Salsa Verde, Lavash                    | 7.5  |
| <b>JAMÓN SERRANO BENEDICT</b><br>Pan Con Tomato, Pimentón Hollandaise  | 8.5  | <b>PATATAS BRAVAS</b><br>Salsa Brava, Garlic Aioli                    | 8    |
| <b>STEAK &amp; EGG</b><br>Red Pepper Vinaigrette                       | 14.5 | <b>POTATO TORTILLA</b><br>Chive Sour Cream                            | 7    |
| <b>ESTRELLADOS</b><br>Fries, Aioli, Mangalica, Sunny Side-Up Egg       | 11   | <b>BOQUERONES</b><br>Olives, Piquillo Peppers                         | 6    |
| <b>GRILLED VEGETABLE FRITTATA</b><br>Garlic Aioli, Seasonal Vegetables | 10.5 | <b>SEARED SALMON*</b><br>Pickled Fennel                               | 15.5 |
| <b>CHAMPIÑONES</b><br>Garlic, Scallions                                | 12.5 | <b>GAMBAS AL AJILLO</b><br>Guindilla Peppers, Scallions, Garlic       | 9.5  |
| <b>MARINATED OLIVES &amp; GIARDINIERA</b><br>Thyme, Lemon Zest         | 5    | <b>MUSSELS</b><br>White Wine, Garlic, Sofrito                         | 13.5 |
| <b>EGGPLANT CAPONATA</b><br>Bell Peppers, Balsamic, Basil              | 5.5  | <b>GRILLED CHICKEN THIGH</b><br>Aji Amarillo                          | 9.5  |
| <b>SPINACH &amp; CHICKPEA CAZUELA</b><br>Lemon Zest, Cumin, Onions     | 8.5  | <b>SPICED BEEF EMPANADAS</b><br>Red Pepper Sauce                      | 8    |
| <b>BRUSSELS SPROUTS</b><br>Balsamic Vinaigrette                        | 9    | <b>ALBÓNDIGAS</b><br>Spiced Meatballs In Jamón-Tomato Sauce           | 9.5  |
| <b>SPINACH CATALAN</b><br>Garlic, Pepitas                              | 7.5  | <b>JAMÓN &amp; MANCHEGO CROQUETAS</b><br>Garlic Aioli                 | 7    |
| <b>GREEN BEANS</b><br>Chili Flakes, Lemon                              | 8.5  | <b>BACON-WRAPPED DATES</b><br>Valdeón Mousse                          | 8    |
| <b>CAULIFLOWER</b><br>Lemon Vinaigrette, Pimentón                      | 8    | <b>HANGER STEAK*</b><br>Truffle Aioli                                 | 18.5 |

### SALADS

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|--------------------------------------------------------------------------|---|
| <b>ENSALADA MIXTA</b><br>Olives, Onions, Guardiniera, Little Gem Lettuce | 9 |
| <b>ARUGULA SALAD</b><br>Apples, Lemon Vinaigrette                        | 8 |
| <b>KALE &amp; BRUSSELS SPROUTS</b><br>Pepitas, Apple Cider Vinaigrette   | 9 |

### LARGE PLATES

|                                                                              |             |
|------------------------------------------------------------------------------|-------------|
| <b>CHICKEN PIMIENTOS</b><br>Potatoes, Lemon, Hot Cherry Peppers              | 24.5        |
|                                                                              | HALF / FULL |
| <b>PAELLA VERDURAS</b><br>Carrots, Mushrooms, Butternut Squash, Sweet Potato | 18 / 36     |
| <b>PAELLA MARISCOS</b><br>Gambas, Clams, Mussels, Calamari                   | 28 / 56     |
| <b>PAELLA SALVAJE</b><br>Chicken, Gaucho Sausage, Garbanzos                  | 28 / 56     |
| <b>PARRILLADA BARCELONA*</b><br>Strip Steak, Chicken, Pork Loin              | 33 / 66     |

### DESSERTS

|                                                                |   |
|----------------------------------------------------------------|---|
| <b>BASQUE BURNT CHEESECAKE</b><br>Spiced Apples                | 9 |
| <b>FLAN CATALÁN</b>                                            | 7 |
| <b>OLIVE OIL CAKE</b><br>Sea Salt                              | 9 |
| <b>ARROZ CON LECHE</b><br>Coconut Milk, Cinnamon               | 7 |
| <b>CHOCOLATE CAKE</b><br>Coffee Crème Anglaise, Almond Crumble | 9 |

EXECUTIVE CHEF ERIC CORONA  
EXECUTIVE SOUS CHEF CHAZ DURHAM | SOUS CHEF BRYANT CRAIG

\*This item is served using raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy.

# WINES BY THE GLASS

## SPARKLING

|    |                                                               |                       |     |     |        |
|----|---------------------------------------------------------------|-----------------------|-----|-----|--------|
| NV | <b>BarCava, Brut</b> , Penedès, Spain                         | <i>Xarel-lo Blend</i> | 3oz | 6oz | bottle |
| NV | <b>Sumarroca, 2CV, Interlat, Brut Nature</b> , Penedès, Spain | <i>Xarel-lo</i>       | 7   | 14  | 56     |
| NV | <b>Tierra Limpia, Brut Rosé</b> , Bairrada, Portugal          | <i>Trepat</i>         | 6.5 | 13  | 52     |

## WHITE

|      |                                                                 |                                    |      |      |        |
|------|-----------------------------------------------------------------|------------------------------------|------|------|--------|
| 2023 | <b>Mila</b> , Rías Baixas, Spain                                | <i>Albariño</i>                    | 3oz  | 6oz  | bottle |
| 2023 | <b>Rezabal</b> , Getariako Txakolina, Spain                     | <i>Hondarribi Zuri</i>             | 6.5  | 13   | 52     |
| 2022 | <b>Menade</b> , Rueda, Spain                                    | <i>Verdejo</i>                     | 6.25 | 12.5 | 50     |
| 2022 | <b>Le Naturel</b> , Navarra, Spain                              | <i>Garnacha Blanca</i>             | 5    | 10   | 40     |
| 2023 | <b>Pinord, Diorama</b> , Penedès, Spain                         | <i>Xarel-lo</i>                    | 4.75 | 9.5  | 38     |
| 2023 | <b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain                 | <i>Xarel-lo, Riesling</i>          | 6.25 | 12.5 | 50     |
| 2023 | <b>Orto Vins, Les Argiles</b> , Montsant, Spain                 | <i>Macabeo</i>                     | 7    | 14   | 56     |
| 2023 | <b>La Vineyta, ‘Pipa’</b> , Montilla-Moriles, Spain             | <i>Malvasia</i>                    | 6    | 12   | 48     |
| 2020 | <b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain              | <i>Pedro Ximénez</i>               | 6    | 12   | 48     |
| 2023 | <b>Bico Amarelo</b> , Vinho Verde, Portugal                     | <i>Loureiro, Alvarinho, Avesso</i> | 4.5  | 9    | 36     |
| 2024 | <b>Aylin</b> , San Antonio, Chile                               | <i>Sauvignon Blanc</i>             | 6    | 12   | 48     |
| 2023 | <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay             | <i>Chardonnay</i>                  | 5.5  | 11   | 44     |
| 2022 | <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay              | <i>Petit Manseng Blend</i>         | 6.5  | 13   | 52     |
| 2023 | <b>Iniceri, Abisso</b> , Sicily, Italy                          | <i>Catarratto</i>                  | 6    | 12   | 48     |
| 2023 | <b>Leitz, Feinherb</b> , Rheingau, Germany                      | <i>Riesling</i>                    | 6.5  | 13   | 52     |
| NV   | <b>Leitz, Eins Zwei Zero</b> , Rheingau, Germany (Alcohol Free) | <i>Riesling</i>                    | 4.75 | 9.5  | 38     |

## ROSÉ & SKIN CONTACT

|      |                                                         |                           |      |      |        |
|------|---------------------------------------------------------|---------------------------|------|------|--------|
| 2022 | <b>Liquid Geography</b> , Bierzo, Spain                 | <i>Mencía</i>             | 3oz  | 6oz  | bottle |
| 2023 | <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina | <i>Pinot Noir</i>         | 5    | 10   | 40     |
| 2023 | <b>Christophe Avi</b> , Agenais, France                 | <i>Cabernet Sauvignon</i> | 6    | 12   | 48     |
| 2024 | <b>No Es Pituko</b> , Curicó Valley, Chile              | <i>Sauvignon Blanc</i>    | 5.75 | 11.5 | 46     |

## RED

|      |                                                                        |                               |      |         |        |
|------|------------------------------------------------------------------------|-------------------------------|------|---------|--------|
| 2019 | <b>Nucerro, Reserva</b> , Rioja, Spain                                 | <i>Tempranillo</i>            | 3oz  | 6oz     | bottle |
| 2020 | <b>Marqués de Tomares, Crianza</b> , Rioja, Spain                      | <i>Tempranillo</i>            | 6    | 12      | 48     |
| 2021 | <b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain             | <i>Tempranillo</i>            | 6.5  | 13      | 52     |
| 2023 | <b>Glup Glup</b> , Cariñena, Spain                                     | <i>Garnacha</i>               | 4.5  | 9       | 36     |
| NV   | <b>Le Naturel Zero Zero Tinto</b> , Navarra, Spain (Alcohol Free)      | <i>Garnacha</i>               | 4.75 | 9.5     | 38     |
| 2022 | <b>Azul y Garanza</b> , Navarra, Spain                                 | <i>Tempranillo</i>            | 4.75 | 9.5 (L) | 53     |
| 2017 | <b>Alberto Orte, A Portela</b> , Valdeorras, Spain                     | <i>Mencía</i>                 | 6.5  | 13      | 52     |
| 2023 | <b>Sotabosc</b> , Montsant, Spain                                      | <i>Garnacha, Cariñena</i>     | 6.25 | 12.5    | 50     |
| 2020 | <b>Coster dels Olivers</b> , Priorat, Spain                            | <i>Cariñena, Garnacha</i>     | 7.5  | 15      | 60     |
| 2023 | <b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá                | <i>Trepat Blend</i>           | 5.5  | 11      | 44     |
| 2022 | <b>Primitivo Quiles, Cono 4</b> , Alicante, Spain                      | <i>Monastrell</i>             | 5    | 10      | 40     |
| 2021 | <b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain            | <i>Garnacha, Piñuela</i>      | 6.5  | 13      | 52     |
| 2021 | <b>Uva de Vida, Biográfico</b> , Toledo, Spain                         | <i>Tempranillo, Graciano</i>  | 7    | 14      | 56     |
| 2023 | <b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain                    | <i>Bobal</i>                  | 6    | 12      | 48     |
| 2020 | <b>Gota, Bergamota</b> , Dão, Portugal                                 | <i>Touriga Nacional Blend</i> | 6.25 | 12.5    | 50     |
| 2023 | <b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled | <i>Baga</i>                   | 5.5  | 11 (L)  | 62     |
| 2021 | <b>Quieto, Gran Corte</b> , Mendoza, Argentina                         | <i>Cabernet Franc, Malbec</i> | 6.5  | 13      | 52     |
| 2020 | <b>Peñalolen</b> , Maipo, Chile                                        | <i>Cabernet Sauvignon</i>     | 6.75 | 13.5    | 54     |
| 2021 | <b>Polkura</b> , Colchagua, Chile                                      | <i>Syrah</i>                  | 6.5  | 13      | 52     |
| 2024 | <b>Casas del Bosque</b> , Casablanca, Chile                            | <i>Pinot Noir</i>             | 7    | 14      | 56     |
| 2022 | <b>Garage Wine Company, Revival</b> , Maule, Chile                     | <i>País</i>                   | 5.75 | 11.5    | 46     |
| 2020 | <b>Alto de la Ballena</b> , Maldonado, Uruguay                         | <i>Cabernet Franc Blend</i>   | 5.5  | 11      | 44     |
| 2021 | <b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon         | <i>Cabernet Blend</i>         | 6.25 | 12.5    | 50     |

# SHERRY

## DRY

|                                              |                     |      |        |
|----------------------------------------------|---------------------|------|--------|
| <b>Jarana</b> , Lustau, 750mL                | <i>Fino</i>         | 3oz  | bottle |
| <b>La Cigarrera</b> , 375mL                  | <i>Manzanilla</i>   | 8.5  | 34     |
| <b>Los Arcos</b> , Lustau, 750mL             | <i>Amontillado</i>  | 6    | 48     |
| <b>Carlos VII</b> , Alvear, 375mL            | <i>Amontillado</i>  | 13.5 | 54     |
| <b>Península</b> , Lustau, 750mL             | <i>Palo Cortado</i> | 9    | 72     |
| <b>15 Años</b> , El Maestro Sierra, 375mL    | <i>Oloroso</i>      | 12   | 48     |
| <b>Marques de Poley</b> , Toro Albala, 500mL | <i>Oloroso</i>      | 10   | 60     |

## SWEET

|                                          |                      |     |        |
|------------------------------------------|----------------------|-----|--------|
| <b>East India Solera</b> , Lustau, 750mL | <i>Oloroso Dulce</i> | 3oz | bottle |
| <b>Nectar</b> , Gonzalez Byass, 375mL    | <i>Pedro Ximénez</i> | 9   | 36     |
| <b>Toro Albala</b> , 1999, 375mL         | <i>Pedro Ximénez</i> | 20  | 80     |
| <b>Solera 1927</b> , Alvear, 375mL       | <i>Pedro Ximénez</i> | 16  | 64     |

# WINE FLIGHTS

|                                                                                                                                                                                             |      |  |
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| 3 Half Glasses                                                                                                                                                                              |      |  |
| <b>APERITIVOS</b> BarCava / La Cigarrera / Lustau Vermut<br>Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)                | 13.5 |  |
| <b>BIO-CURIOUS</b> Diorama / Biografico / Sotabosc<br>Many of our wines use Biodynamic farming practices, here are three incredible examples                                                | 15   |  |
| <b>ACID TRIP</b> Bico Amarelo / B.R.O.T. / Baga Novo<br>High. Acid. Wines.                                                                                                                  | 16   |  |
| <b>NEW WORLD, OLD SCHOOL</b> Bodegas Cerro Chapeu / Saurus Rosé / Revival País<br>Blurring the lines between the old and new worlds, South American wines with a classic, traditional style | 14.5 |  |

# COCKTAILS

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| <b>BLOODY MARY</b><br>Tito’s Vodka, Housemade Bloody Mary Mix | 11 |
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| <b>MIMOSA</b><br>Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit Or Guava-Lavender-Lemon | 11 |
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| <b>BEEES &amp; BAYS</b> (No ABV)<br>Lime, Salted Honey Syrup, Cardamom Bitters<br>Sparkling Water, Torched Bay Leaf | 7 |
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| <b>TEA TIME</b> (No ABV)<br>Blue Flower Earl Grey Tea, Blueberry Shrub,<br>Salted Honey Syrup, Lemon, Aquafaba, Mint | 8 |
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| <b>PICA PICA</b><br>Tito’s Vodka, Cappelletti Aperitivo, Orange,<br>Lemon, Aquafaba, Jalapeño | 12.5 |
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| <b>GIN &amp; JUS</b><br>Paco Pepe Andalucían Gin, Lime, Green Grape, Pink Peppercorn,<br>Ginger | 11 |
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| <b>DOS PENÍNSULAS</b><br>Libélula Joven Tequila, Lustau Palo Cortado<br>Lemon, Agave, Nutmeg | 13 |
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| <b>ALEBRIJES</b><br>Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,<br>Aquafaba, Dragonfruit & Tangerine Powders | 13.5 |
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| <b>SIDE HUSTLE</b><br>Lustau Solera Reserva Brandy, Bénédictine,<br>Pineapple, Lemon, Barcava | 13 |
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| <b>BOURBON SPICE RACK</b><br>Four Roses Bourbon, Cardamaro, Maple Syrup,<br>Lemon, Cardamom & Lavender Bitters | 13 |
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| <b>IPANEMA</b><br>P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon | 13 |
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| <b>LAIRD’S WAY</b><br>Monkey Shoulder Scotch, Dolin Rouge Vermouth,<br>Sfumato Rhubarb Amaro, Orange, Walnut Bitters | 15 |
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# GINTONICS

|                                                   |    |
|---------------------------------------------------|----|
| Inspired by three of Spain’s most iconic regions. | 15 |
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| <b>CATALAN</b><br>Paco Pepe Andalucían Gin, Fever Tree Mediterranean Tonic, Grapefruit,<br>Lime, Rosemary |  |
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| <b>VALENCIAN</b><br>Paco Pepe Andalucían Gin, Fever Tree Indian Tonic,<br>Orange Blossom Water, Lemon, Orange, Thyme |  |
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| <b>GALICIAN</b><br>Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint |  |
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# SANGRIA

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| <b>NON-ALC WHITE OR RED SANGRIA</b><br>NA Red or White Wine, Fever Tree Grapefruit, Lemon,<br>Guava Nectar, Orange, Mint | glass | pitcher |
|                                                                                                                          | 9.5   | 34      |

|                                                                                                  |       |         |
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| <b>WHITE OR RED SANGRIA</b><br>Rioja Wine, Elderflower, Citrus Infused<br>Dark Rum, Guava Nectar | glass | pitcher |
|                                                                                                  | 10.5  | 38      |

|                                                                                                      |       |        |
|------------------------------------------------------------------------------------------------------|-------|--------|
| <b>GUNS &amp; ROSÉS</b><br>Tierra Limpia, Lillet Rosé, Bustletown Vodka, Peach<br>Nectar, Grapefruit | glass | carafe |
|                                                                                                      | 13    | 52     |

# BEER

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| <b>DRAFT</b><br>Glover Park, Witness Belgian Wit—GA<br>Creature Comforts, Tropicália IPA—GA<br>Sweetwater, 420 Pale Ale—GA | caña | doble |
|                                                                                                                            | 4    | 8     |
|                                                                                                                            | 4.5  | 9     |
|                                                                                                                            | 4.25 | 8.5   |

## BOTTLES & CANS

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|--------------------------------------------------|-----|
| Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT | 7   |
| Monday Night Brewing, Slap Fight IPA—GA          | 8.5 |
| Yuengling, Light—PA                              | 6.5 |
| Wild Heaven, Emergency Drinking Beer—GA          | 7.5 |
| Pabst Blue Ribbon (16oz.)—IL                     | 6   |
| Estrella Damm, Daura Gluten-Free Lager—Spain     | 8.5 |
| Three Taverns, Rapturous Raspberry Sour—GA       | 8.5 |
| Terrapin, Recreation Ale—GA                      | 7   |
| Peroni, Lager—Italy                              | 8   |
| Lagunitas, Maximus IPA—CA                        | 8.5 |
| Allagash, Tripel—MN                              | 11  |
| Isastegi, Sagardo Natural Cider (750mL)—Spain    | 32  |

