

# barcelona

## CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

|                                                                                                          |                                                                                                                         |                                                                                                                   |                                                                                                                               |
|----------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------|
| <b>JAMÓN SERRANO</b><br>Castilla Y León, ES<br>15-20 Months Cured Ham. Tender, Salty, Sweet              | <b>CHORIZO BLANCO</b><br>New Jersey, US<br>Slow Aged Pork Sausage, Garlic                                               | <b>TETILLA</b><br>Galicia, ES<br>Semi-Soft, Cow's Milk, Aged 15-20 Days.<br>Mild, Creamy                          | <b>JAMÓN MANGALICA</b><br>Castilla Y León, ES<br>Aged 36-42 Months, Acorn & Pasture<br>Fed Mangalica. Marbled, Tender, Nutty  |
| <b>SALCHICHÓN DE VIC</b><br>Catalunya, ES<br>Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns          | <b>SPECK</b><br>Alto Adige, IT<br>Spice-Rubbed Ham. Smoky, Lean                                                         | <b>CAÑA DE CABRA</b><br>Murcia, ES<br>Soft-Ripened, Goat's Milk, Aged 21 Days.<br>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 |
| <b>SOBRASADA</b><br>California, US<br>Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón           | <b>DRUNKEN GOAT</b><br>Murcia, ES<br>Semi-Soft, Goat's Milk, Aged 2 Months. Red<br>Wine Soaked                          | <b>GARROTXA</b><br>Catalunya, ES<br>Semi-Firm, Goat's Milk, Aged 75 Days, Natural<br>Mold Rind. Herbaceous, Nutty | <b>WAGYU CECINA</b><br>Illinois, US<br>Aged 12-16 Weeks, Pressed & Cold Smoked<br>Wagyu. Hickory Pepper, Smoky                |
| <b>SORIA CHORIZO</b><br>California, US<br>Pimentón Pork Sausage. Smoky, Garlicky                         | <b>CABRA ROMERO</b><br>Murcia, ES<br>Semi-Soft, Goat's Milk, Aged 45 Days,<br>Rosemary. Mildly Tart, Creamy             | <b>QUESO DE OVEJA CON FLORES</b><br>La Mancha, ES<br>Soft-Sheep's Milk, Aged 5 Months, Sweet,<br>Floral, Mild     | <b>LOMO IBÉRICO DE BELLOTA</b><br>Castilla Y León, ES<br>Aged 3 Months Ibérico Pork Loin. Mild,<br>Smoky, Pimentón            |
| <b>BASQUE SALAMI</b><br>Illinois, US<br>Berkshire Pork, Peppery, Fruity                                  | <b>AGED MANCHEGO</b><br>Castilla-La Mancha, ES<br>Firm, Sheep's Milk, Aged 6 Months. Buttery,<br>Nutty, Complex         | <b>IDIAZÁBAL</b><br>País Vasco, ES<br>Semi-Firm, Raw Sheep's Milk, Aged 6 Months.<br>Smoked, Sharp, Fruity        | <b>APERITIVO BOARD</b><br>An Assortment of Spanish Aperitivo<br>Snacks to Pair With Your Anytime Drinks                       |
| <b>FUET</b><br>Catalunya, ES<br>Pork Sausage. Rich, Garlic, Black Pepper                                 | <b>VALDEÓN</b><br>Castilla-León, ES<br>Creamy Blue, Cow & Goat's Milk,<br>Cave-Aged 2 Months, Pungent                   | <b>AGED MAHÓN</b><br>Islas Baleares, ES<br>Hard, Cow's Milk, Aged 1 Year, Olive Oil<br>Rubbed. Salty, Sharp       | <i>Marinated Olives, Patatas Bravas,<br/>Jamón Serrano, Soria Chorizo, Manchego,<br/>Mahón, Roasted Almonds</i>               |
| <b>CHORIZO PICANTE</b><br>La Rioja, ES<br>Pork Sausage. Smoky, Spicy, Pimentón                           | <b>ALISIOS</b><br>Islas Canarias, ES<br>Semi-Soft, Cow & Goat's Milk, Aged 3<br>Months. Toasted, Creamy, Sweet Pimentón | <b>DÉLICE DE BOURGOGNE</b><br>Burgundy, FR<br>Triple-Crème, Cow's Milk, Mold Rind,<br>Mushroomy, Smooth, Tangy    |                                                                                                                               |
| <b>CHORIZO DE PAMPLONA</b><br>California, US<br>Beef & Pork Sausage With Pimentón.<br>Tangy, Salty, Rich | <b>MAHÓN</b><br>Islas Baleares, ES<br>Firm, Cow's Milk, Aged 4 Months. Buttery,<br>Mild, Nutty                          |                                                                                                                   |                                                                                                                               |

## TAPAS

|                                                                    |      |                                                                          |      |                                                                                                       |                               |
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| <b>MARINATED OLIVES &amp; GIARDINIERA</b><br>Thyme, Lemon Zest     | 6    | <b>MAHI MAHI A LA PLANCHA*</b><br>Lentils, Spicy Chorizo                 | 14.5 | <b>ENSALADA MIXTA</b><br>Olives, Onions, Giardiniera, Gem Lettuce                                     | 11                            |
| <b>PICKLED BEETS</b><br>Goat Cheese, Chives, Pistachios            | 8.5  | <b>BOQUERONES</b><br>Radish, Endive, Squash, Lobster Oil                 | 6    | <b>KALE</b><br>Walnuts, Migas, Smoked Olive Vinaigrette                                               | 8.5                           |
| <b>EGGPLANT CAPONATA</b><br>Bell Peppers, Balsamic, Basil          | 6.5  | <b>BOMBA DE LANGOSTA</b><br>Espelette Aioli, Oranges, Baby Arugula       | 15.5 | <b>LARGE PLATES</b>                                                                                   |                               |
| <b>SPINACH &amp; CHICKPEA CAZUELA</b><br>Lemon Zest, Cumin, Onions | 8.5  | <b>POLLO AL AJILLO</b><br>Marinated Chicken Thigh, Aji Amarillo          | 9.5  | <b>CHICKEN PIMIENTOS</b><br>Potatoes, Lemon, Hot Cherry Peppers                                       | 24.5                          |
| <b>ROASTED MUSHROOMS</b><br>Scallions, Sherry                      | 11.5 | <b>SPICED BEEF EMPANADAS</b><br>Red Pepper Sauce                         | 8.5  | <b>WHOLE ROASTED BRANZINO</b><br>Arugula Salad, Crispy Potatoes                                       | 28.5                          |
| <b>CARROTS</b><br>Citrus Tahini, Sesame                            | 8.5  | <b>BISON CARPACCIO</b><br>Charred Shallot Aioli, Aged Mahón, Pomegranate | 13.5 | <b>PAELLA VERDURAS</b><br>Turnips, Squash, Brussels Sprouts, Yams                                     | <b>HALF / FULL</b><br>18 / 36 |
| <b>SALSIFY</b><br>Sunchokes, Aleppo Pepper, Sumac                  | 9.5  | <b>JAMÓN &amp; MANCHEGO CROQUETAS</b><br>Garlic Aioli                    | 7.5  | <b>PAELLA MARISCOS</b><br>Gambas, Calamari, Mussels, Clams                                            | 29 / 58                       |
| <b>ROASTED CAULIFLOWER</b><br>Herb Labneh                          | 8.5  | <b>PORK BELLY</b><br>Piperrada De Pimiento Verde                         | 10.5 | <b>PAELLA SALVAJE</b><br>Gaucho Sausage, Chicken, Chickpeas                                           | 28 / 58                       |
| <b>BRUSSELS SPROUTS</b><br>Pickled Cranberries, Lemon              | 9.5  | <b>CHISTORRA</b><br>Sweet & Sour Figs                                    | 15.5 | <b>PARRILLADA BARCELONA*</b><br>Strip Steak, Chicken, Pork Loin, Gaucho Sausage                       | 33 / 66                       |
| <b>MUSHROOM CROQUETTES</b><br>Truffle Aioli                        | 8.5  | <b>BACON WRAPPED DATES</b><br>Valdeón Mousse                             | 8    | <b>DESSERTS</b>                                                                                       |                               |
| <b>KAMBOCHA SQUASH SOUP</b><br>Crispy Serrano Ham, Pesto, Pepitas  | 7.5  | <b>LAMB RIB</b><br>Sherry, Pickled Onions, Guindilla Peppers             | 16.5 | <b>FLAN CATALÁN</b>                                                                                   | 8                             |
| <b>PIQUILLO HUMMUS</b><br>Sumac, Lavash                            | 8.5  | <b>BIKINI</b><br>Wagyu Cecina, Mahón Cheese, Truffle Aioli               | 12.5 | <b>CHOCOLATE CAKE</b><br>Coffee Crème Anglaise, Almond Crumble                                        | 10                            |
| <b>POTATO TORTILLA</b><br>Chive Sour Cream                         | 7.5  | <b>ALBONDIGAS</b><br>Spiced Meatballs In Jamón-Tomato Sauce              | 9.5  | <b>OLIVE OIL CAKE</b><br>Sea Salt                                                                     | 11                            |
| <b>PATATAS BRAVAS</b><br>Salsa Brava, Garlic Aioli                 | 8.5  | <b>WAGYU STEAK*</b><br>Truffle Vinaigrette                               | 19   | <b>BASQUE BURNT CHEESECAKE</b><br>Pears                                                               | 10                            |
|                                                                    |      |                                                                          |      | <b>SORBET</b><br><i>Longford's - Stamford, CT</i><br>Mango, Lemon                                     | 7.5                           |
|                                                                    |      |                                                                          |      | <b>CREPAS</b><br>Dulce De Leche, Hazelnuts                                                            | 8.5                           |
|                                                                    |      |                                                                          |      | <b>ICE CREAM</b><br><i>Longford's - Stamford, CT</i><br>Vanilla, Chocolate, Olive Oil, Coconut Mounds | 7.5                           |

## EXECUTIVE CHEF MAXIMINO RIVERA | SOUS CHEF ADILSAR GALEANO

\*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> | 5.25 | 10.5 | 42 |
| 2022 | <b>Sumarroca, 2CV, Interlat, Brut Nature</b> , Penedès, Spain | <i>Xarel-lo</i>       | 7    | 14   | 56 |
| NV   | <b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain              | <i>Trepat</i>         | 6.5  | 13   | 52 |

WHITE

|      |                                                                 |                                    |      |      |    |
|------|-----------------------------------------------------------------|------------------------------------|------|------|----|
| 2023 | <b>Mila</b> , Rías Baixas, Spain                                | <i>Albariño</i>                    | 6    | 12   | 48 |
| 2023 | <b>Aylin</b> , San Antonio, Chile                               | <i>Sauvignon Blanc</i>             | 5.5  | 11   | 44 |
| 2023 | <b>Rezabal</b> , Getariako Txakolina, Spain                     | <i>Hondarribi Zuri</i>             | 6.5  | 13   | 52 |
| 2023 | <b>Menade</b> , Rueda, Spain                                    | <i>Verdejo</i>                     | 6    | 12   | 48 |
| 2023 | <b>Le Naturel</b> , Navarra, Spain                              | <i>Garnacha Blanca</i>             | 5    | 10   | 40 |
| 2022 | <b>Pinord, Diorama</b> , Penedès, Spain                         | <i>Xarel-lo</i>                    | 4.75 | 9.5  | 38 |
| 2022 | <b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain                 | <i>Xarel-lo, Riesling</i>          | 6.25 | 12.5 | 50 |
| 2021 | <b>Orto Vins, Les Argiles</b> , Montsant, Spain                 | <i>Macabeo</i>                     | 6.5  | 13   | 52 |
| 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 |
| 2020 | <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>             | 5.5 | 11 | 44 |
| 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 |
| 2021 | <b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain | <i>Malvar, Airén</i>      | 5.5 | 11 | 44 |

RED

|      |                                                                        |                               |      |      |        |
|------|------------------------------------------------------------------------|-------------------------------|------|------|--------|
| 2019 | <b>Nucerro, Reserva</b> , Rioja, Spain                                 | <i>Tempranillo</i>            | 6.5  | 13   | 52     |
| 2020 | <b>Marqués de Tomares, Crianza</b> , Rioja, Spain                      | <i>Tempranillo</i>            | 6    | 12   | 48     |
| 2021 | <b>Azul y Garanza</b> , Navarra, Spain                                 | <i>Tempranillo</i>            | 4.75 | 9.5  | (L) 53 |
| 2021 | <b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain             | <i>Tempranillo</i>            | 6.5  | 13   | 52     |
| 2022 | <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     |
| 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    | 12   | 48     |
| 2013 | <b>Laurona</b> , Montsant, Spain                                       | <i>Garnacha, Cariñena</i>     | 7    | 14   | 56     |
| 2023 | <b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá                | <i>Trepat Blend</i>           | 5.5  | 11   | 44     |
| 2023 | <b>La Vinyeta, Bongo*</b> , Emporda, Spain                             | <i>Monastrell</i>             | 5    | 10   | 40     |
| 2020 | <b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain            | <i>Garnacha, Piñuela</i>      | 6    | 12   | 48     |
| 2021 | <b>Uva de Vida, Biográfico</b> , Toledo, Spain                         | <i>Tempranillo, Graciano</i>  | 7    | 14   | 56     |
| 2022 | <b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain                    | <i>Bobal</i>                  | 5.5  | 11   | 44     |
| 2023 | <b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled | <i>Baga</i>                   | 5.5  | 11   | (L) 62 |
| 2020 | <b>Gota, Bergamota</b> , Dão, Portugal                                 | <i>Touriga Nacional Blend</i> | 6    | 12   | 48     |
| 2020 | <b>Peñalolen</b> , Maipo, Chile                                        | <i>Cabernet Sauvignon</i>     | 6.5  | 13   | 52     |
| 2019 | <b>Polkura</b> , Colchagua, Chile                                      | <i>Syrah</i>                  | 6    | 12   | 48     |
| 2022 | <b>Casas del Bosque</b> , Casablanca, Chile                            | <i>Pinot Noir</i>             | 7    | 14   | 56     |
| 2021 | <b>Garage Wine Company, Revival</b> , Maule, Chile                     | <i>País</i>                   | 5.75 | 11.5 | 46     |
| 2021 | <b>Quieto, Gran Corte</b> , Mendoza, Argentina                         | <i>Cabernet Franc, Malbec</i> | 6.5  | 13   | 52     |
| 2018 | <b>Alto de la Ballena</b> , Maldonado, Uruguay                         | <i>Cabernet Franc Blend</i>   | 5    | 10   | 40     |
| 2021 | <b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon         | <i>Cabernet Blend</i>         | 6    | 12   | 48     |

SHERRY

DRY

|                                           |                               |     |     |
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| <b>Jarana</b> , Lustau, 750mL             | <i>Fino</i>                   | 5.5 | 44  |
| <b>La Cigarrera</b> , 375mL               | <i>Manzanilla</i>             | 8   | 32  |
| <b>Almacenista</b> , Lustau, 500mL        | <i>Manzanilla Amontillada</i> | 11  | 66  |
| <b>Los Arcos</b> , Lustau, 750mL          | <i>Amontillado</i>            | 6   | 48  |
| <b>Carlos VII</b> , Alvear, 375mL         | <i>Amontillado</i>            | 13  | 52  |
| <b>Península</b> , Lustau, 750mL          | <i>Palo Cortado</i>           | 8   | 64  |
| <b>15 Años</b> , El Maestro Sierra, 375mL | <i>Oloroso</i>                | 12  | 48  |
| <b>Asuncion</b> , Alvear, 375mL           | <i>Oloroso</i>                | 14  | 56  |
| <b>VORS</b> , Bodegas Tradicion, 750mL    | <i>Oloroso</i>                | 19  | 152 |

SWEET

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| <b>East India Solera</b> , Lustau, 750mL | <i>Oloroso Dulce</i> | 8  | 64 |
| <b>Nectar</b> , Gonzalez Byass, 375mL    | <i>Pedro Ximénez</i> | 9  | 36 |
| <b>Solera 1927</b> , Alvear, 375mL       | <i>Pedro Ximénez</i> | 15 | 60 |

WINE FLIGHTS

|                                                                                                                                                                                                |  |      |
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| 3 Half Glasses                                                                                                                                                                                 |  |      |
| <b>APERITIVOS</b> BarCava / La Cigarrera / El Bandarra 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 / Abisso / Biografico<br>Many of our wines use Biodynamic farming practices, here are three incredible examples                                                     |  | 16   |
| <b>ACID TRIP</b> Asnella / B.R.O.T. / Baga Novo<br>High. Acid. Wines.                                                                                                                          |  | 16   |
| <b>NEW WORLD, OLD SCHOOL</b> Cerro Chapeu Chardonnay / 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>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 Andalucian Gin, Lime, Green Grape,<br>Pink Peppercorn, 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 | 14.5 |
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GINTONICS

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| Inspired by three of Spain’s most iconic regions. | 15 |
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| <b>CATALAN</b><br>Paco Pepe Andalucian Gin, Fever Tree Mediterranean Tonic,<br>Grapefruit, Lime, Rosemary |  |
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| <b>VALENCIAN</b><br>Paco Pepe Andalucian 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 | <b>glass</b><br>9.5 | <b>pitcher</b><br>34 |
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| <b>WHITE OR RED SANGRIA</b><br>Rioja Wine, Elderflower, Citrus Infused<br>Dark Rum, Guava Nectar | <b>glass</b><br>10.5 | <b>pitcher</b><br>38 |
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| <b>GUNS &amp; ROSÉS</b><br>Tierra Limpia Brut Rosé, Lillet Rosé<br>Rime Vodka, Peach Nectar, Grapefruit | <b>glass</b><br>13 | <b>carafe</b><br>52 |
|---------------------------------------------------------------------------------------------------------|--------------------|---------------------|

BEER

|                                               |                     |                     |
|-----------------------------------------------|---------------------|---------------------|
| <b>DRAFT</b><br>Estrella Galicia, Lager—Spain | <b>caña</b><br>4.25 | <b>doble</b><br>8.5 |
| New England, Sea Hag IPA—CT                   | 4.25                | 8.5                 |

BOTTLES & CANS

|                                                  |      |
|--------------------------------------------------|------|
| Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT | 7    |
| Von Trapp, Bohemian Pilsner—VT                   | 8    |
| Peroni, Lager—Italy                              | 8.5  |
| Lagunitas, Maximus IPA—CA                        | 8.5  |
| Estrella Damm, Daura Gluten-Free Lager—Spain     | 8.5  |
| Two Roads, Passion Fruit Gose (16oz)—CT          | 12   |
| Half Full, In Pursuit IPA—CT                     | 8    |
| Narragansett Lager (16oz)—RI                     | 7    |
| Night Shift, Whirlpool Hazy NE IPA—MA            | 8.5  |
| Isastegi, Sagardo Natural Cider—Spain (750mL)    | 28   |
| Down East Cider, Original Blend Cider—MA         | 9.5  |
| Allagash, Tripel—MN                              | 10.5 |