

# barcelona

## CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

|                                                                                             |                                                                                                              |                                                                                                             |                                                                                                                                           |
|---------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------|
| <b>JAMÓN SERRANO</b><br>Castilla Y León, ES<br>15-20 Months Cured Ham. Tender, Salty, Sweet | <b>BASQUE SALAMI</b><br>Illinois, US<br>Berkshire Pork, Peppery, Fruity                                      | <b>MAHÓN</b><br>Islas Baleares, ES<br>Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty                 | <b>JAMÓN MANGALICA</b> 16<br>Castilla Y León, ES<br>Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty              |
| <b>SPECK</b><br>Alta Adige, IT<br>Spice-Rubbed Ham. Smoky, Lean                             | <b>SORIA CHORIZO</b><br>California, US<br>Pimentón Pork Sausage. Smoky, Garlicky                             | <b>AGED MAHÓN</b><br>Islas Baleares, ES<br>Firm, Cow's Milk, Aged 12 Months. Buttery, Mild, Nutty           | <b>WAGYU CECINA</b> 14<br>Illinois, US<br>Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smokey                           |
| <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. Buttery, Nutty, Complex | <b>VALDEÓN</b><br>Castilla Y León, ES<br>Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent | <b>JAMÓN LOMO IBÉRICO</b> 16<br>Cordoba, ES<br>Aged 36 Months, Acorn & Pasture Fed Ibérico Ham. Intense, Nutty                            |
| <b>’NDUJA</b><br>Illinois, US<br>Spreadable Pork Sausage, Calabrian Chili, Pork Jowl        | <b>IDIAZÁBAL</b><br>País Vasco, ES<br>Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity      | <b>DÉLICE DE BOURGOGNE</b><br>Burgundy, FR<br>Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy | <b>QUESO DE TRUFA</b> 8<br>Castilla La Mancha, ES<br>Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant              |
| <b>CHORIZO PICANTE</b><br>La Rioja, ES<br>Pork Sausage. Smoky, Spicy, Pimentón              | <b>DRUNKEN GOAT</b><br>Murcia, ES<br>Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked                  | <b>CAÑA DE CABRA</b><br>Murcia, ES<br>Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild                 | <b>APERITIVO BOARD</b> 28.5<br>An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks                                 |
| <b>CHORIZO BLANCO</b><br>New Jersey, US<br>Slow Aged Pork Sausage, Garlic                   |                                                                                                              |                                                                                                             | <i>Marinated Olives, Patatas Bravas, Marcona Almonds, Jamón Serrano, Salchichón De Vic, Manchego, Mahón, Pickled Vegetables, Piparras</i> |

## TAPAS

|                                                                    |      |                                                                           |      |
|--------------------------------------------------------------------|------|---------------------------------------------------------------------------|------|
| <b>MARINATED OLIVES &amp; GIARDINIERA</b><br>Thyme, Lemon Zest     | 6.5  | <b>BOQUERONES</b><br>Olives, Pickled Guindillas                           | 8    |
| <b>EGGPLANT CAPONATA</b><br>Bell Peppers, Balsamic, Basil          | 7.5  | <b>STEAMED MUSSELS</b><br>Mustard Seeds, Fennel                           | 14.5 |
| <b>SPINACH &amp; CHICKPEA CAZUELA</b><br>Lemon Zest, Cumin, Onions | 8.5  | <b>GAMBAS AL AJILLO</b><br>Guindilla Peppers, Scallions, Garlic           | 11   |
| <b>GRILLED PARSNIPS</b><br>Chive Gremolata                         | 9    | <b>HAMACHI CRUDO*</b><br>Calabrian Pepper, Watermelon Radish              | 16   |
| <b>DELICATA SQUASH A LA PLANCHA</b><br>Spinach Walnut Pesto        | 8.5  | <b>SALMON A LA PLANCHA*</b><br>Chraimeh, Pickled Fennel                   | 14.5 |
| <b>ROASTED MUSHROOMS</b><br>Garlic, Scallions, Aleppo Pepper       | 11.5 | <b>SEARED SCALLOPS*</b><br>'Nduja Vinaigrette                             | 18.5 |
| <b>BRUSSELS SPROUTS</b><br>Pomegranate Agrodolce                   | 9    | <b>PULPO A LA PLANCHA</b><br>Fingerling Potatoes, Tapenade                | 16.5 |
| <b>GRILLED BROCCOLINI</b><br>Muhammara                             | 9.5  | <b>GRILLED CHICKEN THIGH</b><br>Aji Amarillo                              | 10.5 |
| <b>MARINATED BEETS</b><br>House-Made Ricotta, Mint, Pistachios     | 8.5  | <b>BACON-WRAPPED DATES</b><br>Valdeón Mousse                              | 8    |
| <b>CRISPY SUNCHOKES</b><br>Romesco, Pickled Fresnos                | 10   | <b>PORK BELLY</b><br>Spiced Kohlrabi                                      | 10.5 |
| <b>ROASTED CARROTS</b><br>Spiced Labneh, Sumac                     | 8.5  | <b>JAMÓN &amp; MANCHEGO CROQUETAS</b><br>Garlic Aioli                     | 7.5  |
| <b>HOUSE-MADE RICOTTA</b><br>Fennel Pollen, Spiced Honey           | 10.5 | <b>TRUFFLED BIKINI</b><br>Jamón Serrano, San Simón                        | 10.5 |
| <b>BURRATA</b><br>Persimmon Mostarda, Hazelnuts                    | 13   | <b>SPICED BEEF EMPANADAS</b><br>Red Pepper Sauce                          | 8.5  |
| <b>LEMON HUMMUS</b><br>Lavash, Olive Oil                           | 7.5  | <b>ALBONDIGAS</b><br>Spiced Meatballs In Jamón-Tomato Sauce               | 9.5  |
| <b>ROASTED SWEET POTATOES</b><br>Maple, Thyme                      | 9    | <b>WAGYU BEEF CARPACCIO*</b><br>Capers, Crispy Fingerlings, Porcini Aioli | 16.5 |
| <b>PATATAS BRAVAS</b><br>Salsa Brava, Garlic Aioli                 | 8.5  | <b>BONE MARROW</b><br>Onion Marmalade, Green Peppercorns                  | 14.5 |
| <b>POTATO TORTILLA</b><br>Chive Sour Cream                         | 7.5  | <b>BAVETTE*</b><br>Shallot Beurre Rouge                                   | 16   |

## SALADS

|                                                                                    |     |
|------------------------------------------------------------------------------------|-----|
| <b>ENSALADA MIXTA</b><br>Olives, Onions, Giardiniera, Gem Lettuce                  | 11  |
| <b>KOHLRABI &amp; CHICORY GREENS</b><br>Apples, Mustard Vinaigrette, Spiced Pecans | 8.5 |
| <b>SWEET POTATO &amp; SPINACH</b><br>Feta, Pine Nuts, Sumac Vinaigrette            | 10  |

## LARGE PLATES

|                                                                                       |                        |
|---------------------------------------------------------------------------------------|------------------------|
| <b>CHICKEN PIMIENTOS</b><br>Potatoes, Lemon, Hot Cherry Peppers                       | 25.5                   |
| <b>WHOLE ROASTED BRANZINO</b><br>Broccolini, Potatoes                                 | 29.5                   |
| <b>PAELLA VERDURAS</b><br>Cauliflower, Squash, Carrots, Brussels Sprouts, Chive Aioli | HALF / FULL<br>19 / 38 |
| <b>PAELLA MARISCOS</b><br>Shrimp, Mussels, Calamari, Clams                            | 29 / 58                |
| <b>PAELLA SALVAJE</b><br>Chicken, Chistorra, Pork Belly, Chickpeas                    | 28 / 56                |
| <b>PARRILLADA BARCELONA*</b><br>Strip Steak, Chicken, Pork Loin, Sausage              | 34.5 / 69              |

## DESSERTS

|                                                                |      |
|----------------------------------------------------------------|------|
| <b>FLAN CATALÁN</b>                                            | 8    |
| <b>OLIVE OIL CAKE</b><br>Sea Salt                              | 10.5 |
| <b>CHOCOLATE CAKE</b><br>Coffee Crème Anglaise, Almond Crumble | 9.5  |
| <b>BASQUE BURNT CHEESECAKE</b><br>Spiced Apples                | 10.5 |
| <b>CREPAS WITH SEASONAL FRUIT</b><br>Poached Pears, Pistachios | 8.5  |
| <b>SORBET</b><br><i>Ice Haus - Allston, MA</i>                 | 6    |
| <b>ICE CREAM</b><br><i>Ice Haus - Allston, MA</i>              | 6    |

## EXECUTIVE CHEF MATT DOROUGH | SOUS CHEF DIOGO SOUZA

\*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> , Penedès, Spain              | <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     |
| 2023 | <b>Menade</b> , Rueda, Spain                                    | <i>Verdejo</i>                     | 6    | 12   | 48     |
| 2022 | <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>                     | 7    | 14   | 56     |
| 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     |
| 2023 | <b>Aylin</b> , San Antonio, Chile                               | <i>Sauvignon Blanc</i>             | 5.5  | 11   | 44     |
| 2024 | <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay             | <i>Chardonnay</i>                  | 5    | 10   | 40     |
| 2020 | <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay              | <i>Petit Manseng Blend</i>         | 6.5  | 13   | 52     |
| 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

|      |                                                         |                           |     |     |        |
|------|---------------------------------------------------------|---------------------------|-----|-----|--------|
| 2023 | <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     |
| 2023 | <b>No Es Pituko</b> , Curicó Valley, Chile              | <i>Sauvignon Blanc</i>    | 5   | 10  | 40     |

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     |
| 2020 | <b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain             | <i>Tempranillo</i>            | 6.5  | 13   | 52     |
| 2024 | <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    | 12   | 48     |
| 2021 | <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     |
| 2023 | <b>La Vinyeta, Bongo*</b> , Emporda, Spain                             | <i>Monastrell</i>             | 6    | 12   | 48     |
| 2022 | <b>Primitivo Quiles, Cono 4</b> , Alicante, 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     |
| 2023 | <b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain                    | <i>Bobal</i>                  | 5.5  | 11   | 44     |
| 2020 | <b>Gota, Bergamota</b> , Dão, Portugal                                 | <i>Touriga Nacional Blend</i> | 6    | 12   | 48     |
| 2022 | <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     |
| 2019 | <b>Polkura</b> , Colchagua, Chile                                      | <i>Syrah</i>                  | 6.5  | 13   | 52     |
| 2022 | <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     |
| 2018 | <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    | 12   | 48     |

SHERRY

DRY

|                                           |                     |  |     |        |
|-------------------------------------------|---------------------|--|-----|--------|
|                                           |                     |  | 3oz | bottle |
| <b>Jarana</b> , Lustau, 750mL             | <i>Fino</i>         |  | 5.5 | 44     |
| <b>La Cigarrera</b> , 375mL               | <i>Manzanilla</i>   |  | 8   | 32     |
| <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> |  | 8.5 | 68     |
| <b>15 Años</b> , El Maestro Sierra, 375mL | <i>Oloroso</i>      |  | 12  | 48     |
| <b>Asuncion</b> , Alvear, 375mL           | <i>Oloroso</i>      |  | 14  | 56     |

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>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 / 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>ACID TRIP</b> Asnella / B.R.O.T. / Baga Novo<br>High. Acid. Wines                                                                                                                           |  |  | 17.5 |  |
| <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>BEES &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 (NO ABV)</b><br>Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint |  |  | 8 |
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| <b>PICA PICA</b><br>Tito’s Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño |  |  | 12.5 |
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| <b>GIN &amp; JUS</b><br>Paco Pepe Andalucian Gln, Lime, Green Grape, 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, Aquafaba, Dragonfruit & Tangerine Powders |  |  | 13.5 |
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| <b>SIDE HUSTLE</b><br>Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava |  |  | 13 |
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| <b>BOURBON SPICE RACK</b><br>Four Roses Bourbon, Cardamaro, Maple Syrup, 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, Sfumato Rhubarb Amaro, Orange, Walnut Bitters |  |  | 14.5 |
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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, Lime, Rosemary |  |  |  |
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| <b>VALENCIAN</b><br>Paco Pepe Andalucían Gin, Fever Tree Indian Tonic, 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, Guava Nectar, Orange, Mint | <b>glass</b> | <b>pitcher</b> |
|                                                                                                                       | 9.5          | 34             |

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

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

BEER

|                                    |             |              |
|------------------------------------|-------------|--------------|
| <b>DRAFT</b>                       | <b>caña</b> | <b>doble</b> |
| Estrella Galicia, Lager—Spain      | 4.25        | 8.5          |
| Lord Hobo, 617 White Ale—MA        | 4           | 8            |
| Jack’s Abby, Post Shift Pilsner—MA | 3.75        | 7.5          |
| Troegs, Perpetual IPA—PA           | 4.25        | 8.5          |

BOTTLES & CANS

|                                                  |  |      |
|--------------------------------------------------|--|------|
| Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT |  | 7    |
| Narragansett, Light (16oz.)—RI                   |  | 7    |
| Peroni, Lager—Italy                              |  | 8.5  |
| Estrella Damm, Daura Gluten-Free Lager—Spain     |  | 8.5  |
| Von Trapp, Bohemian Pilsner—VT                   |  | 8    |
| Hitachino, Nest White—Japan                      |  | 14   |
| Founders, All Day IPA—MI                         |  | 6.5  |
| Night Shift, Whirlpool Hazy NE IPA—MA            |  | 8.5  |
| Jack’s Abby, Hoponius Union IPL—MA               |  | 7.5  |
| Lagunitas, Maximus IPA—CA                        |  | 8    |
| Lord Hobo, Boom Sauce—MA                         |  | 13   |
| Allagash, Tripel—ME                              |  | 10.5 |
| Down East Cider, Original—MA                     |  | 9.5  |
| Isastegi, Sagardo Natural Cider—Spain (750mL)    |  | 28   |