

# barcelona

## CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

**JAMÓN SERRANO**  
Castilla Y León, ES  
15-20 Months Cured Ham. Tender, Salty, Sweet

**SPECK**  
Alto Adige, IT  
Spice-Rubbed Ham. Smoky, Lean

**SALCHICHÓN DE VIC**  
Catalunya, ES  
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns

**FUET**  
California, US  
Pork Sausage. Rich, Garlic, Black Pepper

**SORIA CHORIZO**  
California, US  
Pimentón Pork Sausage. Smoky, Garlicky

**CHORIZO BLANCO**  
New Jersey, US  
Slow Aged Pork Sausage, Garlic

**CHORIZO PICANTE**  
La Rioja, ES  
Pork Sausage. Smoky, Spicy, Pimentón

**CHORIZO DE PAMPLONA**  
País Vasco, ES  
Beef & Pork Sausage With Pimentón. Tangy, Salty, Rich

**AGED MANCHEGO**  
Castilla-La Mancha, ES  
Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex

**IDIAZÁBAL**  
País Vasco, ES  
Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity

**DÉLICE DE BOURGOGNE**  
Burgundy, FR  
Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy

**CABRA ROMERO**  
Murcia, ES  
Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy

**IBORES**  
Extremadura, ES  
Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed

**DRUNKEN GOAT**  
Murcia, ES  
Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine-Soaked

**VALDEÓN**  
Castilla Y León, ES  
Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months

**CAÑA DE CABRA**  
Murcia, ES  
Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild

**JAMÓN MANGALICA** 16  
Castilla Y León, ES  
Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty

**DUCK PROSCIUTTO** 14  
New York, US  
Moulard Dark Breast. Spiced, Tender, Sweet

**QUESO DE TRUFA** 8.5  
Castilla, La Mancha, ES  
Semi-Soft, Sheep's Milk, Cured 4 Months. Savory, Black Truffle

**WAGYU CECINA** 14  
Illinois, US  
Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smoky

**APERITIVO BOARD** 28.5  
An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks

*Olives, Almonds, Patatas Bravas, Jamón Serrano, Fuet, Manchego, Idiazábal, Guindilla Peppers*

## TAPAS

**MARCONA ALMONDS** 5  
EVOO, Sea Salt

**MARINATED OLIVES & GIARDINIERA** 6.5  
Thyme, Lemon Zest

**EGGPLANT CAPONATA** 7.5  
Bell Peppers, Balsamic, Basil

**SPINACH & CHICKPEA CAZUELA** 8.5  
Lemon Zest, Cumin, Onions

**MARINATED PIQUILLOS** 6.5  
Maldon Salt

**MUSHROOMS** 12.5  
Salsa Verde

**ACORN SQUASH** 8.5  
Pomegranate, Mint

**SPINACH CATALAN** 8  
Golden Raisins, Almonds

**CAULIFLOWER** 9  
Almond Romesco

**BEETS** 9  
Yogurt, Za'atar, Sherry Vinegar

**ROASTED CARROTS** 8.5  
Tzatziki

**HUMMUS** 8.5  
Piquillo Peppers, Lavash

**SWEET POTATO** 9  
Manchego, Truffle

**WHIPPED SHEEP'S CHEESE** 8.5  
Truffle Honey, Pimentón

**POTATO TORTILLA** 7.5  
Chive Sour Cream

**PATATAS BRAVAS** 8.5  
Salsa Brava, Garlic Aioli

**MARINATED BOQUERONES** 7  
Olives, Piquillo Peppers

**GAMBAS AL AJILLO** 11  
Guindilla Peppers, Scallions, Garlic

**RAINBOW TROUT** 14  
Basil Purée, Aleppo Pepper

**CRISPY CALAMARI** 11.5  
Piquillos, Smoked Pepper Aioli

**SEARED SALMON\*** 13  
Scallion Gremolata, Guindillas

**STEAMED MUSSELS** 14.5  
Thyme, Fresno

**SCALLOPS A LA PLANCHA** 18.5  
Ajo Blanco, Pimentón

**CHICKEN THIGH** 10.5  
Aji Verde

**JAMÓN & MANCHEGO CROQUETAS** 7.5  
Garlic Aioli

**TRUFFLED BIKINI** 10.5  
Jamón Serrano, Mahón

**PORK BELLY A LA PLANCHA** 10.5  
Cherry Pepper Chimichurri

**SPICED BEEF EMPANADAS** 8.5  
Red Pepper Sauce

**NY STRIP\*** 14.5  
Celery Root Purée

**ALBONDIGAS** 9.5  
Spiced Meatballs in Jamón-Tomato Sauce

**LAMB LOIN** 14.5  
Butternut Squash, Chive Fresno

## SALADS

**ENSALADA MIXTA** 11  
Olives, Onions, Giardiniera, Gem Lettuce

**SHAVED BRUSSELS SPROUTS** 10.5  
Apples, Golden Raisins

## LARGE PLATES

**CHICKEN PIMIENTOS** 25.5  
Potatoes, Lemon, Hot Cherry Peppers

**WHOLE ROASTED BRANZINO** 29.5  
Cauliflower, Acorn Squash

**PAELLA VERDURAS** HALF / FULL 19 / 38  
Brussels Sprouts, Butternut Squash, Red Onions, Leeks

**PAELLA MARISCOS** 29 / 58  
Shrimp, Mussels, Calamari, Clams

**PAELLA SALVAJE** 28 / 56  
Pork Belly, Chicken, Steak, Chickpeas

**PARRILLADA BARCELONA\*** 34.5 / 69  
Strip Steak, Chicken, Gaucho Sausage, Pork Loin

## DESSERTS

**FLAN CATALÁN** 8

**OLIVE OIL CAKE** 10.5  
Sea Salt

**CHOCOLATE CAKE** 9.5  
Coffee Crème Anglaise, Almond Crumble

**BASQUE BURNT CHEESECAKE** 10.5  
Apples

**CREPAS WITH SEASONAL FRUIT** 8.5  
Marinated Oranges, Almonds

**ICE CREAM** 5  
Vanilla

**SORBET** 9.5  
Mango

## EXECUTIVE CHEF GERMAN FLORES | EXECUTIVE SOUS CHEF JESUS TORRES

\*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> | <b>3oz</b> | <b>6oz</b> | <b>bottle</b> |
| 2023 | <b>Sumarroca, 2CV, Interlat, Brut Nature</b> , Penedès, Spain | <i>Xarel-lo</i>       | 5.5        | 11         | 44            |
| NV   | <b>Tierra Limpia, Brut Rose</b> Penedes, Spain                | <i>Trepat</i>         | 7.5        | 15         | 60            |
|      |                                                               |                       | 6.75       | 13.5       | 54            |

## WHITE

|      |                                                                    |                                    |            |            |               |
|------|--------------------------------------------------------------------|------------------------------------|------------|------------|---------------|
| 2024 | <b>Mila</b> , Rías Baixas, Spain                                   | <i>Albariño</i>                    | <b>3oz</b> | <b>6oz</b> | <b>bottle</b> |
| 2023 | <b>Menade</b> , Rueda, Spain                                       | <i>Verdejo</i>                     | 6.75       | 13.5       | 54            |
| NV   | <b>Le Naturel Zero Zero Blanco</b> , Navarra, Spain (Alcohol Free) | <i>Garnacha Blanca, Viura</i>      | 7          | 14         | 56            |
| 2024 | <b>Le Naturel</b> , Navarra, Spain                                 | <i>Garnacha Blanca</i>             | 4.75       | 9.5        | 38            |
| 2023 | <b>Pinord, Diorama</b> , Penedès, Spain                            | <i>Xarel-lo</i>                    | 5.5        | 11         | 44            |
| 2023 | <b>B.R.O.T., Blanc Inicial</b> , Penedes, Spain                    | <i>Xarel-lo, Riesling</i>          | 5.5        | 11         | 44            |
| 2024 | <b>La Vineyta, ' Pipa'</b> , Emporda, Spain                        | <i>Malvasia</i>                    | 6.5        | 13         | 52            |
| 2024 | <b>Orto Vins, Les Argiles</b> , Montsant, Spain                    | <i>Macabeo</i>                     | 6          | 12         | 48            |
| 2020 | <b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain                 | <i>Pedro Ximénez</i>               | 7          | 14         | 56            |
| 2023 | <b>Bico Amarelo</b> , Vinho Verde, Portugal                        | <i>Loureiro, Alvarinho, Avesso</i> | 6.5        | 13         | 52            |
| 2024 | <b>Aylin</b> , San Antonio, Chile                                  | <i>Sauvignon Blanc</i>             | 4.5        | 9          | 36            |
| 2023 | <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay                 | <i>Petit Manseng Blend</i>         | 6          | 12         | 48            |
| 2024 | <b>Redentore</b> , Veneto, Italy                                   | <i>Chardonnay</i>                  | 6.5        | 13         | 52            |
| 2024 | <b>Iniceri, Abisso</b> , Sicily, Italy                             | <i>Catarratto</i>                  | 6.5        | 13         | 52            |
| 2024 | <b>Leitz, Feinherb</b> , Rheingau, Germany                         | <i>Riesling</i>                    | 6.25       | 12.5       | 50            |
|      |                                                                    |                                    | 6.5        | 13         | 52            |

## ROSÉ & SKIN CONTACT

|      |                                                                 |                           |            |            |               |
|------|-----------------------------------------------------------------|---------------------------|------------|------------|---------------|
| 2024 | <b>Liquid Geography</b> , Bierzo, Spain                         | <i>Mencia</i>             | <b>3oz</b> | <b>6oz</b> | <b>bottle</b> |
| 2024 | <b>Torremilanos, El Porron de Lara</b> , Castilla Y Leon, Spain | <i>Tempranillo</i>        | 6          | 12         | 48            |
| 2024 | <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina         | <i>Pinot Noir</i>         | 6.75       | 13.5       | 54            |
| 2023 | <b>Christophe Avi</b> , Agenais, France                         | <i>Cabernet Sauvignon</i> | 5.5        | 11         | 44            |
| 2023 | <b>No Es Pituko</b> , Curicó Valley, Chile                      | <i>Sauvignon Blanc</i>    | 6.5        | 13         | 52            |
|      |                                                                 |                           | 5.75       | 11.5       | 46            |

## RED

|      |                                                                        |                               |            |            |               |
|------|------------------------------------------------------------------------|-------------------------------|------------|------------|---------------|
| 2019 | <b>Nucerro, Reserva</b> , Rioja, Spain                                 | <i>Tempranillo</i>            | <b>3oz</b> | <b>6oz</b> | <b>bottle</b> |
| 2021 | <b>Marqués de Tomares, Crianza</b> , Rioja, Spain                      | <i>Tempranillo</i>            | 7          | 14         | 56            |
| 2022 | <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>               | 6.5        | 13         | 52            |
| NV   | <b>Le Naturel Zero Zero Tinto</b> , Navarra, Spain (Alcohol Free)      | <i>Garnacha</i>               | 4.5        | 9          | 36            |
| 2022 | <b>Azul y Garanza</b> , Navarra, Spain                                 | <i>Garnacha</i>               | 4.75       | 9.5        | 38            |
| 2021 | <b>Raul Perez, Ultreia St. Jacques</b> , Bierzo, Spain                 | <i>Tempranillo</i>            | 5.25       | 10.5 (L)   | 59            |
| 2024 | <b>Sotabosc</b> , Montsant, Spain                                      | <i>Mencia</i>                 | 7          | 14         | 56            |
| 2021 | <b>Coster dels Olivers</b> , Priorat, Spain                            | <i>Garnacha, Cariñena</i>     | 6.25       | 12.5       | 50            |
| 2024 | <b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá                | <i>Cariñena, Garnacha</i>     | 8          | 16         | 64            |
| 2023 | <b>Primitivo Quiles, Cono 4</b> , Alicante, Spain                      | <i>Trepat Blend</i>           | 5.5        | 11         | 44            |
| 2021 | <b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain            | <i>Monastrell</i>             | 5          | 10         | 40            |
| 2022 | <b>Uva de Vida, Biográfico</b> , Toledo, Spain                         | <i>Garnacha, Piñuela</i>      | 7          | 14         | 56            |
| 2024 | <b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain                    | <i>Tempranillo, Graciano</i>  | 7.5        | 15         | 60            |
| 2020 | <b>Gota, Bergamota</b> , Dão, Portugal                                 | <i>Bobal</i>                  | 6          | 12         | 48            |
| 2023 | <b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled | <i>Touriga Nacional Blend</i> | 6.25       | 12.5       | 50            |
| 2023 | <b>Alpataco</b> , Patagonia, Argentina                                 | <i>Baga</i>                   | 5.5        | 11 (L)     | 62            |
| 2022 | <b>Quieto, Gran Corte</b> , Mendoza, Argentina                         | <i>Cabernet Sauvignon</i>     | 7.25       | 14.5       | 58            |
| 2021 | <b>Polkura</b> , Colchagua, Chile                                      | <i>Cabernet Franc, Malbec</i> | 7          | 14         | 56            |
| 2023 | <b>Casas del Bosque</b> , Casablanca, Chile                            | <i>Syrah</i>                  | 7.5        | 15         | 60            |
| 2022 | <b>Garage Wine Company, Revival</b> , Maule, Chile                     | <i>Pinot Noir</i>             | 7          | 14         | 56            |
| 2020 | <b>Alto de la Ballena</b> , Maldonado, Uruguay                         | <i>País</i>                   | 6          | 12         | 48            |
| 2022 | <b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley , Lebanon        | <i>Cabernet Franc Blend</i>   | 6.25       | 12.5       | 50            |
|      |                                                                        | <i>Cabernet Blend</i>         | 6.75       | 13.5       | 54            |

# SHERRY

## DRY

|                                           |                     |            |               |
|-------------------------------------------|---------------------|------------|---------------|
| <b>Jarana</b> , Lustau, 750mL             | <i>Fino</i>         | <b>3oz</b> | <b>bottle</b> |
| <b>La Cigarrera</b> , 375mL               | <i>Manzanilla</i>   | 6          | 48            |
| <b>Los Arcos</b> , Lustau, 750mL          | <i>Amontillado</i>  | 9.5        | 38            |
| <b>Carlos VII</b> , Alvear, 375mL         | <i>Amontillado</i>  | 6.5        | 52            |
| <b>Península</b> , Lustau, 750mL          | <i>Palo Cortado</i> | 14         | 56            |
| <b>15 Años</b> , El Maestro Sierra, 375mL | <i>Oloroso</i>      | 9          | 72            |
| <b>Caton</b> , Alvear, 375mL              | <i>Oloroso</i>      | 13         | 52            |
|                                           |                     | 13.5       | 54            |

## SWEET

|                                          |                      |            |               |
|------------------------------------------|----------------------|------------|---------------|
| <b>Bodegas Gómez Nevado</b> , 750mL      | <i>Abocado</i>       | <b>3oz</b> | <b>bottle</b> |
| <b>East India Solera</b> , Lustau, 750mL | <i>Oloroso Dulce</i> | 11         | 88            |
| <b>Nectar</b> , Gonzalez Byass, 375mL    | <i>Pedro Ximénez</i> | 9.5        | 76            |
| <b>Solera 1927</b> , Alvear, 375mL       | <i>Pedro Ximénez</i> | 10         | 40            |
|                                          |                      | 17         | 68            |

# WINE FLIGHTS

|                                                                                                                                                                                         |  |      |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|------|
| 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)       |  | 14.5 |
| <b>BIO-CURIOUS</b> Diorama / Abisso / Biografico<br>Many of our wines use Biodynamic farming practices, here are three incredible examples                                              |  | 17   |
| <b>ACID TRIP</b> Bico Amarelo / B.R.O.T. / Baga Novo<br>High. Acid. Wines.                                                                                                              |  | 16.5 |
| <b>NEW WORLD, OLD SCHOOL</b> Saurus Rosé / Revival País / Ballena Classico<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>360 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,<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 |
|----------------------------------------------------------------------------------------------|----|

|                                                                                                                              |      |
|------------------------------------------------------------------------------------------------------------------------------|------|
| <b>ALEBRIJES</b><br>Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,<br>Aquafaba, Dragon Fruit & Tangerine Powders | 13.5 |
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|                                                                                               |    |
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| <b>SIDE HUSTLE</b><br>Lustau Solera Reserva Brandy, Bénédictine,<br>Pineapple, Lemon, Barcava | 14 |
|-----------------------------------------------------------------------------------------------|----|

|                                                                                                        |      |
|--------------------------------------------------------------------------------------------------------|------|
| <b>BOURBON SPICE RACK</b><br>Four Roses, Cardamaro, Maple Syrup,<br>Lemon, Cardamom & Lavender Bitters | 13.5 |
|--------------------------------------------------------------------------------------------------------|------|

|                                                                             |    |
|-----------------------------------------------------------------------------|----|
| <b>IPANEMA</b><br>P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon | 14 |
|-----------------------------------------------------------------------------|----|

|                                                                                                                      |    |
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| <b>LAIRD’S WAY</b><br>Monkey Shoulder Scotch, Dolin Rouge Vermouth,<br>Sfumato Rhubarb Amaro, Orange, Walnut Bitters | 15 |
|----------------------------------------------------------------------------------------------------------------------|----|

# GINTONICS

|                                                   |    |
|---------------------------------------------------|----|
| Inspired by three of Spain’s most iconic regions. | 15 |
|---------------------------------------------------|----|

|                                                                                                           |  |
|-----------------------------------------------------------------------------------------------------------|--|
| <b>CATALAN</b><br>Paco Pepe Andalucían Gin, Fever Tree Mediterranean Tonic,<br>Grapefruit, Lime, Rosemary |  |
|-----------------------------------------------------------------------------------------------------------|--|

|                                                                                                                      |  |
|----------------------------------------------------------------------------------------------------------------------|--|
| <b>VALENCIAN</b><br>Paco Pepe Andalucían Gin, Fever Tree Indian Tonic,<br>Orange Blossom Water, Lemon, Orange, Thyme |  |
|----------------------------------------------------------------------------------------------------------------------|--|

|                                                                                                   |  |
|---------------------------------------------------------------------------------------------------|--|
| <b>GALICIAN</b><br>Paco Pepe Andalucían Gin, Fever Tree Indian Tonic,<br>Lemon, Green Apple, Mint |  |
|---------------------------------------------------------------------------------------------------|--|

# SANGRIA

|                                                                                                                          |              |                |
|--------------------------------------------------------------------------------------------------------------------------|--------------|----------------|
| <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> | <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> |
|                                                                                                  | 11           | 39             |

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

# BEER

|                                                                                                                                                                 |             |              |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------|--------------|
| <b>DRAFT</b><br>Neshaminy Creek, Post Up Pilsner—PA<br>Troegs, Perpetual IPA—PA<br>Yards Brewing Co., Philly Pale—PA<br>New Trail Brewing, Crisp Amber Lager—PA | <b>caña</b> | <b>doble</b> |
|                                                                                                                                                                 | 3.75        | 7.5          |
|                                                                                                                                                                 | 4.25        | 8.5          |
|                                                                                                                                                                 | 3.75        | 7.5          |
|                                                                                                                                                                 | 3.5         | 7            |

## BOTTLES & CANS

|                                                  |      |
|--------------------------------------------------|------|
| Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT | 7.5  |
| Yuengling, Lager—PA                              | 6    |
| Peroni, Lager—Italy                              | 8    |
| Mahou, Cinco Estrellas, Lager—Spain (16oz)       | 7    |
| Narragansett Lager (16oz.)—RI                    | 6    |
| Victory, Prima Pils—PA                           | 8    |
| Troegs, Dreamweaver Wheat—PA                     | 7.5  |
| Estrella Damm, Daura Gluten-Free Lager—Spain     | 8.5  |
| Ommegang, Hennepin Farmhouse Ale—NY              | 12   |
| 2SP Brewing Co., Up and Out IPA—PA               | 8    |
| Founders, All Day IPA—MI                         | 7    |
| Neshaminy Creek, J.A.W.N. APA—PA                 | 8    |
| Lagunitas, Maximus IPA—CA                        | 8.5  |
| Allagash, Tripel—ME                              | 11   |
| Embark, Old Marauder Cider—NY                    | 10.5 |
| Trabanco, Natural Cider—Spain (700mL)            | 36   |