

# barcelona

## BRUNCH

### CHARCUTERIE & CHEESE

7 For One | 19.5 For Three

|                                                                                             |
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| <b>JAMÓN SERRANO</b><br>Castilla Y León, ES<br>15-20 Months Cured Ham. Tender, Salty, Sweet |
| <b>SPECK</b><br>Alto Adige, IT<br>Spice-Rubbed Ham. Smoky, Lean                             |
| <b>CHORIZO BLANCO</b><br>New Jersey, US<br>Slow Aged Pork Sausage, Garlic                   |
| <b>FUET</b><br>Catalunya, ES<br>Pork Sausage. Rich, Garlic, Black Pepper                    |
| <b>CHORIZO PICANTE</b><br>La Rioja, ES<br>Pork Sausage. Smoky, Spicy, Pimentón              |
| <b>SORIA CHORIZO</b><br>California, US<br>Pimentón Pork Sausage. Smoky, Garlicky            |
| <b>BASQUE SALAMI</b><br>Illinois, US<br>Berkshire Pork, Peppery, Fruity                     |

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| <b>‘NDUJA</b><br>Illinois, US<br>Spreadable Pork Sausage, Calabrian Chili, Pork Jowl                        |
| <b>DRUNKEN GOAT</b><br>Murcia, ES<br>Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked                 |
| <b>VALDEÓN</b><br>Castilla Y León, ES<br>Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent |
| <b>CAÑA DE CABRA</b><br>Murcia, ES<br>Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild                 |
| <b>CABRA ROMERO</b><br>Murcia, ES<br>Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy    |

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| <b>SMOKIN' GOAT</b><br>Islas Canarias, ES<br>Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild      |
| <b>AGED MANCHEGO</b><br>Castilla-La Mancha, ES<br>Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex |
| <b>AGED MAHÓN</b><br>Islas Baleares, ES<br>Hard, Cow's Milk, Aged 1 Year, Olive Oil Rubbed. Salty, Sharp     |
| <b>MAHÓN</b><br>Islas Baleares, ES<br>Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty                  |
| <b>DÉLICE DE BOURGOGNE</b><br>Burgundy, FR<br>Triple-Crème, Cow's Milk, Mold Rind Mushroomy, Smooth Tangy    |

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| <b>JAMÓN MANGALICA</b><br>Castilla Y León, ES<br>Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty | 14 |
| <b>WOOLY WOOLY</b><br>Castilla-La Mancha, ES<br>Aged 5 Months Semi Firm Sheep. Black Pepper, Garlic, Nutty                | 10 |
| <b>WAGYU CECINA</b><br>Illinois, US<br>Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smoky               | 14 |
| <b>APERITIVO BOARD</b><br>An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks                      | 26 |
| <i>Patatas Bravas, Olives, Almonds, Guindilla Peppers, Mahón, Aged Manchego, Fuet, Jamón Serrano</i>                      |    |

### TAPAS

|                                                                         |      |
|-------------------------------------------------------------------------|------|
| <b>OLIVE OIL PANCAKES</b><br>Cinnamon Butter, Maple Syrup               | 8    |
| <b>STEAK &amp; EGGS*</b><br>Red Chimichurri                             | 14.5 |
| <b>VEGETABLE BENEDICT</b><br>Spinach, Hollandaise, Mushrooms            | 7.5  |
| <b>SERRANO BENEDICT</b><br>Hollandaise                                  | 8.5  |
| <b>MANGALICA ESTRELLADOS</b><br>Hand-Cut Fries, Sunny Egg, Garlic Aioli | 11   |
| <b>CHORIZO MIGAS</b><br>Sunny Side Up Egg, Sofrito                      | 9.5  |
| <b>SPINACH &amp; CHICKPEA CAZUELA</b><br>Lemon Zest, Cumin, Onions      | 8.5  |
| <b>HOUSE MARINATED OLIVES</b><br>Garlic, Thyme, Citrus, Giardiniera     | 5    |
| <b>ROASTED CAULIFLOWER</b><br>Green Goddess Sauce                       | 8.5  |
| <b>BRUSSELS SPROUTS</b><br>Salbitxada                                   | 8.5  |
| <b>BEETS</b><br>Saffron, Orange, Oregano                                | 8.5  |
| <b>EGGPLANT CAPONATA</b><br>Bell Peppers, Onions, Basil                 | 5.5  |
| <b>CARROTS</b><br>Chermoula, Tahini Vinaigrette                         | 8.5  |
| <b>QUESO A LA PLANCHA</b><br>Caña De Cabra, Membrillo                   | 9.5  |
| <b>SWEET POTATO HUMMUS</b><br>Tahini, Spiced Pepitas                    | 7.5  |
| <b>WHIPPED RICOTTA</b><br>Texas Honey, Bee Pollen, Focaccia             | 10.5 |

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| <b>POTATO TORTILLA</b><br>Chive Sour Cream                        | 7    |
| <b>PATATAS BRAVAS</b><br>Salsa Brava, Garlic Aioli                | 8    |
| <b>HAMACHI CRUDO*</b><br>Aji Amarillo, Radish, Cilantro           | 14.5 |
| <b>BOQUERONES</b><br>Castelvetrano Olives, Orange Zest, Piquillos | 7    |
| <b>STEAMED MUSSELS</b><br>Saffron Sofrito, Chorizo                | 14   |
| <b>GAMBAS AL AJILLO</b><br>Guindilla Pepper, Scallions, Garlic    | 9.5  |
| <b>GRILLED OYSTERS</b><br>Harissa, Sherry Vinegar                 | 14.5 |
| <b>CHICKEN THIGH</b><br>Aji Verde                                 | 9.5  |
| <b>ALBONDIGAS</b><br>Spiced Meatballs In Jamón-Tomato Sauce       | 9.5  |
| <b>JAMÓN &amp; MANCHEGO CROQUETAS</b><br>Garlic Aioli             | 7    |
| <b>CHORIZO W/ SWEET &amp; SOUR FIGS</b><br>Sherry Vinegar, Garlic | 9    |
| <b>SPICED BEEF EMPANADAS</b><br>Red Pepper Sauce                  | 8    |
| <b>TRUFFLED BIKINI</b><br>Speck, Riojana                          | 9    |
| <b>BACON-WRAPPED DATES</b><br>Valdeón Mousse                      | 8    |
| <b>PORK BELLY</b><br>Cherry Pepper Chimichurri                    | 10.5 |

### SALADS

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| <b>KALE SALAD</b><br>Apricots, Orange, Almonds, Feta, Onions | 10 |
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### LARGE PLATES

|                                                                                        |         |
|----------------------------------------------------------------------------------------|---------|
| <b>BRUNCH FIDEOS</b><br>Chorizo, Gaucho Sausage, Sunny Egg                             | 14.5    |
| <b>HALF / FULL</b>                                                                     |         |
| <b>PAELLA VERDURAS</b><br>Squash, Brussels Sprouts, Carrots, Cauliflower, Garlic Aioli | 18 / 36 |
| <b>PAELLA MARISCOS</b><br>Calamari, Mussels, Shrimp                                    | 29 / 58 |
| <b>PAELLA SALVAJE</b><br>Chicken, Chorizo, Gaucho Sausage, Chickpeas                   | 28 / 56 |
| <b>PARRILLADA BARCELONA*</b><br>NY Strip Steak, Chicken, Gaucho Sausage, Pork Loin     | 33 / 66 |

### DESSERTS

|                                                                |    |
|----------------------------------------------------------------|----|
| <b>FLAN CATALÁN</b>                                            | 8  |
| <b>OLIVE OIL CAKE</b><br>Sea Salt                              | 10 |
| <b>BASQUE BURNT CHEESECAKE</b><br>Luxardo Cherries             | 10 |
| <b>CHOCOLATE CAKE</b><br>Coffee Crème Anglaise, Almond Crumble | 9  |
| <b>ARROZ CON LECHE</b><br>Marcona Almonds, Cinnamon            | 7  |

### EXECUTIVE CHEF ELLIE HENDERSON

\*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, 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     |
| 2023 | <b>Menade</b> , Rueda, Spain                                    | <i>Verdejo</i>                     | 6    | 12   | 48     |
| 2024 | <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     |
| 2021 | <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>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay             | <i>Chardonnay</i>                  | 5    | 10   | 40     |
| 2023 | <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay              | <i>Petit Manseng Blend</i>         | 6.5  | 13   | 52     |
| 2024 | <b>Leitz, Feinherb</b> , Rheingau, Germany                      | <i>Riesling</i>                    | 6.5  | 13   | 52     |
| NV   | <b>Leitz, Eins Zwei Zero (alcohol free)</b> , Rheingau, Germany | <i>Riesling</i>                    | 4.75 | 9.5  | 38     |

ROSÉ & SKIN CONTACT

|      |                                                         |                           |      |      |        |
|------|---------------------------------------------------------|---------------------------|------|------|--------|
| 2024 | <b>Liquid Geography</b> , Bierzo, Spain                 | <i>Mencía</i>             | 3oz  | 6oz  | bottle |
| 2024 | <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina | <i>Pinot Noir</i>         | 5    | 10   | 40     |
| 2024 | <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>    | 5.75 | 11.5 | 46     |

RED

|      |                                                                        |                               |      |      |        |
|------|------------------------------------------------------------------------|-------------------------------|------|------|--------|
| 2019 | <b>Nucerro, Reserva</b> , Rioja, Spain                                 | <i>Tempranillo</i>            | 3oz  | 6oz  | bottle |
| 2021 | <b>Marqués de Tomares, Crianza</b> , Rioja, Spain                      | <i>Tempranillo</i>            | 6    | 12   | 48     |
| 2022 | <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 |
| 2019 | <b>Alberto Orte, A Portela</b> , Valdeorras, Spain                     | <i>Mencía</i>                 | 6.5  | 13   | 52     |
| 2024 | <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>             | 5    | 10   | 40     |
| 2021 | <b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain            | <i>Garnacha, Piñuela</i>      | 6    | 12   | 48     |
| 2022 | <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 |
| 2022 | <b>Quieto, Gran Corte</b> , Mendoza, Argentina                         | <i>Cabernet Franc, Malbec</i> | 6.5  | 13   | 52     |
| 2021 | <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     |
| 2023 | <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    | 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>   | 8.5  | 34     |
|  | <b>Almacenista, ‘Gonzalez Obregon'</b> , Lustau, 500mL | <i>Amontillado</i>  | 10   | 60     |
|  | <b>Los Arcos</b> , Lustau, 750mL                       | <i>Amontillado</i>  | 6    | 48     |
|  | <b>Carlos VII</b> , Alvear, 375mL                      | <i>Amontillado</i>  | 14   | 56     |
|  | <b>Península</b> , Lustau, 750mL                       | <i>Palo Cortado</i> | 9    | 72     |
|  | <b>15 Años</b> , El Maestro Sierra, 375mL              | <i>Oloroso</i>      | 13   | 52     |
|  | <b>Asuncion</b> , Alvear, 375mL                        | <i>Oloroso</i>      | 13.5 | 54     |

SWEET

|  |                                          |                      |     |        |
|--|------------------------------------------|----------------------|-----|--------|
|  |                                          |                      | 3oz | bottle |
|  | <b>Bodegas Gómez Nevado</b> , 750mL      | <i>Abocado</i>       | 10  | 80     |
|  | <b>East India Solera</b> , Lustau, 750mL | <i>Oloroso Dulce</i> | 9   | 72     |
|  | <b>Solera 1927</b> , Alvear, 375mL       | <i>Pedro Ximénez</i> | 15  | 60     |
|  | <b>Nectar</b> , Gonzalez Byass, 375mL    | <i>Pedro Ximénez</i> | 9   | 36     |

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.                                                                                                             |  | 16   |  |
|                | <b>NEW WORLD, OLD SCHOOL</b> Cerro Chapeau Chardonnay / Saurus Pinot Noir Rose / Revival Pais<br>3 wines from the New World with “Old School” classic character                   |  | 14.5 |  |

COCKTAILS

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| <b>BLOODY MARY</b><br>Deep Ellum 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>Reyka 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, 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,<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, Grapefruit, Lime, Rosemary |  |
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| <b>VALENCIAN</b><br>Paco Pepe Andalucian 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- ALCOHOLIC WHITE OR RED SANGRIA</b><br>NA red or White wine, Fever Tree Grapefruit, Lemon, Guava Nectar, Grapefruit. | <b>glass</b> | <b>pitcher</b> |
|                                                                                                                             | 9.5          | 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> | <b>pitcher</b> |
|                                                                                                  | 10.5         | 38             |

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

BEER

BOTTLES & CANS

|                                                  |     |
|--------------------------------------------------|-----|
| Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT | 7   |
| Avery, Island Rascal, Belgian White Ale—CO       | 9.5 |
| Martin House, True Love Raspberry Sour—TX        | 8   |
| Wild Acre, Texas Blonde—TX                       | 7.5 |
| Hitachino, Nest White—Japan                      | 14  |
| Deep Ellum, IPA—TX                               | 7.5 |
| Founders, All Day IPA—MI                         | 6.5 |
| Lagunitas, Maximus IPA—CA                        | 8   |
| Lone Pint, Yellow Rose IPA—TX                    | 12  |
| Manhattan Project, Half Life Hazy IPA—TX         | 8   |
| Austin Eastciders, Original Dry Cider—TX         | 7.5 |
| Isastegi, Sagardo Natural Cider (750mL)—Spain    | 28  |