

# barcelona

## CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

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

**FUET**  
Catalunya, ES  
Pork Sausage. Rich, Garlic, Black Pepper

**SOBRASADA**  
California, US  
Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón

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

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

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

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

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

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

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

**AGED MAHÓN**  
Islas Baleares, ES  
Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp

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

**SMOKIN' GOAT**  
Islas Canarias, ES  
Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild

**ALISIOS**  
Islas Canarias, ES  
Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp

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

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

**MARINATED MAHÓN**  
Islas Baleares, ES  
Firm, Cow's Milk, Aged 4 Months In Herbed Citrus Oil

**TETILLA**  
Galicia, ES  
Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy

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

**LOMO IBÉRICO DE BELLOTA** 16  
Castilla Y León, ES  
Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón

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

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

*Jamón Serrano, Chorizo Blanco, Idiazábal, Manchego, Eggplant Caponata, House Marinated Olives, Pickled Guindilla Peppers, Patatas Bravas*

## TAPAS

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

**ESCALIVADA** 7.5  
Eggplant, Red Peppers, Sherry Vinaigrette

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

**GREEN BEANS \*\*** 9.5  
Bilbaina Sauce, Almonds

**CHAMPIÑONES A LA PLANCHA** 10.5  
Mint, Confit Garlic

**RAINBOW CARROTS** 9.5  
Mojo Verde Canario

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

**CAULIFLOWER\*\*** 9.5  
Romesco

**BROCCOLINI** 10.5  
Garlic, Red Pepper Flakes, Lemon

**BRUSSELS SPROUTS** 11  
Pomegranate, Pickled Onions

**CRISPY OYSTER MUSHROOMS** 12.5  
Mojo Verde Aioli

**ROASTED SWEET POTATOES** 9.5  
Pomegranate Dressing

**ARTICHOKE HUMMUS** 8.5  
Pepitas, Olive Oil

**TRUFFLE SHEEP'S CHEESE** 9.5  
Pimentón, Truffle Honey

**BURRATA\*\*** 11.5  
Figs Confit, Arugula

**FRIED DUCK EGG\*** 19.5  
Potato Purée, Fresh Truffle

**POTATO TORTILLA** 7.5  
Chive Sour Cream

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

**BOQUERONES** 7  
Green Olives, Piquillo Peppers

**TUNA TARTAR\*** 17  
Ajo Blanco, Shallots

**SALPICÓN DE MARISCOS** 13.5  
Octopus, Scallops, Gambas, Mussels

**TXIPIRONES EN SU TINTA** 15  
Calamari, Squid Ink, Rice

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

**MUSSELS** 14.5  
Sofrito

**PULPO A LA GALLEGA** 16.5  
Potatoes, Sweet Pimentón, Olive Oil

**SALMON A LA PLANCHA\*** 14.5  
Arugula, Olive Oil, Pickled Onions

**POLLO FRITO\*\*** 10  
Roasted Tomato Sauce, Almonds, Pickled Onions

**DUCK MAGRET\*** 16  
Fingerling Potatoes, Mojo Picon

**PORK BELLY** 10.5  
Celery Root Purée, Red Wine Glaze

**TRUFFLED BIKINI** 10.5  
Jamón Serrano, Fresh Mahón, Garlic Aioli

**BACON WRAPPED DATES** 8  
Valdeón Mousse

**JAMÓN & MANCHEGO CROQUETAS** 7.5  
Garlic Aioli

**CHORIZO W/ SWEET & SOUR FIGS** 11.5  
Sherry Vinegar, Garlic

**CARRILERAS DE CERDO** 17.5  
Parsnip Purée

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

**SPICED BEEF EMPANADAS** 8.5  
Red Pepper Sauce

**BONE MARROW** 14.5  
Bacon Mostarda

**LAMB CHOPS\*** 19.5  
Roasted Eggplant Purée

**FLANK STEAK\*** 15.5  
Chimichurri

**WAGYU BEEF CARPACCIO\*** 13.5  
Manchego, Capers, Mustard

## SALADS

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

**BEET SALAD\*\*** 8.5  
Mint Yogurt, Lemon, Walnuts

## LARGE PLATES

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

**WHOLE ROASTED BRANZINO** 29.5  
Arugula Salad, Fingerling Potatoes

**PAELLA VERDURAS** 19 / 38  
Zucchini, Yellow Squash, Green Beans, Red Peppers, Pickled Onions

**PAELLA SALVAJE** 28 / 56  
Chicken, Gaucho Sausage, Chorizo, Pork Belly, Pickled Onions

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

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

## 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  
Confit Figs, Sherry vinager

**CREPAS WITH SEASONAL FRUIT\*\*** 8.5  
Stewed Apples, Citrus Cream, Walnuts

**ARROZ CON LECHE** 7  
Vanilla Bean

## EXECUTIVE CHEF CESAR MAYORGA | SOUS CHEF CRISTOFER RUIZ

\*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. Items marked with \*\* are related to tree nuts. 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>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain | <i>Macabeo Blend</i>  | 7          | 14         | 56            |
| NV   | <b>Tierra Limpia, Brut Rosé</b> Penedès, Spain                | <i>Trepat</i>         | 6.5        | 13         | 52            |

## WHITE

|      |                                                                 |                            |            |            |               |
|------|-----------------------------------------------------------------|----------------------------|------------|------------|---------------|
| 2024 | <b>Mila</b> , Rías Baixas, Spain                                | <i>Albariño</i>            | <b>3oz</b> | <b>6oz</b> | <b>bottle</b> |
| 2024 | <b>Rezabal</b> , Getariako Txakolina, Spain                     | <i>Hondarribi Zuri</i>     | 6.5        | 13         | 52            |
| 2024 | <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            |
| 2020 | <b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain              | <i>Pedro Ximénez</i>       | 6          | 12         | 48            |
| 2023 | <b>Asnella</b> , Vinho Verde, Portugal                          | <i>Arinto, Loureiro</i>    | 5.5        | 11         | 44            |
| 2024 | <b>Aylin</b> , San Antonio, Chile                               | <i>Sauvignon Blanc</i>     | 5.5        | 11         | 44            |
| 2025 | <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>Iniceri, Abisso</b> , Sicily, Italy                          | <i>Catarratto</i>          | 6          | 12         | 48            |
| 2024 | <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>             | <b>3oz</b> | <b>6oz</b> | <b>bottle</b> |
| 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            |
| 2024 | <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>            | <b>3oz</b> | <b>6oz</b> | <b>bottle</b> |
| 2020 | <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            |
| 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>             | 5          | 10         | 40            |
| 2021 | <b>Primitivo Quiles, Cono 4</b> , Alicante, Spain                      | <i>Monastrell</i>             | 4.75       | 9.5        | 38            |
| 2022 | <b>Uva de Vida, Biográfico</b> , Toledo, Spain                         | <i>Tempranillo, Graciano</i>  | 7          | 14         | 56            |
| 2024 | <b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain                    | <i>Bobal</i>                  | 6          | 12         | 48            |
| 2022 | <b>Filipe Ferreira</b> , Douro, Portugal                               | <i>Touriga Nacional Blend</i> | 5.75       | 11.5       | 46            |
| 2023 | <b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled | <i>Baga</i>                   | 5.5        | 11         | (L) 62        |
| 2021 | <b>Peñalolen</b> , Maipo, Chile                                        | <i>Cabernet Sauvignon</i>     | 6.75       | 13.5       | 54            |
| 2022 | <b>Quieto, Gran Corte</b> , Mendoza, Argentina                         | <i>Cabernet Franc, Malbec</i> | 6.5        | 13         | 52            |
| 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            |
| 2022 | <b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley , Lebanon        | <i>Cabernet Blend</i>         | 6          | 12         | 48            |

# SHERRY

## DRY

|                                                        |                     |            |               |
|--------------------------------------------------------|---------------------|------------|---------------|
| <b>Jarana</b> , Lustau, 750mL                          | <i>Fino</i>         | <b>3oz</b> | <b>bottle</b> |
| <b>La Cigarrera</b> , 375mL                            | <i>Manzanilla</i>   | 5.5        | 44            |
| <b>Almacenista, ‘Gonzalez Obregon’</b> , Lustau, 500mL | <i>Amontillado</i>  | 8          | 32            |
| <b>Los Arcos</b> , Lustau, 750mL                       | <i>Amontillado</i>  | 11         | 66            |
| <b>Península</b> , Lustau, 750mL                       | <i>Palo Cortado</i> | 6          | 48            |
| <b>15 Años</b> , El Maestro Sierra, 375mL              | <i>Oloroso</i>      | 8.5        | 68            |
| <b>Marques de Poley</b> , Toro Albala, 375mL           | <i>Oloroso</i>      | 12         | 48            |
|                                                        |                     | 10         | 60            |

## 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> | 10         | 80            |
| <b>Nectar</b> , Gonzalez Byass, 375mL    | <i>Pedro Ximénez</i> | 8.5        | 68            |
| <b>Toro Albala</b> , 1988, 750mL         | <i>Pedro Ximénez</i> | 9          | 36            |
| <b>Solera 1927</b> , Alvear, 375mL       | <i>Pedro Ximénez</i> | 20         | 160           |
|                                          |                      | 16         | 64            |

# 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)              |  | 13.5 |
| <b>BIO-CURIOUS</b> Diorama / Sotabosc / Biografico<br>Many of our wines use Biodynamic farming practices, here are three incredible examples                                                   |  | 15   |
| <b>ACID TRIP</b> Rezabal / 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

|                                                                                                                    |              |                |
|--------------------------------------------------------------------------------------------------------------------|--------------|----------------|
| <b>BEES &amp; BAYS</b> (No ABV)<br>Lime, Salted Honey Syrup, Cardamom Bitters<br>Sparkling Water, Torched Bay Leaf | <b>glass</b> | <b>pitcher</b> |
|                                                                                                                    | 10.5         | 38             |

|                                                                                                                      |              |                |
|----------------------------------------------------------------------------------------------------------------------|--------------|----------------|
| <b>TEA TIME</b> (No ABV)<br>Blue Flower Earl Grey Tea, Blueberry Shrub,<br>Salted Honey Syrup, Lemon, Aquafaba, Mint | <b>glass</b> | <b>pitcher</b> |
|                                                                                                                      | 4.25         | 8.5            |

|                                                                                            |              |                |
|--------------------------------------------------------------------------------------------|--------------|----------------|
| <b>PICA PICA</b><br>360 Vodka, Cappelletti Aperitivo, Orange,<br>Lemon, Aquafaba, Jalapeño | <b>glass</b> | <b>pitcher</b> |
|                                                                                            | 12.5         |                |

|                                                                                     |              |                |
|-------------------------------------------------------------------------------------|--------------|----------------|
| <b>GIN &amp; JUS**</b><br>Paco Pepe Gin, Lime, Green Grape, Pink Peppercorn, Ginger | <b>glass</b> | <b>pitcher</b> |
|                                                                                     | 11           |                |

|                                                                                              |              |                |
|----------------------------------------------------------------------------------------------|--------------|----------------|
| <b>DOS PENÍNSULAS</b><br>Libélula Joven Tequila, Lustau Palo Cortado<br>Lemon, Agave, Nutmeg | <b>glass</b> | <b>pitcher</b> |
|                                                                                              | 13           |                |

|                                                                                                                             |              |                |
|-----------------------------------------------------------------------------------------------------------------------------|--------------|----------------|
| <b>ALEBRIJES</b><br>Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,<br>Aquafaba, Dragonfruit & Tangerine Powders | <b>glass</b> | <b>pitcher</b> |
|                                                                                                                             | 13.5         |                |

|                                                                                     |              |                |
|-------------------------------------------------------------------------------------|--------------|----------------|
| <b>SIDE HUSTLE</b><br>Raynal VSOP Brandy, Bénédictine,<br>Pineapple, Lemon, Barcava | <b>glass</b> | <b>pitcher</b> |
|                                                                                     | 13           |                |

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

|                                                                             |              |                |
|-----------------------------------------------------------------------------|--------------|----------------|
| <b>IPANEMA</b><br>P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon | <b>glass</b> | <b>pitcher</b> |
|                                                                             | 13           |                |

|                                                                                                              |              |                |
|--------------------------------------------------------------------------------------------------------------|--------------|----------------|
| <b>LAIRD’S LANE</b><br>Monkey Shoulder Scotch, Cappelletti,<br>Pasubio Vino Amaro, Orange, Angostura Bitters | <b>glass</b> | <b>pitcher</b> |
|                                                                                                              | 15           |                |

# GINTONICS

|                                                   |              |                |
|---------------------------------------------------|--------------|----------------|
| Inspired by three of Spain’s most iconic regions. | <b>glass</b> | <b>pitcher</b> |
|                                                   | 10.5         | 38             |

|                                                                                                |              |                |
|------------------------------------------------------------------------------------------------|--------------|----------------|
| <b>CATALAN</b><br>Paco Pepe Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime,<br>Rosemary | <b>glass</b> | <b>pitcher</b> |
|                                                                                                | 13           | 52             |

|                                                                                                           |              |                |
|-----------------------------------------------------------------------------------------------------------|--------------|----------------|
| <b>VALENCIAN</b><br>Paco Pepe Gin, Fever Tree Indian Tonic,<br>Orange Blossom Water, Lemon, Orange, Thyme | <b>glass</b> | <b>pitcher</b> |
|                                                                                                           | 13           | 52             |

|                                                                                        |              |                |
|----------------------------------------------------------------------------------------|--------------|----------------|
| <b>GALICIAN</b><br>Paco Pepe Gin, Fever Tree Indian Tonic,<br>Lemon, Green Apple, Mint | <b>glass</b> | <b>pitcher</b> |
|                                                                                        | 13           | 52             |

# SANGRIA

|                                                                                                  |              |                |
|--------------------------------------------------------------------------------------------------|--------------|----------------|
| <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, Blue Ridge Vodka,<br>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          |
| Port City, Optimal Wit—D.C.         | 4           | 8            |
| DC Brau, Public Pale Ale—D.C.       | 4.25        | 8.5          |
| Aslin, Orange Starfish, Hazy IPA—VA | 4.25        | 8.5          |

## BOTTLES & CANS

|                                               |             |              |
|-----------------------------------------------|-------------|--------------|
| Clausthaler, Non-Alcoholic—Germany            | <b>caña</b> | <b>doble</b> |
|                                               | 4.25        | 8.5          |
| Heineken, Light—Holland                       | 4           | 8            |
| Pabst Blue Ribbon (16oz.)—IL                  | 4.25        | 8.5          |
| Estrella Damm, Daura Gluten-Free Lager—Spain  | 4.25        | 8.5          |
| Peroni, Lager—Italy                           |             |              |
|                                               | 4.25        | 8.5          |
| Founders, All Day IPA—MI                      |             |              |
|                                               | 4.25        | 8.5          |
| Atlas, Ponzi IPA—D.C.                         |             |              |
|                                               | 4.25        | 8.5          |
| Atlas, Blood Orange Gose—D.C.                 |             |              |
|                                               | 4.25        | 8.5          |
| Flying Dog, The Truth Imperial IPA—MD         |             |              |
|                                               | 4.25        | 8.5          |
| Austin Eastciders, Original Dry Cider—TX      |             |              |
|                                               | 4.25        | 8.5          |
| Isastegi, Sagardo Natural Cider (750mL)—Spain |             |              |
|                                               | 4.25        | 8.5          |