

# barcelona

## CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

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

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

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

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

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

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

**BASQUE SALAMI**  
Illinois, US  
Berkshire Pork, Peppery, Fruity

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

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

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

**MAHÓN**  
Islas Baleares, ES  
Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty

**CANA DE CABRA**  
Murcia, Spain  
Soft, Goat's Milk, Aged 45 Days, Mild, Citrus, Creamy

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

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

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

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

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

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

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

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

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

**DUCK PROSCIUTTO** 16  
New York, US  
Moulard Dark Breast. Spiced, Tender, Sweet

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

*Patatas Bravas, Jamón Serrano, Basque Salami, Idiazábal, Manchego, Marcona Almonds, Marinated Olives, Guindilla Peppers, Caponata*

## TAPAS

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

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

**CAULIFLOWER** 9  
Turmeric-Tahini Vinaigrette, Pickled Onions

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

**CHAMPIÑONES** 10.5  
Salsa Verde, Red Wine Vinaigrette

**RAINBOW CARROTS** 8.5  
Pistachios, Spinach

**GREEN BEANS** 7.5  
Garlic, Guindilla Peppers

**BRUSSELS SPROUTS** 9.5  
Apple Vinaigrette, Fresno Pepper

**CRISPY OYSTER MUSHROOMS** 12.5  
Mojo Verde Aioli

**HOUSE MADE FOCACCIA** 5  
Rosemary, Sea Salt

**WHIPPED SHEEP'S CHEESE** 8.5  
*Queen's Harvest*  
Pimentón, Truffle Honey

**BURRATA** 10.5  
Spaghetti Squash, Harissa Honey

**HUMMUS** 7.5  
Tahini, Lavash

**PAN CON TOMATE** 7  
*Earth-n-Eats Farm*  
La Boella Olive Oil, Sea Salt

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

**POTATO TORTILLA** 7.5  
Chive Sour Cream

**SWEET POTATO** 8.5  
Mustard Vinaigrette

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

**MARINATED BOQUERONES** 7  
Green Olives, Piquillo Peppers

**SEA SCALLOPS** 18.5  
Sweet Potato Purée

**PULPO A LA PARRILLA** 16.5  
Fingerling Potatoes, Olives

**SALMON A LA PLANCHA** 14.5  
Vizcaina, Gremolata

**MUSSELS AL DIABLO** 14.5  
Sofrito

**GRILLED CHICKEN THIGH** 10.5  
Aji Verde

**BACON-WRAPPED DATES** 8.5  
Valdeón Mousse

**JAMÓN & MANCHEGO CROQUETAS** 7.5  
Garlic Aioli

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

**PORK BELLY** 10.5  
Mojo Rojo

**FLANK STEAK** 15.5  
Chimichurri

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

**WAGYU CARPACCIO\*** 13  
Capers, Mustard Vinaigrette

**BONE MARROW** 15.5  
Charred Scallion Purée, Crispy Shallots

**SPICED BEEF EMPANADAS** 8.5  
Red Pepper Sauce

## SALADS

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

**PICKLED BEETS** 8.5  
Balsamic Vinaigrette, Crème Fraîche

**KALE SALAD\*\*** 9  
*Earth N Eats*  
Pears, Walnuts

## LARGE PLATES

**WHOLE ROASTED BRANZINO** 29.5  
Baby Carrots, Kale Salad

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

**SQUID FIDEOS** HALF / FULL 17 / 34  
Calamari, Garlic Aioli

**PAELLA VERDURAS** 19 / 38  
Carrots, Brussels Sprouts, Green Beans, Pickled Onions, Piquillos

**PAELLA SALVAJE** 28 / 56  
Pork Belly, Gaucho Sausage, Chorizo, Pork Loin

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

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

## DESSERTS

**FLAN CATALÁN** 8

**OLIVE OIL CAKE** 10.5  
Sea Salt

**CREPAS WITH SEASONAL FRUIT\*\*** 8.5  
*Earth-n-Eats Farm*  
Walnuts, Quince Compote, Citrus Cream

**BASQUE BURNT CHEESECAKE** 10.5  
Blueberry Compote

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

## EXECUTIVE CHEF JOSE GOMEZ VENTURA SOUS CHEF DANIEL PIERCE

\*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 |
| 2022 | <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

|      |                                                                 |                            |      |      |        |
|------|-----------------------------------------------------------------|----------------------------|------|------|--------|
| 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     |
| NV   | <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     |
| 2023 | <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     |
| 2022 | <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     |
| 2022 | <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay              | <i>Petit Manseng Blend</i> | 6.5  | 13   | 52     |
| 2024 | <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay             | <i>Chardonnay</i>          | 5    | 10   | 40     |
| 2023 | <b>Iniceri, Abisso</b> , Sicily, Italy                          | <i>Catarratto</i>          | 6    | 12   | 48     |
| 2023 | <b>Leitz, Feinherb</b> , Rheingau, Germany                      | <i>Riesling</i>            | 6.5  | 13   | 52     |
| NV   | <b>Leitz, Eins Zwei Zero</b> , Rheingau, Germany (Alcohol Free) | <i>Riesling</i>            | 4.75 | 9.5  | 38     |

ROSÉ & SKIN CONTACT

|      |                                                               |                           |     |     |        |
|------|---------------------------------------------------------------|---------------------------|-----|-----|--------|
| 2022 | <b>Liquid Geography</b> , Bierzo, Spain                       | <i>Mencía</i>             | 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>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>            | 3oz  | 6oz     | bottle |
| 2020 | <b>Marqués de Tomares, Crianza</b> , Rioja, Spain                      | <i>Tempranillo</i>            | 7    | 14      | 56     |
| 2020 | <b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain             | <i>Tempranillo</i>            | 6    | 12      | 48     |
| 2023 | <b>Glup Glup</b> , Cariñena, Spain                                     | <i>Tempranillo</i>            | 6.5  | 13      | 52     |
| 2021 | <b>Azul y Garanza</b> , Navarra, Spain                                 | <i>Garnacha</i>               | 4.5  | 9       | 36     |
| 2017 | <b>Alberto Orte, A Portela</b> , Valdeorras, Spain                     | <i>Tempranillo</i>            | 4.75 | 9.5 (L) | 53     |
| 2023 | <b>Sotabosc</b> , Montsant, Spain                                      | <i>Mencía</i>                 | 6.5  | 13      | 52     |
| 2020 | <b>Coster dels Olivers</b> , Priorat, Spain                            | <i>Garnacha, Cariñena</i>     | 6    | 12      | 48     |
| 2023 | <b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá                | <i>Cariñena, Garnacha</i>     | 7.5  | 15      | 60     |
| 2023 | <b>La Vinyeta, Bongo*</b> , Emporda, Spain                             | <i>Trepat Blend</i>           | 5.5  | 11      | 44     |
| 2020 | <b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain            | <i>Monastrell</i>             | 5    | 10      | 40     |
| 2021 | <b>Uva de Vida, Biográfico</b> , Toledo, Spain                         | <i>Garnacha, Piñuela</i>      | 6.5  | 13      | 52     |
| 2022 | <b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain                    | <i>Tempranillo, Graciano</i>  | 7    | 14      | 56     |
| 2022 | <b>Filipe Ferreira</b> , Douro, Portugal                               | <i>Bobal</i>                  | 6    | 12      | 48     |
| 2023 | <b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled | <i>Touriga Nacional Blend</i> | 5.75 | 11.5    | 46     |
| 2021 | <b>Quieto, Gran Corte</b> , Mendoza, Argentina                         | <i>Baga</i>                   | 5.5  | 11 (L)  | 62     |
| 2021 | <b>Polkura</b> , Colchagua, Chile                                      | <i>Cabernet Franc, Malbec</i> | 6.5  | 13      | 52     |
| 2020 | <b>Peñalolen</b> , Maipo, Chile                                        | <i>Syrah</i>                  | 6.5  | 13      | 52     |
| 2022 | <b>Casas del Bosque</b> , Casablanca, Chile                            | <i>Cabernet Sauvignon</i>     | 6.75 | 13.5    | 54     |
| 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>                   | 5.75 | 11.5    | 46     |
| 2021 | <b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon         | <i>Cabernet Franc Blend</i>   | 5.5  | 11      | 44     |
|      |                                                                        | <i>Cabernet Blend</i>         | 6    | 12      | 48     |

SHERRY

DRY

|                                                        |                     |     |        |
|--------------------------------------------------------|---------------------|-----|--------|
| <b>Jarana</b> , Lustau, 750mL                          | <i>Fino</i>         | 3oz | bottle |
| <b>Tradicion</b> , Bodegas Tradicion, 750mL            | <i>Fino</i>         | 5.5 | 44     |
| <b>La Cigarrera</b> , 375mL                            | <i>Manzanilla</i>   | 9   | 72     |
| <b>Los Arcos</b> , Lustau, 750mL                       | <i>Amontillado</i>  | 8   | 32     |
| <b>Almacenista, ‘Gonzalez Obregon’</b> , Lustau, 750mL | <i>Amontillado</i>  | 6   | 48     |
| <b>Península</b> , Lustau, 750mL                       | <i>Amontillado</i>  | 11  | 66     |
| <b>15 Años</b> , El Maestro Sierra, 375mL              | <i>Palo Cortado</i> | 8.5 | 68     |
| <b>Marques de Poley</b> , Toro Albala, 375mL           | <i>Oloroso</i>      | 12  | 48     |
|                                                        | <i>Oloroso</i>      | 10  | 60     |

SWEET

|                                          |                      |     |        |
|------------------------------------------|----------------------|-----|--------|
| <b>Bodegas Gómez Nevado</b> , 750mL      | <i>Abocado</i>       | 3oz | bottle |
| <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    |
|                                          | <i>Pedro Ximénez</i> | 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 / Abisso / Biografico<br>Many of our wines use Biodynamic farming practices, here are three incredible examples                                                     |  | 16   |  |
| <b>ACID TRIP</b> Asnella / B.R.O.T. / Baga Novo<br>High. Acid. Wines.                                                                                                                          |  | 16   |  |
| <b>NEW WORLD, OLD SCHOOL</b> Cerro Chapeu Chardonnay / Saurus Rosé / Revival País<br>Blurring the lines between the old and new worlds, South American wines with a classic, traditional style |  | 14.5 |  |

COCKTAILS

|                                                                                                                    |   |
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| <b>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</b> (No ABV)<br>Blue Flower Earl Grey Tea, Blueberry Shrub,<br>Salted Honey Syrup, Lemon, Aquafaba, Mint | 8 |
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| <b>PICA PICA</b><br>Tito’s Vodka, Cappelletti Aperitivo, Orange,<br>Lemon, Aquafaba, Jalapeño | 12.5 |
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| <b>GIN &amp; JUS**</b><br>Paco Pepe Andalucían Gin, Lime, Green Grape, Pink Peppercorn,<br>Ginger | 11 |
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| <b>DOS PENÍNSULAS</b><br>Libélula Joven Tequila, Lustau Palo Cortado<br>Lemon, Agave, Nutmeg | 13 |
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| <b>ALEBRIJES</b><br>Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,<br>Aquafaba, Dragonfruit & Tangerine Powders | 13.5 |
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|                                                                                               |    |
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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 |
|----------------------------------------------------------------------------------------------------------------|----|

|                                                                             |    |
|-----------------------------------------------------------------------------|----|
| <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

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

|                                                                                                           |  |
|-----------------------------------------------------------------------------------------------------------|--|
| <b>CATALAN</b><br>Paco Pepe Andalucian Gin, Fever Tree Mediterranean Tonic, Grapefruit,<br>Lime, Rosemary |  |
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|----------------------------------------------------------------------------------------------------------------------|--|
| <b>VALENCIAN</b><br>Paco Pepe Andalucían Gin, Fever Tree Indian Tonic,<br>Orange Blossom Water, Lemon, Orange, Thyme |  |
|----------------------------------------------------------------------------------------------------------------------|--|

|                                                                                  |  |
|----------------------------------------------------------------------------------|--|
| <b>GALICIAN</b><br>Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint |  |
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SANGRIA

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

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

BEER

|                                         |      |       |
|-----------------------------------------|------|-------|
| <b>DRAFT</b>                            | caña | doble |
| Estrella Galicia, Lager—Spain           | 4.25 | 8.5   |
| Port City, Optimal Wit—D.C.             | 4    | 8     |
| DC Brau, The Corruption IPA—D.C.        | 4.25 | 8.5   |
| Right Proper, Raised by Wolves IPA—D.C. | 4.25 | 8.5   |

BOTTLES & CANS

|                                                  |     |
|--------------------------------------------------|-----|
| Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT | 7   |
| Estrella Damm, Daura Gluten-Free Lager—Spain     | 8.5 |
| Atlas, Blood Orange Gose—D.C.                    | 8   |
| Estrella Damm, Inedit—Spain                      | 11  |
| Atlas, Ponzi IPA—D.C.                            | 8.5 |
| RAR, Nanticoke Nectar IPA—MD                     | 8.5 |
| Flying Dog, The Truth Imperial IPA—MD            | 8   |
| Allagash, Tripel—MN                              | 11  |
| Austin Eastciders, Original Dry Cider—TX         | 8   |
| ANXO, District Dry Cider—D.C.                    | 10  |
| Isastegi, Sagardo Natural Cider (750mL)—Spain    | 28  |

