

# barcelona

## CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

|                                                                                                       |                                                                                                                |                                                                                                                  |                                                                                                                                 |    |
|-------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------|----|
| <b>JAMÓN SERRANO</b><br>Castilla Y León, ES<br>15-20 Months Cured Ham. Tender, Salty, Sweet           | <b>SALCHICHÓN DE VIC</b><br>Catalunya, ES<br>Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns.               | <b>CABRA ROMERO</b><br>Murcia, ES<br>Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary Rubbed, Creamy               | <b>JAMÓN MANGALICA</b><br>Castilla Y León, ES<br>Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty       | 15 |
| <b>CHORIZO DE PAMPLONA</b><br>País Vasco, ES<br>Beef & Pork Sausage With Pimentón. Tangy, Salty, Rich | <b>SORIA CHORIZO</b><br>California, US<br>Pork Sausage. Smoky, Garlic, Pimentón                                | <b>DÉLICE DE BOURGOGNE</b><br>Burgundy, FR<br>Triple-Crème, Cow's Milk, Mold Rind, Mushroomy, Smooth, Tangy      | <b>LOMO IBÉRICO DE BELLOTA</b><br>Castilla Y León, ES<br>Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón                 | 15 |
| <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>AGED MAHÓN</b><br>Islas Baleares, ES<br>Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp              | <b>APERITIVO BOARD</b><br>An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks                            | 28 |
| <b>CHORIZO PICANTE</b><br>La Rioja, ES<br>Pork Sausage. Smoky, Spicy, Pimentón                        | <b>VALDEÓN</b><br>Murcia,Castilla-Leon, ES ES<br>Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary Rubbed, Creamy | <b>AGED MANCHEGO</b><br>Castilla-La Mancha, ES<br>Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex     | <i>Marinated Olives, Patatas Bravas, Drunken Goat, Manchego, Soria Chorizo, Jamón Serrano, Pickled Peppers, Marcona Almonds</i> |    |
| <b>SOBRASADA</b><br>California, US<br>Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón        | <b>IDIAZÁBAL</b><br>País Vasco, ES<br>Semi Firm, Raw Sheep's Milk, Aged 6 Months, Smoked, Sharp, Fruity        | <b>BREBIS ESPELETTE</b><br>Les Pyrénées, FR<br>Firm, Sheep's Milk, Aged 90 Days. Creamy, Nutty, Espelette Rubbed |                                                                                                                                 |    |
| <b>FUET</b><br>California, US<br>Pork Sausage. Rich, Garlic                                           |                                                                                                                |                                                                                                                  |                                                                                                                                 |    |

## TAPAS

|                                                                                                   |      |                                                                  |      |
|---------------------------------------------------------------------------------------------------|------|------------------------------------------------------------------|------|
| <b>MARINATED OLIVES &amp; GIARDINIERA</b><br>Thyme, Lemon Zest                                    | 6    | <b>MUSSELS</b><br>Fennel, Basque Cider, Garlic                   | 13.5 |
| <b>SPINACH &amp; CHICKPEA CAZUELA</b><br>Lemon Zest, Cumin, Onions                                | 8.5  | <b>GAMBAS AL AJILLO</b><br>Guindilla Pepper, Scallions, Garlic   | 10.5 |
| <b>EGGPLANT CAPONATA</b><br>Bell Pepper, Balsamic, Basil                                          | 6.5  | <b>BIKINI</b><br>Serrano, Garlic Aioli                           | 9.5  |
| <b>ROASTED BEETS</b><br>Lemon, Oregano, Sheep's Cheese                                            | 8.5  | <b>SWORDFISH</b><br>Shaved Radishes, Aji Amarillo                | 15   |
| <b>KALE</b><br><i>Rolling Hills Farm, Freeport,NY</i><br>Lemon, Garlic, Red Pepper Flakes         | 8    | <b>GRILLED CHICKEN THIGH</b><br>Tzatziki, Sesame                 | 9.5  |
| <b>GIGANTE BEANS</b><br>Mojo Verde                                                                | 9.5  | <b>FIDEOS</b><br>Morcilla, Chicken, Aioli Verde                  | 16.5 |
| <b>CHAMPIÑONES</b><br>Garlic, Aleppo Pepper, Lemon                                                | 12.5 | <b>SPICED BEEF EMPANADAS</b><br>Red Pepper Sauce                 | 8.5  |
| <b>PURPLE TOP TURNIPS</b><br><i>Rolling Hills Farm, Freeport, NY</i><br>Black Truffle Vinaigrette | 9.5  | <b>CHISTORRA</b><br>Sweet & Sour Figs                            | 15.5 |
| <b>SHAVED BRUSSEL SPROUTS</b><br>Golden Raisins, Arope                                            | 9.5  | <b>MORCILLA A LA PLANCHA</b><br>Red Chimichurri                  | 9    |
| <b>DELICATA SQUASH</b><br>Piquillo Romesco                                                        | 9.5  | <b>JAMÓN &amp; MANCHEGO CROQUETAS</b><br>Garlic Aioli            | 7.5  |
| <b>HUMMUS</b><br>Lavash, Salsa Verde                                                              | 7.5  | <b>BACON-WRAPPED DATES</b><br>Valdeón Mousse                     | 8    |
| <b>WHIPPED SHEEP'S CHEESE</b><br>Herbs De Provence, Honey                                         | 8.5  | <b>ALBONDIGAS</b><br>Spiced Meatballs In Jamon-Tomato Sauce      | 9.5  |
| <b>HANNAH SWEET POTATOES</b><br>Almogrote                                                         | 10   | <b>CAULIFLOWER</b><br>Eggplant Pisto                             | 9    |
| <b>PATATAS BRAVAS</b><br>Salsa Brava, Garlic Aioli                                                | 8.5  | <b>STEAK PAILLARD</b><br>Crispy Potatoes, Red Pepper Vinaigrette | 16   |
| <b>POTATO TORTILLA</b><br>Chive Sour Cream                                                        | 7.5  | <b>MOULARD DUCK BREAST</b><br>Celery Root, Demi Glace            | 17.5 |
| <b>BOQUERONES</b><br>Olives, Piparras, Sturgeon Roe                                               | 6    |                                                                  |      |

## SALADS

|                                                                                                        |      |
|--------------------------------------------------------------------------------------------------------|------|
| <b>ENSALADA MIXTA</b><br>Olives, Onions, Giardiniera, Gem Lettuce                                      | 11   |
| <b>AUTUMN CHICORIES</b><br>Pears, Pink Peppercorn Vinaigrette                                          | 10.5 |
| <b>RED CORAL LETTUCE</b><br><i>Rolling Hills Farm, Freeport, NY</i><br>Parsnips, White Balsamic, Herbs | 10   |

## LARGE PLATES

|                                                                      |                    |
|----------------------------------------------------------------------|--------------------|
| <b>WHOLE ROASTED BRANZINO</b><br>Brussel Sprouts, Pimentón Potatoes  | 28.5               |
| <b>CHICKEN PIMIENTOS</b><br>Potatoes, Lemon, Hot Cherry Peppers      | 24.5               |
|                                                                      | <b>HALF / FULL</b> |
| <b>PAELLA VERDURAS</b><br>Turnips, Delicata Squash, Brussel Sprouts  | 18 / 36            |
| <b>PAELLA MARISCOS</b><br>Calamari, Shrimp, Mussels, Clams           | 29 / 58            |
| <b>PAELLA SALVAJE</b><br>Chicken, Gaucho, Morcilla                   | 28 / 56            |
| <b>PARRILLADA BARCELONA*</b><br>NY Strip, Chicken, Pork Loin, Gaucho | 33 / 66            |

## DESSERTS

|                                                                                                         |     |
|---------------------------------------------------------------------------------------------------------|-----|
| <b>CHOCOLATE CAKE</b><br>Coffee Crème Anglaise, Almond Crumble                                          | 9   |
| <b>BASQUE BURNT CHEESECAKE</b><br>Apples, Cinnamon                                                      | 10  |
| <b>FLAN CATALÁN</b>                                                                                     | 8   |
| <b>OLIVE OIL CAKE</b><br>Sea Salt                                                                       | 10  |
| <b>CHURROS</b><br>Spiced Chocolate Sauce                                                                | 6.5 |
| <b>ICE CREAM</b><br><i>Longford's - Stamford, CT</i><br>Olive Oil, Chocolate, Graham Slam, Lemon Sorbet | 7.5 |

## EXECUTIVE CHEF MISHA RYKLIN | SOUS CHEF CHRISTIAN ORTIZ

\*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>            | 6    | 12   | 48 |
| 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 |
| 2023 | <b>Le Naturel</b> , Navarra, Spain                              | <i>Garnacha Blanca</i>     | 5    | 10   | 40 |
| 2022 | <b>Pinord, Diorama</b> , Penedès, Spain                         | <i>Xarel-lo</i>            | 4.75 | 9.5  | 38 |
| 2022 | <b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain                 | <i>Xarel-lo, Riesling</i>  | 6.25 | 12.5 | 50 |
| 2021 | <b>Orto Vins, Les Argiles</b> , Montsant, Spain                 | <i>Macabeo</i>             | 6.5  | 13   | 52 |
| 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 |
| 2023 | <b>Aylin</b> , San Antonio, Chile                               | <i>Sauvignon Blanc</i>     | 5.5  | 11   | 44 |
| 2024 | <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay             | <i>Chardonnay</i>          | 5    | 10   | 40 |
| 2020 | <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay              | <i>Petit Manseng Blend</i> | 6.5  | 13   | 52 |
| 2023 | <b>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>Mencia</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     |
| 2021 | <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>            | 6    | 12   | 48     |
| 2021 | <b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain             | <i>Tempranillo</i>            | 6.5  | 13   | 52     |
| 2022 | <b>Glup Glup</b> , Cariñena, Spain                                     | <i>Garnacha</i>               | 4.5  | 9    | 36     |
| 2021 | <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>Mencia</i>                 | 6.5  | 13   | 52     |
| 2023 | <b>Sotabosc</b> , Montsant, Spain                                      | <i>Garnacha, Cariñena</i>     | 6    | 12   | 48     |
| 2013 | <b>Laurona</b> , Montsant, Spain                                       | <i>Garnacha, Cariñena</i>     | 7    | 14   | 56     |
| 2020 | <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>Tempranillo, Graciano</i>  | 5    | 10   | 40     |
| 2020 | <b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain            | <i>Garnacha, Piñuela</i>      | 6    | 12   | 48     |
| 2021 | <b>Uva de Vida, Biográfico</b> , Toledo, Spain                         | <i>Tempranillo, Graciano</i>  | 7    | 14   | 56     |
| 2022 | <b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain                    | <i>Bobal</i>                  | 5.5  | 11   | 44     |
| 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 |
| 2020 | <b>Peñalolen</b> , Maipo, Chile                                        | <i>Cabernet Sauvignon</i>     | 6.5  | 13   | 52     |
| 2019 | <b>Polkura</b> , Colchagua, Chile                                      | <i>Syrah</i>                  | 6    | 12   | 48     |
| 2021 | <b>Garage Wine Company, Revival</b> , Maule, Chile                     | <i>País</i>                   | 5.75 | 11.5 | 46     |
| 2018 | <b>Alto de la Ballena</b> , Maldonado, Uruguay                         | <i>Cabernet Franc Blend</i>   | 5    | 10   | 40     |
| 2021 | <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>         | 3oz | bottle |
| <b>La Cigarrera</b> , 375mL               | <i>Manzanilla</i>   | 8   | 32     |
| <b>Los Arcos</b> , Lustau, 750mL          | <i>Amontillado</i>  | 6   | 48     |
| <b>Carlos VII</b> , Alvear, 375mL         | <i>Amontillado</i>  | 13  | 52     |
| <b>Península</b> , Lustau, 750mL          | <i>Palo Cortado</i> | 8   | 64     |
| <b>15 Años</b> , El Maestro Sierra, 375mL | <i>Oloroso</i>      | 12  | 48     |
| <b>Asuncion</b> , Alvear, 375mL           | <i>Oloroso</i>      | 14  | 56     |
| <b>VORS</b> , Bodegas Tradicion, 750mL    | <i>Oloroso</i>      | 19  | 152    |

SWEET

|                                          |                      |     |        |
|------------------------------------------|----------------------|-----|--------|
| <b>East India Solera</b> , Lustau, 750mL | <i>Oloroso Dulce</i> | 3oz | bottle |
| <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>BIO-CURIOUS</b> Diorama / Abisso / Biográfico<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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| <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>Aguaviva Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon | 13 |
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GINTONICS

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

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| <b>CATALAN</b><br>Paco Pepe Andalucían Gin, Fever Tree Mediterranean Tonic, Grapefruit,<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 |  |
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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>WHITE OR RED SANGRIA</b><br>Rioja Wine, Elderflower, Citrus Infused<br>Dark Rum, Guava Nectar | <b>glass</b><br>11 | <b>pitcher</b><br>38.5 |
|--------------------------------------------------------------------------------------------------|--------------------|------------------------|

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

BEER

|                                    |             |              |
|------------------------------------|-------------|--------------|
| <b>DRAFT</b>                       | <b>caña</b> | <b>doble</b> |
| Estrella Galicia, Lager—Spain      | 4.25        | 8.5          |
| Two Roads, No Limits Hefeweizen—CT | 4           | 8            |
| Space Cat, Whistleville Pils—CT    | 3.75        | 7.5          |
| New England, Sea Hag IPA—CT        | 4.25        | 8.5          |

BOTTLES & CANS

|                                                  |      |
|--------------------------------------------------|------|
| Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT | 7    |
| Narragansett Lager (16oz)—RI                     | 7    |
| Peroni, Lager—Italy                              | 8.5  |
| Estrella Damm, Daura Gluten-Free Lager—Spain     | 8.5  |
| Von Trapp, Bohemian Pilsner—VT                   | 8    |
| Two Roads, Passion Fruit Gose (16oz)—CT          | 12   |
| Troegs, Dreamweaver Wheat—PA                     | 8    |
| Half Full, In Pursuit IPA—CT                     | 8    |
| Lagunitas, Maximus IPA—CA                        | 8.5  |
| Night Shift, Whirlpool Hazy NE IPA—MA            | 8.5  |
| Jack’s Abby, Hoponius Union IPL—MA               | 7    |
| Night Shift, Whirlpool Hazy NE IPA—Japan         | 8.5  |
| Allagash, Tripel—MN                              | 10.5 |
| Down East Cider, Original Blend Cider—MA         | 9.5  |
| Isastegi, Sagardo Natural Cider—Spain (750mL)    | 28   |