

# 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>CHORIZO PICANTE</b><br>La Rioja, ES<br>Pork Sausage. Smoky, Spicy, Pimentón                                       | <b>DRUNKEN GOAT</b><br>Murcia, ES<br>Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked               | <b>JAMÓN MANGALICA</b><br>Castilla Y León, ES<br>Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty | 15 |
| <b>SPECK</b><br>Alto Adige, IT<br>Spice-Rubbed Ham. Smoky, Lean                                  | <b>IDIAZÁBAL</b><br>País Vasco, ES<br>Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity              | <b>IBORES</b><br>Extremadura, ES<br>Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed            | <b>VENISON CHORIZO</b><br><i>Fossil Farms</i> – Boonton, NJ<br>Wagyu Beef, Pimentón, Garlic                               | 9  |
| <b>SALCHICHÓN DE VIC</b><br>Catalunya, ES<br>Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns. | <b>BREDBIS ESPELETTE</b><br>Les Pyrénées, FR<br>Firm, Sheep's Milk, Aged 90 Days. Creamy, Nutty, Espelette Rubbed    | <b>CAÑA DE CABRA</b><br>Murcia, ES<br>Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild               | <b>LOMO IBÉRICO DE BELLOTA</b><br>Castilla Y León, ES<br>Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón           | 15 |
| <b>FUET</b><br>Catalunya, ES<br>Pork Sausage. Rich, Garlic, Black Pepper                         | <b>AGED MANCHEGO</b><br>Castilla-La Mancha, ES<br>Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex         | <b>VALDEÓN</b><br>Castilla-León, ES<br>Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent | <b>QUESO LEONORA</b><br>Castilla León, ES<br>Soft-Ripened, Goat's Milk, Aged 3 Months. Creamy, Lemony                     | 9  |
| <b>SOBRASADA</b><br>California, US<br>Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón   | <b>QUESO DE OVEJA CON FLORES</b><br>La Mancha, ES<br>Firm, Sheep's Milk, Aged 120 Days. Earthy, Nutty, Flower Coated | <b>MAHÓN</b><br>Minorca, ES<br>Firm, Cow's Milk, Aged 4 Months Pimentón, Nutty                            | <b>APERITIVO BOARD</b><br>An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks                      | 28 |
| <b>CHORIZO BLANCO</b><br>New Jersey, US<br>Slow Aged Pork Sausage, Garlic                        | <b>CABRA ROMERO</b><br>Murcia, ES<br>Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Cream              | <b>TETILLA</b><br>Galicia, ES<br>Semi-Soft, Cow's Milk, Aged 30 Days. Buttery, Creamy, Tangy              | <i>Jamón Serrano, Pamplona, Manchego, Idiazábal, Pickled Guindilla Peppers, Olives, Almonds, Patatas Bravas</i>           |    |

## TAPAS

|                                                                    |      |                                                                  |      |
|--------------------------------------------------------------------|------|------------------------------------------------------------------|------|
| <b>MARCONA ALMONDS</b><br>Sea Salt                                 | 6    | <b>PATATAS BRAVAS</b><br>Salsa Brava, Garlic Aioli               | 8.5  |
| <b>EGGPLANT CAPONATA</b><br>Bell Peppers, Balsamic, Basil          | 6.5  | <b>POTATO TORTILLA</b><br>Chive Sour Cream                       | 7.5  |
| <b>MARINATED OLIVES &amp; GIARDINIERA</b><br>Thyme, Lemon Zest     | 6    | <b>PATATAS RIOJANAS</b><br>Sweet Potato, Txistorra               | 9.5  |
| <b>DILLY BEANS</b><br>Ajo Blanco                                   | 8.5  | <b>MACKEREL CRUDO</b><br>Marcona Almonds, Scallions              | 12   |
| <b>SAUTÉED KALE</b><br>Golden Raisins, Pedro Ximénez               | 8    | <b>BOQUERONES</b><br>Tapenade, Aleppo Pepper                     | 6    |
| <b>LEEKS</b><br>Labneh, Peanuts, Sesame                            | 8.5  | <b>MUSSELS</b><br>Basil, Guanciale                               | 13.5 |
| <b>SPAGHETTI SQUASH</b><br>Arrabbiata                              | 7.5  | <b>GAMBAS AL AJILLO</b><br>Guindilla Pepper, Scallions, Garlic   | 10.5 |
| <b>HARICOT VERTS</b><br>Green Romesco, Walnuts                     | 8    | <b>TROUT A LA PLANCHA</b><br>Olive, Couscous                     | 15.5 |
| <b>SPINACH &amp; CHICKPEA CAZUELA</b><br>Lemon Zest, Cumin, Onions | 8.5  | <b>JAMÓN &amp; MANCHEGO CROQUETAS</b><br>Garlic Aioli            | 7.5  |
| <b>CARROTS</b><br>Honey, Pistachios                                | 8    | <b>ALBONDIGAS</b><br>Spiced Meatballs In Jamón-Tomato Sauce      | 9.5  |
| <b>ROASTED CABBAGE</b><br>Sobrasada, Sheep's Cheese                | 8.5  | <b>BACON-WRAPPED DATES</b><br>Valdeón Mousse                     | 8    |
| <b>CHAMPIÑONES</b><br>Aleppo Pepper                                | 10.5 | <b>BRAISED PORK CHEEKS</b><br>Polenta                            | 11.5 |
| <b>MUHAMMARA</b><br>Walnuts, Apricots                              | 7.5  | <b>STEAK PAILLARD</b><br>Crispy Potatoes, Red Pepper Vinaigrette | 14.5 |
| <b>COUSCOUS</b><br>Sun Dried Tomato, Pesto                         | 8.5  | <b>PORK BELLY</b><br>Mojo Verde                                  | 10.5 |
| <b>CRISPY HEN OF THE WOODS</b><br>Smoked Aioli                     | 12.5 | <b>SPICED BEEF EMPANADAS</b><br>Red Pepper Sauce                 | 8.5  |
| <b>HUMMUS</b><br>Butternut Squash, Pecans                          | 7.5  | <b>PORK MILANESE</b><br>Radish, Pickled Red Onions               | 10.5 |
| <b>PAPAS ARRUGADAS</b><br>Mojo Rojo                                | 8    |                                                                  |      |

## SALADS

|                                                                   |     |
|-------------------------------------------------------------------|-----|
| <b>ENSALADA MIXTA</b><br>Olives, Onions, Giardiniera, Gem Lettuce | 11  |
| <b>ARUGULA</b><br>Cucumbers, Dill, Feta                           | 8.5 |
| <b>FRISÉE</b><br>Castelvetrano Olives, Serrano                    | 9.5 |

## LARGE PLATES

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

## DESSERTS

|                                                                                                               |    |
|---------------------------------------------------------------------------------------------------------------|----|
| <b>FLAN CATALÁN</b>                                                                                           | 8  |
| <b>OLIVE OIL CAKE</b><br>Sea Salt                                                                             | 10 |
| <b>CHOCOLATE CAKE</b><br>Coffee Crème Anglaise, Almond Crumble                                                | 9  |
| <b>BASQUE BURNT CHEESECAKE</b><br>Plumcot                                                                     | 10 |
| <b>ICE CREAM</b><br><i>Longford's Ice Cream</i> – Stamford, CT<br>Mango Sorbet, Passion Fruit Sorbet, Vanilla | 8  |

## EXECUTIVE CHEF MATT KNEELAND | SOUS CHEF RICHIE WOODFORD

\*This item is served using raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy.

# WINES BY THE GLASS

## SPARKLING

|      |                                                               |                       |            |            |               |
|------|---------------------------------------------------------------|-----------------------|------------|------------|---------------|
| NV   | <b>BarCava, Brut</b> , Penedès, Spain                         | <i>Xarel-lo Blend</i> | <b>3oz</b> | <b>6oz</b> | <b>bottle</b> |
| 2023 | <b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain | <i>Macabeo Blend</i>  | 5.25       | 10.5       | 42            |
| NV   | <b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain              | <i>Trepat</i>         | 7          | 14         | 56            |
|      |                                                               |                       | 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          | 12         | 48            |
| 2023 | <b>Menade</b> , Rueda, Spain                                    | <i>Verdejo</i>             | 6.5        | 13         | 52            |
| 2024 | <b>Le Naturel</b> , Navarra, Spain                              | <i>Verdejo</i>             | 6          | 12         | 48            |
| 2023 | <b>Pinord, Diorama</b> , Penedès, Spain                         | <i>Garnacha Blanca</i>     | 5          | 10         | 40            |
| 2023 | <b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain                 | <i>Xarel-lo</i>            | 4.75       | 9.5        | 38            |
| 2024 | <b>Orto Vins, Les Argiles</b> , Montsant, Spain                 | <i>Xarel-lo, Riesling</i>  | 6.25       | 12.5       | 50            |
| 2020 | <b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain              | <i>Macabeo</i>             | 6.5        | 13         | 52            |
| 2024 | <b>Asnella</b> , Vinho Verde, Portugal                          | <i>Palomino Fino</i>       | 6          | 12         | 48            |
| 2024 | <b>Aylin</b> , San Antonio, Chile                               | <i>Arinto, Loureiro</i>    | 5.5        | 11         | 44            |
| 2024 | <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay             | <i>Sauvignon Blanc</i>     | 5.5        | 11         | 44            |
| 2023 | <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay              | <i>Chardonnay</i>          | 5          | 10         | 40            |
| 2024 | <b>Iniceri, Abisso</b> , Sicily, Italy                          | <i>Petit Manseng Blend</i> | 6.5        | 13         | 52            |
| 2024 | <b>Leitz, Feinherb</b> , Rheingau, Germany                      | <i>Catarratto</i>          | 6          | 12         | 48            |
| NV   | <b>Leitz, Eins Zwei Zero</b> , Rheingau, Germany (Alcohol Free) | <i>Riesling</i>            | 6.5        | 13         | 52            |
|      |                                                                 | <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> |
| 2023 | <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina       | <i>Pinot Noir</i>         | 5.5        | 11         | 44            |
| 2024 | <b>Christophe Avi</b> , Agenais, France                       | <i>Pinot Noir</i>         | 5          | 10         | 40            |
| 2023 | <b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain | <i>Cabernet Sauvignon</i> | 6          | 12         | 48            |
|      |                                                               | <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> |
| 2021 | <b>Marqués de Tomares, Crianza</b> , Rioja, Spain                      | <i>Tempranillo</i>            | 6.5        | 13         | 52            |
| 2022 | <b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain             | <i>Tempranillo</i>            | 6          | 12         | 48            |
| 2022 | <b>Glup Glup</b> , Cariñena, Spain                                     | <i>Tempranillo</i>            | 6.5        | 13         | 52            |
| 2022 | <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        |
| 2024 | <b>Sotabosc</b> , Montsant, Spain                                      | <i>Mencía</i>                 | 6.5        | 13         | 52            |
| 2014 | <b>Laurona</b> , Montsant, Spain                                       | <i>Garnacha, Cariñena</i>     | 6          | 12         | 48            |
| 2021 | <b>Coster dels Olivers</b> , Priorat, Spain                            | <i>Garnacha, Cariñena</i>     | 7          | 14         | 56            |
| 2023 | <b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá                | <i>Cariñena, Garnacha</i>     | 7.5        | 15         | 60            |
| 2024 | <b>La Vinyeta, Bongo*</b> , Emporda, Spain                             | <i>Trepat Blend</i>           | 5.5        | 11         | 44            |
| 2021 | <b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain            | <i>Monastrell</i>             | 5          | 10         | 40            |
| 2022 | <b>Uva de Vida, Biográfico</b> , Toledo, Spain                         | <i>Garnacha, Piñuela</i>      | 6          | 12         | 48            |
| 2023 | <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>                  | 5.5        | 11         | 44            |
| 2023 | <b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled | <i>Touriga Nacional Blend</i> | 5.75       | 11.5       | 46            |
| 2022 | <b>Quieto, Gran Corte</b> , Mendoza, Argentina                         | <i>Baga</i>                   | 5.5        | 11         | 62            |
| 2021 | <b>Peñalolen</b> , Maipo, Chile                                        | <i>Cabernet Franc, Malbec</i> | 6.5        | 13         | 52            |
| 2023 | <b>Casas del Bosque</b> , Casablanca, Chile                            | <i>Cabernet Sauvignon</i>     | 6.5        | 13         | 52            |
| 2021 | <b>Polkura</b> , Colchagua, Chile                                      | <i>Pinot Noir</i>             | 7          | 14         | 56            |
| 2022 | <b>Garage Wine Company, Revival</b> , Maule, Chile                     | <i>Syrah</i>                  | 6          | 12         | 48            |
| 2022 | <b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon         | <i>País</i>                   | 5.75       | 11.5       | 46            |
| 2022 | <b>Alto de la Ballena</b> , Maldonado, Uruguay                         | <i>Cabernet Blend</i>         | 6          | 12         | 48            |
|      |                                                                        | <i>Cabernet Franc Blend</i>   | 5          | 10         | 40            |

# SHERRY

## DRY

|                                             |                               |            |               |
|---------------------------------------------|-------------------------------|------------|---------------|
| <b>Jarana</b> , Lustau, 750mL               | <i>Fino</i>                   | <b>3oz</b> | <b>bottle</b> |
| <b>Tradicion</b> , Bodegas Tradicion, 750mL | <i>Fino</i>                   | 5.5        | 44            |
| <b>La Cigarrera</b> , 375mL                 | <i>Manzanilla</i>             | 9          | 72            |
| <b>Almacenista</b> , Lustau, 500mL          | <i>Manzanilla Amontillada</i> | 8          | 32            |
| <b>Los Arcos</b> , Lustau, 750mL            | <i>Manzanilla Amontillada</i> | 11         | 66            |
| <b>Carlos VII</b> , Alvear, 375mL           | <i>Amontillado</i>            | 6          | 48            |
| <b>Península</b> , Lustau, 750mL            | <i>Amontillado</i>            | 13         | 52            |
| <b>15 Años</b> , El Maestro Sierra, 375mL   | <i>Palo Cortado</i>           | 8          | 64            |
| <b>Asuncion</b> , Alvear, 375mL             | <i>Oloroso</i>                | 12         | 48            |
| <b>VORS</b> , Bodegas Tradicion, 750mL      | <i>Oloroso</i>                | 14         | 56            |
|                                             | <i>Oloroso</i>                | 19         | 152           |

## SWEET

|                                          |                      |            |               |
|------------------------------------------|----------------------|------------|---------------|
| <b>East India Solera</b> , Lustau, 750mL | <i>Oloroso Dulce</i> | <b>3oz</b> | <b>bottle</b> |
| <b>Nectar</b> , Gonzalez Byass, 375mL    | <i>Pedro Ximénez</i> | 8          | 64            |
| <b>Solera 1927</b> , Alvear, 375mL       | <i>Pedro Ximénez</i> | 9          | 36            |
|                                          | <i>Pedro Ximénez</i> | 15         | 60            |

# WINE FLIGHTS

|                                                                                                                  |  |      |
|------------------------------------------------------------------------------------------------------------------|--|------|
| 3 Half Glasses                                                                                                   |  |      |
| <b>APERITIVOS</b> BarCava / La Cigarrera / El Bandarra Vermut                                                    |  | 13.5 |
| Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange) |  |      |
| <b>BIO-CURIOUS</b> Diorama / Abisso / Biografico                                                                 |  | 16   |
| Many of our wines use Biodynamic farming practices, here are three incredible examples                           |  |      |
| <b>ACID TRIP</b> Asnella / B.R.O.T. / Baga Novo                                                                  |  | 16   |
| High. Acid. Wines.                                                                                               |  |      |
| <b>NEW WORLD, OLD SCHOOL</b> Cerro Chapeu Chardonnay / Saurus Rosé / Revival País                                |  | 14.5 |
| Blurring the lines between the old and new worlds, South American wines with a classic, traditional style        |  |      |

# COCKTAILS

|                                            |   |
|--------------------------------------------|---|
| <b>BEEES &amp; BAYS</b> (No ABV)           | 7 |
| Lime, Salted Honey Syrup, Cardamom Bitters |   |
| Sparkling Water, Torched Bay Leaf          |   |

|                                             |   |
|---------------------------------------------|---|
| <b>TEA TIME</b> (No ABV)                    | 8 |
| Blue Flower Earl Grey Tea, Blueberry Shrub, |   |
| Salted Honey Syrup, Lemon, Aquafaba, Mint   |   |

|                                              |      |
|----------------------------------------------|------|
| <b>PICA PICA</b>                             | 12.5 |
| Tito's Vodka, Cappelletti Aperitivo, Orange, |      |
| Lemon, Aquafaba, Jalapeño                    |      |

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

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

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

|                                            |    |
|--------------------------------------------|----|
| <b>SIDE HUSTLE</b>                         | 13 |
| Lustau Solera Reserva Brandy, Bénédictine, |    |
| Pineapple, Lemon, Barcava                  |    |

|                                             |    |
|---------------------------------------------|----|
| <b>BOURBON SPICE RACK</b>                   | 13 |
| Four Roses Bourbon, Cardamaro, Maple Syrup, |    |
| Lemon, Cardamom & Lavender Bitters          |    |

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

|                                               |      |
|-----------------------------------------------|------|
| <b>LAIRD’S WAY</b>                            | 14.5 |
| Monkey Shoulder Scotch, Dolin Rouge Vermouth, |      |
| Sfumato Rhubarb Amaro, Orange, Walnut Bitters |      |

# GINTONICS

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

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

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

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

# SANGRIA

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

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

# 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            |
| Half Full, Bright Blonde Pale Ale—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    |
| 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    |
| Narragansett Lager (16oz)—RI                     | 7    |
| Half Full, In Pursuit IPA—CT                     | 8    |
| Night Shift, Whirlpool Hazy NE IPA—MA            | 8.5  |
| Jack’s Abby, Hoponius Union IPL—MA               | 7    |
| Lagunitas, Maximus IPA—CA                        | 8.5  |
| Allagash, Tripel—MN                              | 10.5 |
| Kentucky Ale, Bourbon Barrel Ale—KY              | 10   |
| Left Hand, Milk Stout—CO                         | 9.5  |
| Down East Cider, Original Blend Cider—MA         | 9.5  |
| Isastegi, Sagardo Natural Cider—Spain (750mL)    | 28   |