

# barcelona

## BRUNCH

### CHARCUTERIE & CHEESE

7 For one | 19.5 For three

|                                                                                                 |
|-------------------------------------------------------------------------------------------------|
| <b>JAMÓN SERRANO</b><br>Castilla y León, ES<br>15-20 Month Cured Ham. Tender, Salty, Sweet      |
| <b>SALCHICHÓN DE VIC</b><br>Catalunya, ES<br>Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns |
| <b>SOBRASADA</b><br>California, US<br>Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón  |
| <b>FUET</b><br>Catalunya, ES<br>Pork Sausage. Rich, Garlic, Black Pepper                        |
| <b>SORIA CHORIZO</b><br>California, US<br>Pimentón Pork Sausage. Smoky, Garlicky                |

|                                                                                                             |
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| <b>CHORIZO PICANTE</b><br>La Rioja, ES<br>Pork Sausage. Smoky, Spicy, Pimentón                              |
| <b>MAHÓN</b><br>Islas Baleares, ES<br>Firm, Cow’s Milk, Aged 4 Months. Buttery Mild, Nutty                  |
| <b>VALDEÓN</b><br>Castilla y León, ES<br>Creamy Blue, Cow & Goat’s Milk, Cave-Aged 2 Months. Mildly Pungent |
| <b>DRUNKEN GOAT</b><br>Murcia, ES<br>Semi-Soft, Goat’s Milk, Aged 2 Months. Red Wine-Soaked                 |

|                                                                                                              |
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| <b>IBORES</b><br>Extremadura, ES<br>Semi-Firm, Raw Goat’s Milk, Aged 2 Months. Pimentón Rubbed               |
| <b>AGED MANCHEGO</b><br>Castilla-La Mancha, ES<br>Firm, Sheep’s Milk, Aged 6 Months. Buttery, Nutty, Complex |
| <b>CABRA AL GOFIO</b><br>Islas Canarias, ES<br>Semi-Firm, Goat's Milk, Aged 2 Months. Cornmeal Coated        |
| <b>DÉLICE DE BOURGOGNE</b><br>Burgundy, FR<br>Triple-Crème, Cow’s Milk, Mold Rind. Mushroomy, Smooth, Tangy  |

### GIVE THE GIFT OF BARCELONA

Buy a \$50 gift card and receive a \$10 bonus

|                                                                                                                           |     |
|---------------------------------------------------------------------------------------------------------------------------|-----|
| <b>JAMÓN MANGALICA</b><br>Castilla y León, ES<br>Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty | 14  |
| <b>MAXORATA CON PIMENTÓN</b><br>Islas Canarias, ES<br>Semi-Firm, Goat's Milk, Pimentón, Aged 2 Months. Buttery, Tangy     | 8.5 |
| <b>APERITIVO BOARD</b><br>An Assortment of Spanish Aperitivo Snacks to Pair with Your Anytime Drinks                      | 26  |

### TAPAS

|                                                                       |      |
|-----------------------------------------------------------------------|------|
| <b>YOGURT</b><br>Granola, Quince, Honey                               | 7    |
| <b>VEGETABLE BENEDICT</b><br>Broccolini, Hollandaise                  | 7.5  |
| <b>OLIVE OIL PANCAKES</b><br>Maple Syrup, Butter                      | 8    |
| <b>TORRIJAS CATALAN</b><br>Crema Catalana                             | 7.5  |
| <b>MUSHROOM OMELETTE</b><br>Salsa Verde                               | 7.5  |
| <b>MANGALICA ESTRELLADOS</b><br>Pimentón Oil, Fries                   | 11   |
| <b>CHORIZO MIGAS</b><br>Rustic Bread, Fried Egg                       | 9.5  |
| <b>SERRANO BENEDICT</b><br>Pan Tomato, Hollandaise                    | 8.5  |
| <b>STEAK &amp; EGG</b><br>Red Chimichurri                             | 14.5 |
| <b>BRUNCH FIDEOS</b><br>Sausage, Egg, Squash                          | 15   |
| <b>RED KURI SQUASH SOUP</b><br>Pepitas                                | 8    |
| <b>SPINACH &amp; CHICKPEA CAZUELA</b><br>Cumin, Roasted Onions, Lemon | 8.5  |
| <b>HOUSE MARINATED OLIVES</b><br>Garlic, Thyme, Citrus, Giardiniera   | 5    |
| <b>WHIPPED SHEEP’S CHEESE</b><br>Truffle Honey                        | 9.5  |
| <b>EGGPLANT CAPONATA</b><br>Sweet Peppers, Onions, Basil              | 5.5  |
| <b>ROASTED CARROTS</b><br>Cumin, Garlic                               | 9.5  |

|                                                                 |      |
|-----------------------------------------------------------------|------|
| <b>BLISTERED SHISHITO PEPPERS</b><br>Lime, Sea Salt             | 8.5  |
| <b>PIQUILLO HUMMUS</b><br>Oregano, Pita Bread                   | 9    |
| <b>PATATAS BRAVAS</b><br>Salsa Brava, Garlic Aioli              | 8    |
| <b>POTATO TORTILLA</b><br>Chive Sour Cream                      | 7    |
| <b>MUSSELS AL DIABLO</b><br>Lobster Broth, Spicy Tomatoes       | 13   |
| <b>PULPO A LA PLANCHA</b><br>Three-Bean Salad                   | 15.5 |
| <b>BOQUERONES</b><br>Parsley, Garlic                            | 8    |
| <b>OCTOPUS ARANCINI</b><br>Mojo Verde, Manchego                 | 9    |
| <b>GAMBAS AL AJILLO</b><br>Guindilla Peppers, Olive Oil, Garlic | 9.5  |
| <b>SHRIMP POLENTA</b><br>Chorizo                                | 8    |
| <b>GRILLED CHICKEN THIGH</b><br>Harissa Yogurt, Lemon           | 9.5  |
| <b>BACON-WRAPPED DATES</b><br>Valdeón Mousse                    | 8    |
| <b>JAMÓN &amp; MANCHEGO CROQUETAS</b><br>Garlic Aioli           | 7    |
| <b>GRILLED PORK BELLY</b><br>Aji, Amarillo                      | 10.5 |
| <b>SPICED BEEF EMPANADAS</b><br>Red Pepper Sauce                | 8    |
| <b>ALBONDIGAS</b><br>Spiced Meatballs in Jamón-Tomato Sauce     | 9.5  |

### SALADS

|                                                                       |     |
|-----------------------------------------------------------------------|-----|
| <b>ENSALADA MIXTA</b><br>Olives, Onions, Tomatoes, Little Gem Lettuce | 9   |
| <b>KALE SALAD</b><br>Pear, Walnuts                                    | 8.5 |

### LARGE PLATES

|                                                                                |                                             |
|--------------------------------------------------------------------------------|---------------------------------------------|
| <b>CHICKEN PIMIENTOS</b><br>Potatoes, Lemon, Hot Cherry Peppers                | 23                                          |
| <b>PAELLA VERDURAS</b><br>Squash, Chickpeas, Brussels, Carrots, Aioli          | <div>half / full / double</div> 18/ 36 / 64 |
| <b>PAELLA MARISCOS</b><br>Calamari, Mussels, Clams, Shrimp                     | 28 / 56 / 98                                |
| <b>PAELLA SALVAJE</b><br>Chorizo, Gaucho Sausage, Pork Belly, Chickpeas        | 28 / 56 / 98                                |
| <b>SQUID INK FIDEOS</b><br>Calamari, Pickled Red Onions, Salsa Verde           | 15.5 / 31 / 62                              |
| <b>PARILLADA BARCELONA*</b><br>Strip Steak, Chicken, Pork Loin, Gaucho Sausage | 31 / 62 / 108                               |

### DESSERTS

|                                                                |     |
|----------------------------------------------------------------|-----|
| <b>FLAN CATALÁN</b>                                            | 7   |
| <b>CREPAS WITH SEASONAL FRUIT</b><br>Quince, Spiced Walnuts    | 8   |
| <b>OLIVE OIL CAKE</b><br>Sea Salt                              | 9   |
| <b>BURNT BASQUE CHEESECAKE</b><br>Luxardo Cherries             | 9   |
| <b>TORTA DE SANTIAGO</b><br>Quince, Almonds                    | 9.5 |
| <b>CHOCOLATE CAKE</b><br>Coffee Crème Anglaise, Almond Crumble | 9   |

### CHEFS AARON DANIELS AND JOSE GOMEZ

\*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</b> , Brut, Penedès, Spain                         | <i>Xarel-lo Blend</i> | 3oz  | 6oz | bottle |
| 2021 | <b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain | <i>Macabeo Blend</i>  | 4.75 | 9.5 | 38     |
| 2020 | <b>Caves São João, Brut Rosé</b> , Bairrada, Portugal         | <i>Baga Blend</i>     | 6.5  | 13  | 52     |
|      |                                                               |                       | 6.5  | 13  | 52     |

WHITE

|      |                                                            |                            |      |       |        |
|------|------------------------------------------------------------|----------------------------|------|-------|--------|
| 2021 | <b>Mila</b> , Rías Baixas, Spain                           | <i>Albariño</i>            | 3oz  | 6oz   | bottle |
| 2021 | <b>Rezabal</b> , Getariako Txakolina, Spain                | <i>Hondarribi Zuri</i>     | 6.25 | 12.50 | 50     |
| 2020 | <b>Menade</b> , Rueda, Spain                               | <i>Verdejo</i>             | 6    | 12    | 48     |
| 2021 | <b>Le Naturel</b> , Navarra, Spain                         | <i>Garnacha Blanca</i>     | 5    | 10    | 40     |
| NV   | <b>Pinord</b> , Diorama, Penedès, Spain                    | <i>Xarel-lo</i>            | 4.75 | 9.5   | 38     |
| 2021 | <b>Orto Vins</b> , Les Argiles, Montsant, Spain            | <i>Macabeo</i>             | 7    | 14    | 56     |
| 2019 | <b>Viña Callejuela, Blanco de Hornillos</b> , Jerez, Spain | <i>Palomino</i>            | 6.25 | 12.5  | 50     |
| 2021 | <b>Asnella</b> , Vinho Verde, Portugal                     | <i>Arinto, Loureiro</i>    | 5    | 10    | 40     |
| 2020 | <b>Capítulo 7</b> , Mendoza, Argentina                     | <i>Pedro Ximénez</i>       | 4.75 | 9.5   | 38     |
| 2022 | <b>Aylin</b> , San Antonio, Chile                          | <i>Sauvignon Blanc</i>     | 5    | 10    | 40     |
| 2021 | <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay        | <i>Chardonnay</i>          | 4.5  | 9     | 36     |
| 2019 | <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay         | <i>Petit Manseng Blend</i> | 6.25 | 12.5  | 50     |
| 2021 | <b>Iniceri, ‘Abisso’</b> , Sicily, Italy                   | <i>Catarratto</i>          | 5.5  | 11    | 44     |
| 2021 | <b>Leitz, Feinherb</b> , Rheingau, Germany                 | <i>Riesling</i>            | 5.25 | 10.5  | 42     |
| 2020 | <b>L’Alpage</b> , Mont-sur-Rolle, Switzerland              | <i>Chasselas</i>           | 6.5  | 13    | 52     |

ROSÉ & SKIN CONTACT

|      |                                                               |                           |     |     |        |
|------|---------------------------------------------------------------|---------------------------|-----|-----|--------|
| 2021 | <b>Liquid Geography</b> , Bierzo, Spain                       | <i>Mencía</i>             | 3oz | 6oz | bottle |
| 2021 | <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina       | <i>Pinot Noir</i>         | 5   | 10  | 40     |
| 2021 | <b>Christophe Avi, Agenais</b> , France                       | <i>Cabernet Sauvignon</i> | 4.5 | 9   | 36     |
| 2019 | <b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain | <i>Malvar, Airén</i>      | 5.5 | 11  | 44     |
|      |                                                               |                           | 5   | 10  | 40     |

RED

|      |                                                                |                               |      |      |        |
|------|----------------------------------------------------------------|-------------------------------|------|------|--------|
| 2018 | <b>Nucerro, Reserva</b> , Rioja, Spain                         | <i>Tempranillo</i>            | 3oz  | 6oz  | bottle |
| 2020 | <b>Marqués de Tomares, Crianza</b> , Rioja, Spain              | <i>Tempranillo</i>            | 6.5  | 13   | 52     |
| 2021 | <b>Pedro Gonzalez Mittelbrunn</b> , Castilla y Leon, Spain     | <i>Prieto Picudo</i>          | 6    | 12   | 48     |
| 2020 | <b>Bardos, Romántica</b> , Ribera del Duero, Spain             | <i>Prieto Picudo</i>          | 4.5  | 9    | 36     |
| 2021 | <b>Glup Glup</b> , Carineña, Spain                             | <i>Tempranillo</i>            | 6    | 12   | 48     |
| 2020 | <b>Azul y Garanza</b> , Navarra, Spain                         | <i>Garnacha</i>               | 4.5  | 9    | 36     |
| 2021 | <b>César Marquez Pérez, Parajes</b> , Bierzo, Spain            | <i>Tempranillo</i>            | 4.25 | 8.5  | (L) 48 |
| 2019 | <b>Sotabosc</b> , Montsant, Spain                              | <i>Mencía</i>                 | 6.75 | 13.5 | 54     |
| 2019 | <b>Coster dels Olivers</b> , Priorat, Spain                    | <i>Garnacha, Cariñena</i>     | 6    | 12   | 48     |
| 2022 | <b>Vins de Pedra, Negre de Folls</b> , Conca de Barberá        | <i>Carinena, Garnacha</i>     | 7.5  | 15   | 60     |
| 2022 | <b>La Vinyeta, Bongo*</b> , Emporda, Spain                     | <i>Trepat Blend</i>           | 4.75 | 9.5  | 38     |
| 2021 | <b>Primitivo Quiles, Cono 4</b> , Alicante, Spain              | <i>Monastrell</i>             | 4.5  | 9    | 36     |
| 2020 | <b>Peninsula, Vino de Montaña</b> , Sierra de Gredos, Spain    | <i>Monastrell</i>             | 4.25 | 8.5  | 34     |
| 2020 | <b>Uva de Vida, Biográfico</b> , Toledo, Spain                 | <i>Garnacha, Pinuela</i>      | 6.5  | 13   | 52     |
| 2021 | <b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain            | <i>Tempranillo, Graciano</i>  | 6.5  | 13   | 52     |
| 2021 | <b>Earth First, Classic</b> , Mendoza, Argentina               | <i>Bobal</i>                  | 5.25 | 10.5 | 42     |
| 2018 | <b>Belinda</b> , Mendoza, Argentina – <i>served chilled</i>    | <i>Malbec</i>                 | 4.5  | 9    | 36     |
| 2020 | <b>Quieto, Gran Corte</b> , Mendoza, Argentina                 | <i>Bonarda, Pedro Ximénez</i> | 4.5  | 9    | 36     |
| 2019 | <b>Peñalolen</b> , Maipo, Chile                                | <i>Cabernet Franc, Malbec</i> | 6.25 | 12.5 | 50     |
| 2019 | <b>Polkura</b> , Colchagua, Chile                              | <i>Cabernet Sauvignon</i>     | 6.75 | 13.5 | 54     |
| 2020 | <b>Casas del Bosque</b> , Casablanca, Chile                    | <i>Syrah</i>                  | 6.5  | 13   | 52     |
| 2018 | <b>Alto de la Ballena, Classico</b> , Maldonado, Uruguay       | <i>Pinot Noir</i>             | 7    | 14   | 56     |
| 2021 | <b>Domaine Vallot</b> , Côtes-du-Rhône, France                 | <i>Tannat, Viognier</i>       | 4.5  | 9    | 36     |
| 2020 | <b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon | <i>Grenache Blend</i>         | 7    | 14   | 56     |
|      |                                                                | <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   | 40     |
| <b>La Cigarrera</b> , 375mL                            | <i>Manzanilla</i>             | 9   | 72     |
| <b>Los Arcos</b> , Lustau, 750mL                       | <i>Amontillado</i>            | 8   | 32     |
| <b>Almacenista, ‘Gonzalez Obergon’</b> , Lustau, 500mL | <i>Manzanilla Amontillada</i> | 5   | 40     |
| <b>Carlos VII</b> , Alvear, 375mL                      | <i>Amontillado</i>            | 11  | 66     |
| <b>Península</b> , Lustau, 750mL                       | <i>Palo Cortado</i>           | 12  | 48     |
| <b>15 Años</b> , El Maestro Sierra, 375mL              | <i>Oloroso</i>                | 8   | 64     |
| <b>Marques de Poley</b> , Toro Albala, 375mL           | <i>Oloroso</i>                | 9   | 36     |
|                                                        |                               | 8.5 | 51     |

SWEET

|                                          |                      |     |        |
|------------------------------------------|----------------------|-----|--------|
| <b>East India Solera</b> , Lustau, 750mL | <i>Oloroso Dulce</i> | 3oz | bottle |
| <b>Nectar</b> , Gonzalez Byass, 375mL    | <i>Pedro Ximénez</i> | 8.5 | 68     |
| <b>Solera 1927</b> , Alvear, 375mL       | <i>Pedro Ximénez</i> | 9   | 36     |
| <b>Añada</b> , Alvear, 2011, 375mL       | <i>Pedro Ximénez</i> | 14  | 56     |
|                                          |                      |     | 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 / Pedro González Mittelbrunn / Biográfico                                             |  | 16   |
| Many of our wines use Biodynamic farming practices, here are three incredible examples                           |  |      |
| <b>GRENACHE (ON THE ROCKS)</b> Le Naturel / Vino de Montaña / Domaine Vallot                                     |  | 17.5 |
| All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone                   |  |      |
| <b>ACID TRIP</b> Asnella / L’Alpage / Belinda                                                                    |  | 15   |
| High. Acid. Wines                                                                                                |  |      |



COCKTAILS

|                                                                                                                                                                             |      |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| <b>BLOODY MARY</b><br>Tito’s Vodka, Housemade Bloody Mary Mix                                                                                                               | 11   |
| <b>MIMOSA</b><br>Choice of: Classic with Fresh Squeezed OJ, Orange-Peach-Grapefruit or Guava-Lavender-Lemon                                                                 | 10.5 |
| <b>BEES &amp; BAYS</b> (No ABV)<br>Lime, Salted Honey Syrup, Cardamom Bitters<br>Sparkling Water, Torched Bay Leaf                                                          | 6    |
| <b>FLOR DE SAL</b> (Low ABV)<br>La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif<br>Luxardo Maraschino, Lime, Lemon, Black Lava Salt<br><b>Porrón for the Table</b> | 12   |
| <b>SUMMER STREET SLING</b><br>Chamomile Infused Tito’s Vodka<br>Grapefruit, Lemon, Grapefruit Bitters, Peychaud’s                                                           | 12   |
| <b>TYGRA</b><br>Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber                                                                                 | 13   |
| <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 Juice, Aquafaba, Bee Pollen & Dragonfruit Powder | 13.5 |
| <b>BOURBON SPICE RACK</b><br>Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters                    | 12   |
| <b>LAIRD’S WAY</b><br>Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters              | 14.5 |

GINTONICS

|                                                                                                       |    |
|-------------------------------------------------------------------------------------------------------|----|
| Inspired by three of Spain’s most iconic regions                                                      | 15 |
| <b>CATALAN</b><br>Hayman’s London Dry Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary |    |

|                                                                                                                  |  |
|------------------------------------------------------------------------------------------------------------------|--|
| <b>VALENCIAN</b><br>Hayman’s London Dry Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme |  |
|------------------------------------------------------------------------------------------------------------------|--|

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

SANGRIA

|                                                                                                                            |              |                |
|----------------------------------------------------------------------------------------------------------------------------|--------------|----------------|
| <b>WHITE OR RED SANGRIA</b><br>Rioja Wine, Elderflower, Citrus Infused<br>Dark Rum, Guava Nectar                           | <b>glass</b> | <b>pitcher</b> |
|                                                                                                                            | 9.5          | 34             |
| <b>GUNS &amp; ROSÉ</b><br>São João Brut Rosé, Lillet Rosé,<br>District Made Vodka, Peach Nectar, Lemon, Grapefruit Bitters | <b>glass</b> | <b>carafe</b>  |
|                                                                                                                            | 12.5         | 50             |

BEER

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

|                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    |                                                                                                          |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------|
| <b>BOTTLES &amp; CANS</b><br>Athletic Brewing, Run Wild IPA, Non-Alcoholic, CT<br>Heineken, Light – Holland<br>Pabst Blue Ribbon (16oz.) –IL<br>Estrella Damm, Daura Gluten-Free Lager – Spain<br>Atlas, Blood Orange Gose – D.C.<br>Old Ox, Golden Ox- VA<br>Avery, Island Rascal, Passion Fruit Witbier–CO<br>Estrella Damm, Inedit – Spain<br>Troegs, Dreamweaver Wheat -PA<br>Atlas, Ponzi IPA – D.C.<br>Bell’s, Oberon Eclipse Citrus Wheat – MI<br>RAR, Nanticoke Nectar IPA – MD<br>Flying Dog, The Truth Imperial IPA- MD<br>Allagash, Tripel Reserve – MN<br>Guinness, Pub Draft Stout (14.9oz) – Ireland<br>The Duck-Rabbit, Milk Stout – NC<br>Duclaw, Sweet Baby Jesus Porter – MD<br>Old Ox, Black Ox Rye Porter – VA | 7<br>7.5<br>6<br>8.5<br>8<br>8.5<br>8.5<br>11<br>7<br>8.5<br>7.5<br>8.5<br>8<br>11<br>9<br>7.5<br>7<br>9 |
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|                                                                                                                                                            |                |
|------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>CIDERS</b><br>Austin Eastciders, Original Dry Cider – TX<br>Isastegi, Sagardo Natural Cider (750mL) – Spain<br>Moonlight, Them Little Apples Cider – NH | 8<br>28<br>9.5 |
|------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|