

# 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>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                      |
| <b>CHORIZO PICANTE</b><br>La Rioja, ES<br>Pork Sausage. Smoky, Spicy, Pimentón                        |
| <b>CHORIZO DE PAMPLONA</b><br>California, US<br>Beef & Pork Sausage With Pimentón. Tangy, Salty, Rich |
| <b>CHORIZO BLANCO</b><br>New Jersey, US<br>Slow Aged Pork Sausage, Garlic                             |

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| <b>SPECK</b><br>Alto Adige, IT<br>Spice-Rubbed Ham. Smoky, Lean                                                      |
| <b>GARROTXA</b><br>Catalunya, ES<br>Semi-Firm, Goat's Milk, Aged 75 Days, Natural Mold Rind. Herbaceous, Nutty       |
| <b>DRUNKEN GOAT</b><br>Murcia, ES<br>Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked                          |
| <b>CABRA ROMERO</b><br>Murcia, ES<br>Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy             |
| <b>ALISIOS</b><br>Islas Canarias, ES<br>Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón |
| <b>VALDEÓN</b><br>Castilla-León, ES<br>Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months, Pungent                   |
| <b>MAHÓN</b><br>Islas Baleares, ES<br>Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty                          |

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| <b>TETILLA</b><br>Galicia, ES<br>Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy                        |
| <b>CAÑA DE CABRA</b><br>Murcia, ES<br>Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild                  |
| <b>QUESO DE OVEJA CON FLORES</b><br>La Mancha, ES<br>Soft-Sheep's Milk, Aged 5 Months, Sweet, Floral, Mild   |
| <b>AGED MAHÓN</b><br>Islas Baleares, ES<br>Hard, Cow's Milk, Aged 1 Year, Olive Oil Rubbed. Salty, Sharp     |
| <b>DÉLICE DE BOURGOGNE</b><br>Burgundy, FR<br>Triple-Crème, Cow's Milk, Mold Rind, Mushroomy, Smooth, Tangy  |
| <b>IDIAZÁBAL</b><br>País Vasco, ES<br>Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity      |
| <b>AGED MANCHEGO</b><br>Castilla-La Mancha, ES<br>Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex |

### 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  | 15  |
| <b>QUESO DE TRUFA</b><br>Castilla-La Mancha, ES<br>Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant | 8.5 |
| <b>WAGYU CECINA</b><br>Illinois, US<br>Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smoky                | 14  |
| <b>LOMO IBÉRICO DE BELLOTA</b><br>Castilla Y León, ES<br>Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón            | 15  |
| <b>APERITIVO BOARD</b><br>An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks                       | 28  |
| <i>Marinated Olives, Patatas Bravas, Jamón Serrano, Soria Chorizo, Manchego, Mahón, Roasted Almonds</i>                    |     |

## TAPAS

|                                                                    |      |
|--------------------------------------------------------------------|------|
| <b>MARINATED OLIVES &amp; GIARDINIERA</b><br>Thyme, Lemon Zest     | 6    |
| <b>PICKLED BEETS</b><br>Goat Cheese, Chives, Pistachios            | 8.5  |
| <b>EGGPLANT CAPONATA</b><br>Bell Peppers, Balsamic, Basil          | 6.5  |
| <b>SPINACH &amp; CHICKPEA CAZUELA</b><br>Lemon Zest, Cumin, Onions | 8.5  |
| <b>ROASTED MUSHROOMS</b><br>Scallions, Sherry                      | 11.5 |
| <b>ROASTED CAULIFLOWER</b><br>Herb Labneh                          | 8.5  |
| <b>SALSIFY</b><br>Sunchoke, Aleppo Pepper, Sumac                   | 9.5  |
| <b>BRUSSEL SPROUTS</b><br>Pickled Cranberries, Lemon               | 9.5  |
| <b>CARROTS</b><br>Citrus Tahini, Sesame                            | 8.5  |
| <b>KAMBOCHA SQUASH SOUP</b><br>Crispy Serrano Ham, Pesto, Pepitas  | 7.5  |
| <b>SUNFLOWER HUMMUS</b><br>Black Garlic                            | 8.5  |
| <b>POTATO TORTILLA</b><br>Chive Sour Cream                         | 7.5  |
| <b>PATATAS BRAVAS</b><br>Salsa Brava, Garlic Aioli                 | 8.5  |
| <b>TUNA CRUDO*</b><br>Black Olives, Lemon Zest, Sun-Dried Tomatoes | 15.5 |
| <b>KOHLRABI &amp; CAVIAR</b><br>Verjus, Queso Mató                 | 13.5 |

|                                                                                   |      |
|-----------------------------------------------------------------------------------|------|
| <b>BOQUERONES</b><br>Radish, Endive, Squash, Lobster Oil                          | 6    |
| <b>MUSSELS</b><br>Oregano, White Wine, Speck                                      | 13.5 |
| <b>ENDIVES &amp; LOBSTER</b><br>Chervil, Oranges, Gin Aioli, Vermouth Vinaigrette | 16.5 |
| <b>PULPO</b><br>Muhammara                                                         | 15.5 |
| <b>CRISPY CALAMARI</b><br>Piquillo Peppers, Smoked Pepper Aioli                   | 11.5 |
| <b>GAMBAS AL AJILLO</b><br>Guindilla Pepper, Scallions, Garlic                    | 10.5 |
| <b>MAHI MAHI A LA PLANCHA*</b><br>Red Lentils, Spicy Chorizo                      | 14.5 |
| <b>POLLO AL AJILLO</b><br>Marinated Chicken Thigh, Aji Amarillo                   | 9.5  |
| <b>SPICED BEEF EMPANADAS</b><br>Red Pepper Sauce                                  | 8.5  |
| <b>CHISTORRA</b><br>Sweet & Sour Figs                                             | 15.5 |
| <b>JAMÓN &amp; MANCHEGO CROQUETAS</b><br>Garlic Aioli                             | 7.5  |
| <b>PORK BELLY</b><br>Piperrada De Pimiento Verde                                  | 10.5 |
| <b>BACON WRAPPED DATES</b><br>Valdeón Mousse                                      | 8    |
| <b>BIKINI</b><br>Wagyu Cecina, Mahón Cheese, Truffle Aioli                        | 12.5 |
| <b>ALBONDIGAS</b><br>Spiced Meatballs In Jamón-Tomato Sauce                       | 9.5  |
| <b>WAGYU STEAK*</b><br>Truffle Vinaigrette                                        | 19   |
| <b>LAMB RIB</b><br>Sherry, Pickled Onions, Guindilla Peppers                      | 16.5 |
| <b>VENISON OSSO BUCCO</b><br>Saffron Fregola, Chestnut Gremolata                  | 18.5 |

## SALADS

|                                                                                 |                        |
|---------------------------------------------------------------------------------|------------------------|
| <b>ACORN SQUASH</b><br>Pickled Squash, Kale Pesto, Apple Cider Vinaigrette      | 8.5                    |
| <b>ENSALADA MIXTA</b><br>Olives, Onions, Giardiniera, Gem Lettuce               | 11                     |
| <b>KALE</b><br>Walnuts, Migas, Smoked Olive Vinaigrette                         | 8.5                    |
| <b>CHICKEN PIMIENTOS</b><br>Potatoes, Lemon, Hot Cherry Peppers                 | 24.5                   |
| <b>WHOLE ROASTED BRANZINO</b><br>Arugula Salad, Crispy Potatoes                 | 28.5                   |
| <b>PAELLA VERDURAS</b><br>Turnips, Squash, Brussel Sprouts, Yams                | HALF / FULL<br>18 / 36 |
| <b>PAELLA MARISCOS</b><br>Gambas, Calamari, Mussels, Clams                      | 29 / 58                |
| <b>PAELLA SALVAJE</b><br>Gaucho Sausage, Chicken, Chickpeas                     | 28 / 58                |
| <b>PARRILLADA BARCELONA*</b><br>Strip Steak, Chicken, Pork Loin, Gaucho Sausage | 33 / 66                |

## DESSERTS

|                                                                                                       |     |
|-------------------------------------------------------------------------------------------------------|-----|
| <b>FLAN CATALÁN</b>                                                                                   | 8   |
| <b>CHOCOLATE CAKE</b><br>Coffee Crème Anglaise, Almond Crumble                                        | 10  |
| <b>OLIVE OIL CAKE</b><br>Sea Salt                                                                     | 11  |
| <b>BASQUE BURNT CHEESECAKE</b><br>Pears                                                               | 10  |
| <b>SORBET</b><br><i>Longford's - Stamford, CT</i><br>Mango, Lemon                                     | 7.5 |
| <b>CREPAS</b><br>Dulce De Leche, Hazelnuts                                                            | 8.5 |
| <b>ICE CREAM</b><br><i>Longford's - Stamford, CT</i><br>Vanilla, Chocolate, Olive Oil, Coconut Mounds | 7.5 |

## EXECUTIVE CHEF MAXIMINO RIVERA | SOUS CHEF ISAIAS RUIZ

\*This item is served using raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 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>Aylin</b> , San Antonio, Chile                               | <i>Sauvignon Blanc</i>     | 5.5  | 11   | 44     |
| 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     |
| 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>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     |
| 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>Azul y Garanza</b> , Navarra, Spain                                 | <i>Tempranillo</i>            | 4.75 | 9.5  | (L) 53 |
| 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     |
| 2017 | <b>Alberto Orte, A Portela</b> , Valdeorras, Spain                     | <i>Mencía</i>                 | 6.5  | 13   | 52     |
| 2023 | <b>Sotabosc</b> , Montsant, Spain                                      | <i>Garnacha, Cariñena</i>     | 6    | 12   | 48     |
| 2020 | <b>Coster dels Olivers</b> , Priorat, Spain                            | <i>Cariñena, Garnacha</i>     | 7.5  | 15   | 60     |
| 2013 | <b>Laurona</b> , Montsant, Spain                                       | <i>Garnacha, Cariñena</i>     | 7    | 14   | 56     |
| 2023 | <b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá                | <i>Trepat Blend</i>           | 5.5  | 11   | 44     |
| 2023 | <b>La Vinyeta, Bongo*</b> , Emporda, Spain                             | <i>Monastrell</i>             | 5    | 10   | 40     |
| 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     |
| 2023 | <b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled | <i>Baga</i>                   | 5.5  | 11   | (L) 62 |
| 2022 | <b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain                    | <i>Bobal</i>                  | 5.5  | 11   | 44     |
| 2020 | <b>Peñalolen</b> , Maipo, Chile                                        | <i>Cabernet Sauvignon</i>     | 6.5  | 13   | 52     |
| 2021 | <b>Quieto, Gran Corte</b> , Mendoza, Argentina                         | <i>Cabernet Franc, Malbec</i> | 6.5  | 13   | 52     |
| 2019 | <b>Polkura</b> , Colchagua, Chile                                      | <i>Syrah</i>                  | 6    | 12   | 48     |
| 2022 | <b>Casas del Bosque</b> , Casablanca, Chile                            | <i>Pinot Noir</i>             | 7    | 14   | 56     |
| 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

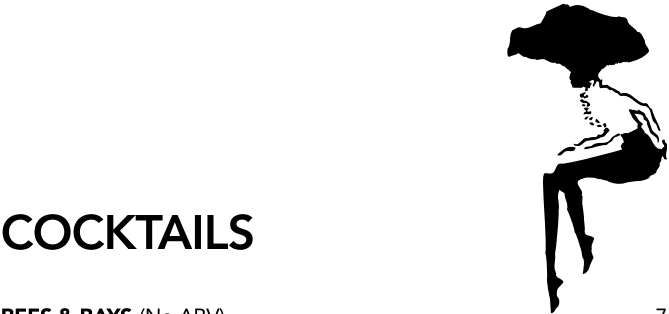
|                                           |                               |     |        |
|-------------------------------------------|-------------------------------|-----|--------|
| <b>Jarana</b> , Lustau, 750mL             | <i>Fino</i>                   | 3oz | bottle |
| <b>La Cigarrera</b> , 375mL               | <i>Manzanilla</i>             | 5.5 | 44     |
| <b>Almacenista</b> , Lustau, 500mL        | <i>Manzanilla Amontillada</i> | 8   | 32     |
| <b>Los Arcos</b> , Lustau, 750mL          | <i>Amontillado</i>            | 11  | 66     |
| <b>Carlos VII</b> , Alvear, 375mL         | <i>Amontillado</i>            | 6   | 48     |
| <b>Península</b> , Lustau, 750mL          | <i>Palo Cortado</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> | 3oz | bottle |
| <b>Nectar</b> , Gonzalez Byass, 375mL    | <i>Pedro Ximénez</i> | 8   | 64     |
| <b>Solera 1927</b> , Alvear, 375mL       | <i>Pedro Ximénez</i> | 9   | 36     |
|                                          |                      | 15  | 60     |

# 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    |
| <b>TEA TIME</b> (No ABV)<br>Blue Flower Earl Grey Tea, Blueberry Shrub,<br>Salted Honey Syrup, Lemon, Aquafaba, Mint | 8    |
| <b>PICA PICA</b><br>Tito’s Vodka, Cappelletti Aperitivo, Orange,<br>Lemon, Aquafaba, Jalapeño                        | 12.5 |
| <b>GIN &amp; JUS</b><br>Paco Pepe Andalucian Gin, Lime, Green Grape,<br>Pink Peppercorn, Ginger                      | 11   |
| <b>DOS PENÍNSULAS</b><br>Libélula Joven Tequila, Lustau Palo Cortado<br>Lemon, Agave, Nutmeg                         | 13   |

|                                                                                               |    |
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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>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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# GIN TONICS

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

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

|                                                                                                                      |  |
|----------------------------------------------------------------------------------------------------------------------|--|
| <b>VALENCIAN</b><br>Paco Pepe Andalucian 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 |  |
|----------------------------------------------------------------------------------|--|

# SANGRIA

|                                                                                                  |       |         |
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| <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<br>Rime Vodka, Peach Nectar, Grapefruit | glass | carafe |
|                                                                                                         | 13    | 52     |

# BEER

|                                      |      |       |
|--------------------------------------|------|-------|
| <b>DRAFT</b>                         | caña | doble |
| 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    |
| Von Trapp, Bohemian Pilsner—VT                   | 8    |
| Peroni, Lager—Italy                              | 8.5  |
| Lagunitas, Maximus IPA—CA                        | 8.5  |
| Estrella Damm, Daura Gluten-Free Lager—Spain     | 8.5  |
| Two Roads, Passion Fruit Gose (16oz)—CT          | 12   |
| Half Full, In Pursuit IPA—CT                     | 8    |
| Night Shift, Whirlpool Hazy NE IPA—MA            | 8.5  |
| Allagash, Tripel—MN                              | 10.5 |
| Narragansett Lager (16oz)—RI                     | 7    |
| Down East Cider, Original Blend Cider—MA         | 9.5  |
| Isastegi, Sagardo Natural Cider—Spain (750mL)    | 28   |