

# barcelona

## BRUNCH

### 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 BLANCO</b><br>New Jersey, US<br>Slow Aged Pork Sausage, Garlic                      |
| <b>SPECK</b><br>Alto Adige, IT<br>Spice-Rubbed Ham. Smoky, Lean                                |
| <b>SORIA CHORIZO</b><br>California, US<br>Pimentón Pork Sausage. Smoky, Garlicky               |
| <b>FUET</b><br>Catalunya, ES<br>Pork Sausage. Rich, Garlic, Black Pepper<br>Tangy, Salty, Rich |
| <b>CHORIZO PICANTE</b><br>La Rioja, ES<br>Pork Sausage. Smoky, Spicy, Pimentón                 |

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| <b>IDIAZÁBAL</b><br>País Vasco, ES<br>Semi-Firm, Raw Sheep's Milk, Aged 6 Months.<br>Smoked, Sharp, Fruity  |
| <b>AGED MAHÓN</b><br>Islas Baleares, ES<br>Hard, Cow's Milk, Aged 1 Year, Olive Oil<br>Rubbed. Salty, Sharp |
| <b>CABRA ROMERO</b><br>Murcia, ES<br>Semi-Soft, Goat's Milk, Aged 45 Days,<br>Rosemary. Mildly Tart, Creamy |
| <b>DRUNKEN GOAT</b><br>Murcia, ES<br>Semi-Soft, Goat's Milk, Aged 2 Months. Red<br>Wine-Soaked              |
| <b>CAÑA DE CABRA</b><br>Murcia, ES<br>Soft-Ripened, Goat's Milk, Aged 21 Days.<br>Creamy, Mild              |

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| <b>MAHÓN</b><br>Islas Baleares, ES<br>Firm, Cow's Milk, Aged 4 Months. Buttery,<br>Mild, Nutty                  |
| <b>VALDEÓN</b><br>Castilla Y León, ES<br>Creamy Blue, Cow & Goat's Milk, Cave-Aged<br>2 Months                  |
| <b>TETILLA</b><br>Galicia, ES<br>Semi-Soft, Cow's Milk, Aged 15-20 Days.<br>Mild, Creamy                        |
| <b>AGED MANCHEGO</b><br>Castilla-La Mancha, ES<br>Firm, Sheep's Milk, Aged 6 Months. Buttery,<br>Nutty, Complex |
| <b>DÉLICE DE BOURGOGNE</b><br>Burgundy, FR<br>Triple-Crème, Cow's Milk, Mold Rind.<br>Mushroomy, Smooth, Tangy  |

### GIVE THE GIFT OF BARCELONA

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

|                                                                                                                              |     |
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| <b>JAMÓN MANGALICA</b><br>Castilla Y León, ES<br>Aged 36-42 Months, Acorn & Pasture<br>Fed Mangalica. Marbled, Tender, Nutty | 15  |
| <b>LOMO IBÉRICO DE BELLOTA</b><br>Castilla Y León, ES<br>Aged 3 Months Ibérico Pork Loin. Mild,<br>Smoky, Pimentón           | 15  |
| <b>QUESO DE TRUFA</b><br>Castilla, La Mancha, ES<br>Semi-Soft, Sheep's Milk, Cured 4 Months.<br>Savory, Black Truffle        | 8.5 |
| <b>APERITIVO BOARD</b><br>An Assortment of Spanish Aperitivo<br>Snacks to Pair With Your Anytime Drinks                      | 28  |
| <i>Jamón Serrano, Fuet, Manchego, Pickled<br/>Vegetables, Olives, Almonds, Patatas Bravas</i>                                |     |

### TAPAS

|                                                                         |      |
|-------------------------------------------------------------------------|------|
| <b>OLIVE OIL PANCAKES</b><br>Maple Syrup, Cinnamon Butter               | 8    |
| <b>TORRIJAS</b><br>Citrus Cream, Apple Cider Poached Pears              | 7.5  |
| <b>HUEVOS ESTRELLADOS</b><br>Mangalica, Garlic Aioli, Sunny Side Up Egg | 11   |
| <b>VEGETABLE BENEDICT</b><br>Baby Carrots, Hollandaise                  | 7.5  |
| <b>GAMBAS &amp; GRITS</b><br>Tomato, Aleppo Pepper                      | 11.5 |
| <b>SERRANO HAM BENEDICT</b><br>Hollandaise, Pimentón                    | 8.5  |
| <b>STEAK &amp; EGGS</b><br>New York Strip, Chimichurri                  | 14.5 |
| <b>MARINATED OLIVES &amp; GIARDINIERA</b><br>Thyme, Lemon Zest          | 6    |
| <b>CAULIFLOWER</b><br>Pimentón Aioli                                    | 9.5  |
| <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>CHAMPIÑONES</b><br>Garlic, Urfa Pepper                               | 12.5 |
| <b>WHIPPED SHEEP'S CHEESE</b><br>Truffle Honey                          | 8.5  |

|                                                                |      |
|----------------------------------------------------------------|------|
| <b>HUMMUS</b><br>Piquillo Peppers                              | 7.5  |
| <b>PATATAS BRAVAS</b><br>Salsa Brava, Garlic Aioli             | 8.5  |
| <b>POTATO TORTILLA</b><br>Chive Sour Cream                     | 7.5  |
| <b>MARINATED BOQUERONES</b><br>Lemon, Piquillo Peppers         | 6    |
| <b>GAMBAS AL AJILLO</b><br>Guindilla Pepper, Scallions, Garlic | 10.5 |
| <b>GRILLED PULPO</b><br>Chermoula, Chickpeas                   | 15.5 |
| <b>CHICKEN THIGH A LA PLANCHA</b><br>Labneh, Sumac             | 10.5 |
| <b>JAMÓN &amp; MANCHEGO CROQUETAS</b><br>Garlic Aioli          | 7.5  |
| <b>BACON-WRAPPED DATES</b><br>Valdeón Mousse                   | 8.5  |
| <b>ALBONDIGAS</b><br>Spiced Meatballs In Jamón-Tomato Sauce    | 9.5  |
| <b>PORK BELLY</b><br>Mojo Rojo                                 | 10.5 |
| <b>STEAK PAILLARD*</b><br>Crispy Potatoes, Pepper Vinaigrette  | 14.5 |

### SALADS

|                                                                   |     |
|-------------------------------------------------------------------|-----|
| <b>ENSALADA MIXTA</b><br>Olives, Onions, Giardiniera, Gem Lettuce | 11  |
| <b>CHICORY &amp; BEETS</b><br>Goat Cheese, Pepitas                | 8.5 |

### LARGE PLATES

|                                                                                                        |                        |
|--------------------------------------------------------------------------------------------------------|------------------------|
| <b>FIDEOS</b><br>Chicken, Sausage, Short Rib, Pork Belly, Eggs                                         | 18.5                   |
| <b>CHICKEN PIMIENTOS</b><br>Potatoes, Lemon, Hot Cherry Peppers                                        | 24.5                   |
| <b>WHOLE ROASTED BRANZINO</b><br>Broccolini, Potatoes, Bilbaina                                        | 28.5                   |
| <b>PAELLA VERDURAS</b><br>Brussels Sprouts, Kale, Squash, Carrots, Pickled Red Onions,<br>Garlic Aioli | HALF / FULL<br>18 / 36 |
| <b>PAELLA SALVAJE</b><br>Short Rib, Pork Belly, Chicken, Sausage, Chickpeas                            | 28 / 56                |
| <b>PAELLA MARISCOS</b><br>Shrimp, Clams, Mussels, Calamari                                             | 29 / 58                |
| <b>PARRILLADA BARCELONA*</b><br>Steak, Chicken, Pork Loin, Chorizo Sausage                             | 33 / 66                |

### DESSERTS

|                                                                |    |
|----------------------------------------------------------------|----|
| <b>FLAN CATALÁN</b>                                            | 8  |
| <b>OLIVE OIL CAKE</b><br>Sea Salt                              | 10 |
| <b>ARROZ CON LECHE</b><br>Coconut, Cinnamon                    | 7  |
| <b>BASQUE BURNT CHEESECAKE</b><br>Apple Cider Poached Pears    | 10 |
| <b>CHOCOLATE CAKE</b><br>Coffee Crème Anglaise, Almond Crumble | 9  |
| <b>ICE CREAM</b><br>Vanilla                                    | 7  |
| <b>SORBET</b><br>Raspberry                                     | 7  |

## EXECUTIVE CHEF ANTHONY CASTINE

## SOUS CHEF PAOLO BARTOLETTI & JACOB HUNT

\*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 |
| NV | <b>Tierra Limpia, Brut Rose</b> , Penedes, Spain | <i>Trepat</i>         | 6.75 | 13.5 | 54     |

## WHITE

|      |                                                     |                           |      |      |        |
|------|-----------------------------------------------------|---------------------------|------|------|--------|
| 2023 | <b>Mila</b> , Rías Baixas, Spain                    | <i>Albariño</i>           | 3oz  | 6oz  | bottle |
| 2023 | <b>Menade</b> , Rueda, Spain                        | <i>Verdejo</i>            | 6.75 | 13.5 | 54     |
| 2023 | <b>Le Naturel</b> , Navarra, Spain                  | <i>Garnacha Blanca</i>    | 7    | 14   | 56     |
| 2022 | <b>Pinord, Diorama</b> , Penedès, Spain             | <i>Xarel-lo</i>           | 5.5  | 11   | 44     |
| 2022 | <b>B.R.O.T., Blanc Inicial</b> , Penedes, Spain     | <i>Xarel-lo, Riesling</i> | 5.5  | 11   | 44     |
| 2022 | <b>La Vineyta, ' Pipa'</b> , Emporda, Spain         | <i>Malvasia</i>           | 6.5  | 13   | 52     |
| 2023 | <b>Orto Vins, Les Argiles</b> , Montsant, Spain     | <i>Malvasia</i>           | 6    | 12   | 48     |
| 2021 | <b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain  | <i>Macabeo</i>            | 7    | 14   | 56     |
| 2022 | <b>Asnella</b> , Vinho Verde, Portugal              | <i>Pedro Ximénez</i>      | 6.5  | 13   | 52     |
| 2023 | <b>Aylin</b> , San Antonio, Chile                   | <i>Arinto, Loureiro</i>   | 6.25 | 12.5 | 50     |
| 2023 | <b>Redentore</b> , Veneto, Italy                    | <i>Sauvignon Blanc</i>    | 6    | 12   | 48     |
| 2023 | <b>Iniceri, Abisso</b> , Sicily, Italy              | <i>Chardonnay</i>         | 6.5  | 13   | 52     |
| 2024 | <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay | <i>Catarratto</i>         | 6.25 | 12.5 | 50     |
| 2023 | <b>Leitz, Feinherb</b> , Rheingau, Germany          | <i>Chardonnay</i>         | 5.5  | 11   | 44     |
|      |                                                     | <i>Riesling</i>           | 6.5  | 13   | 52     |

## 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>         | 6    | 12   | 48     |
| 2023 | <b>Christophe Avi</b> , Agenais, France                       | <i>Pinot Noir</i>         | 5.5  | 11   | 44     |
| 2021 | <b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain | <i>Cabernet Sauvignon</i> | 6.5  | 13   | 52     |
|      |                                                               | <i>Malvar, Airén</i>      | 6.25 | 12.5 | 50     |

## RED

|      |                                                                |                               |      |      |        |
|------|----------------------------------------------------------------|-------------------------------|------|------|--------|
| 2020 | <b>Marqués de Tomares, Crianza</b> , Rioja, Spain              | <i>Tempranillo</i>            | 3oz  | 6oz  | bottle |
| 2020 | <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>            | 5.25 | 10.5 | (L) 59 |
| 2021 | <b>Raul Perez, Ultreia St. Jacques</b> , Bierzo, Spain         | <i>Tempranillo</i>            | 7    | 14   | 56     |
| 2023 | <b>Sotabosc</b> , Montsant, Spain                              | <i>Mencia</i>                 | 6.25 | 12.5 | 50     |
| 2023 | <b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá        | <i>Garnacha, Cariñena</i>     | 6.25 | 12.5 | 50     |
| 2020 | <b>Primitivo Quiles, Cono 4</b> , Alicante, Spain              | <i>Trepat Blend</i>           | 5.5  | 11   | 44     |
| 2018 | <b>Alto de la Ballena</b> , Maldonado, Uruguay                 | <i>Monastrell</i>             | 5    | 10   | 40     |
| 2020 | <b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain    | <i>Cabernet Franc Blend</i>   | 6.25 | 12.5 | 50     |
| 2021 | <b>Uva de Vida, Biográfico</b> , Toledo, Spain                 | <i>Garnacha, Piñuela</i>      | 7    | 14   | 56     |
| 2023 | <b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain            | <i>Tempranillo, Graciano</i>  | 7.5  | 15   | 60     |
| 2022 | <b>Alpataco</b> , Patagonia, Argentina                         | <i>Bobal</i>                  | 6    | 12   | 48     |
| 2021 | <b>Quieto, Gran Corte</b> , Mendoza, Argentina                 | <i>Cabernet Sauvignon</i>     | 7.25 | 14.5 | 58     |
| 2019 | <b>Polkura</b> , Colchagua, Chile                              | <i>Cabernet Franc, Malbec</i> | 7    | 14   | 56     |
| 2022 | <b>Casas del Bosque</b> , Casablanca, Chile                    | <i>Syrah</i>                  | 7.5  | 15   | 60     |
| 2021 | <b>Garage Wine Company, Revival</b> , Maule, Chile             | <i>Pinot Noir</i>             | 7    | 14   | 56     |
| 2021 | <b>Chat. du Morre du Tendre, Cuvée Paul</b> , Côtes-Du-Rhône   | <i>País</i>                   | 6    | 12   | 48     |
| 2021 | <b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon | <i>Grenache Blend</i>         | 8    | 16   | 64     |
|      |                                                                | <i>Cabernet Blend</i>         | 6.75 | 13.5 | 54     |

# SHERRY

## DRY

|                                           |                     |     |        |
|-------------------------------------------|---------------------|-----|--------|
| <b>Jarana</b> , Lustau, 750mL             | <i>Fino</i>         | 3oz | bottle |
| <b>La Cigarrera</b> , 375mL               | <i>Fino</i>         | 6   | 48     |
| <b>Los Arcos</b> , Lustau, 750mL          | <i>Manzanilla</i>   | 9.5 | 38     |
| <b>Península</b> , Lustau, 750mL          | <i>Amontillado</i>  | 6.5 | 52     |
| <b>15 Años</b> , El Maestro Sierra, 375mL | <i>Palo Cortado</i> | 9   | 72     |
|                                           | <i>Oloroso</i>      | 13  | 52     |

## SWEET

|                                          |                      |     |        |
|------------------------------------------|----------------------|-----|--------|
| <b>East India Solera</b> , Lustau, 750mL | <i>Oloroso Dulce</i> | 3oz | bottle |
| <b>Nectar</b> , Gonzalez Byass, 375mL    | <i>Oloroso Dulce</i> | 9.5 | 76     |
| <b>Solera 1927</b> , Alvear, 375mL       | <i>Pedro Ximénez</i> | 10  | 40     |
|                                          | <i>Pedro Ximénez</i> | 17  | 68     |

# 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)             |  | 14.5 |
| <b>ACID TRIP</b> Asnella / B.R.O.T. / Belinda<br>High. Acid. Wines.                                                                                                                           |  | 16.5 |
| <b>NEW WORLD, OLD SCHOOL</b> Cerro Chapeu Chardonnay / Saurus Rosé / Revival País<br>Blurring the lines between the old and new world, South American wines with a classic, traditional style |  | 14.5 |

# COCKTAILS

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| <b>BLOODY MARY</b><br>360 Vodka, Housemade Bloody Mary Mix | 11 |
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| <b>MIMOSA</b><br>Choice Of: Classic With Fresh Squeezed OJ,<br>Orange-Peach-Grapefruit Or Guava-Lavender-Lemon | 11 |
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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>360 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,<br>Pink Peppercorn, 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 | 14 |
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| <b>BOURBON SPICE RACK</b><br>Four Roses Bourbon, Cardamaro, Maple Syrup,<br>Lemon, Cardamom & Lavender Bitters | 13.5 |
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| <b>LAIRD'S WAY</b><br>Monkey Shoulder Scotch, Dolin Rouge Vermouth,<br>Sfumato Rhubarb Amaro, Orange, Walnut Bitters | 15 |
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# GINTONICS

|                                                   |    |
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| 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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|                                                                                                                      |  |
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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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|                                                                                                   |  |
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| <b>GALICIAN</b><br>Paco Pepe Andalucian Gin, Fever Tree Indian Tonic,<br>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 | glass | pitcher |
|                                                                                                  | 11    | 39      |

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

# BEER

|                                                                                                                |      |       |
|----------------------------------------------------------------------------------------------------------------|------|-------|
| <b>DRAFT</b><br>New France, Modern Ruins Lager—PA<br>Lolev, Vespero—PA<br>Hitchhiker, Bane of Existence IPA—PA | caña | doble |
|                                                                                                                | 4.5  | 9     |
|                                                                                                                | 4.25 | 8.5   |
|                                                                                                                | 4.5  | 9     |

## BOTTLES & CANS

|                                                |     |
|------------------------------------------------|-----|
| Clausthaler, Non-Alcoholic—Germany             | 7   |
| Yuengling, Lager—PA                            | 6   |
| Narragansett Lager (16oz.)—RI                  | 6   |
| Victory, Prima Pils—PA                         | 8   |
| Peroni, Lager—Italy                            | 8   |
| Estrella Damm, Daura Lager—Spain               | 8.5 |
| Troegs, Dreamweaver Wheat—PA                   | 7.5 |
| East End, Hefeweizen—PA                        | 9.5 |
| Hitachino, Nest White—Japan                    | 13  |
| Founders, All Day IPA—MI                       | 7   |
| Lagunitas, Maximus IPA—CA                      | 8.5 |
| Cinderlands, Full Squish IPA (16oz)—PA         | 13  |
| East End, Fat Gary, Brown Ale—PA               | 9.5 |
| Allagash, Tripel—MN                            | 11  |
| Wynridge Cider, Original—PA                    | 9   |
| Ploughman Cider, LummoX—PA                     | 12  |
| Trabanco, Cosecha, Sidra Natural (700mL)—Spain | 36  |