

# barcelona

## CHARCUTERIE & CHEESE

7 for one | 19.5 for three

|                                                                                                 |                                                                                                              |                                                                                                             |                                                                                                                           |     |
|-------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------|-----|
| <b>JAMÓN SERRANO</b><br>Castilla y León, ES<br>15-20 Months Cured Ham. Tender, Salty, Sweet     | <b>SORIA CHORIZO</b><br>California, US<br>Pimentón Pork Sausage. Smoky, Garlicky                             | <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 | 14  |
| <b>SPECK</b><br>Alto Adige, IT<br>Spice-Rubbed Ham. Smoky, Lean                                 | <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>MAXORATA</b><br>Islas Canarias, ES<br>Semi-Firm, Goat's Milk, Aged 4 Months. Buttery, Tangy                            | 8.5 |
| <b>SOBRASADA</b><br>California, US<br>Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón  | <b>CAÑA DE CABRA</b><br>Murcia, ES<br>Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild                  | <b>SAN SIMÓN</b><br>Galicia, ES<br>Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild               | <b>APERITIVO BOARD</b><br>An Assortment of Spanish Aperitivo Snacks to Pair with Your Anytime Drinks                      | 26  |
| <b>SALCHICHÓN DE VIC</b><br>Catalunya, ES<br>Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns | <b>CABRA ROMERO</b><br>Murcia, ES<br>Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy     | <b>TETILLA</b><br>Galicia, ES<br>Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy                       |                                                                                                                           |     |
| <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>DÉLICE DE BOURGOGNE</b><br>Burgundy, FR<br>Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy |                                                                                                                           |     |
| <b>CHORIZO PICANTE</b><br>La Rioja, ES<br>Pork Sausage. Smoky, Spicy, Pimentón                  | <b>IDIAZÁBAL</b><br>País Vasco, ES<br>Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity      |                                                                                                             |                                                                                                                           |     |

## TAPAS

|                                                                       |      |                                                                  |      |
|-----------------------------------------------------------------------|------|------------------------------------------------------------------|------|
| <b>LABNEH</b><br>Charred Eggplant, Tahini, Mint                       | 11   | <b>SEARED SCALLOPS</b><br>Arroz Meloso                           | 18.5 |
| <b>BURATTA</b><br>Radish, Peas, Coriander Oil                         | 12.5 | <b>STEAMED MUSSELS</b><br>Sofrito Verde                          | 13   |
| <b>SNOW PEA CAZUELA</b><br>Basil Pesto, Pickled Fresnos               | 8.5  | <b>GAMBAS AL AJILLO</b><br>Guindilla Peppers, Olive Oil, Garlic  | 9.5  |
| <b>GRILLED ASPARAGUS</b><br>Almond Romesco                            | 9.5  | <b>GRILLED PULPO</b><br>Arugula, Radish, Pickled Onions          | 15.5 |
| <b>EGGPLANT CAPONATA</b><br>Sweet Peppers, Onions, Basil              | 5.5  | <b>POLLO PINTXO</b><br>Yogurt Marinated, Chimichurri, Dill Aioli | 10   |
| <b>SPINACH &amp; CHICKPEA CAZUELA</b><br>Cumin, Roasted Onions, Lemon | 8.5  | <b>JAMÓN &amp; MANCHEGO CROQUETAS</b><br>Garlic Aioli            | 7    |
| <b>CAULIFLOWER</b><br>Harissa Vinaigrette, Golden Raisins             | 9.5  | <b>ALBONDIGAS</b><br>Spiced Meatballs in Jamón-Tomato Sauce      | 9.5  |
| <b>CHAMPIÑONES A LA PLANCHA</b><br>Garlic, Scallions                  | 11   | <b>FLANK STEAK</b><br>Chimichurri, Cilantro                      | 14.5 |
| <b>BLISTERED SHISHITO PEPPERS</b><br>Maldon Salt, Lime                | 8.5  | <b>BEEF CARPACCIO*</b><br>Arugula, Capers, Mustard Aioli         | 9.5  |
| <b>WHIPPED SHEEP'S CHEESE</b><br>Pimentón, Truffle Honey              | 9.5  | <b>SPICED BEEF EMPANADAS</b><br>Red Pepper Sauce                 | 8    |
| <b>PEA HUMMUS</b><br>Pita                                             | 9    | <b>CHORIZO W/ SWEET &amp; SOUR FIGS</b><br>Balsamic Reduction    | 9    |
| <b>POTATO TORTILLA</b><br>Chive Sour Cream                            | 7    | <b>TRUFFLED BIKINI</b><br>Jamón Serrano, Mahón                   | 9    |
| <b>PATATAS BRAVAS</b><br>Salsa Brava, Garlic Aioli                    | 8    | <b>BACON-WRAPPED DATES</b><br>Valdeón Mousse                     | 8.5  |
| <b>OCTOPUS ARANCINIS</b><br>Mojo Verde Aioli, Ricotta Salata          | 9    | <b>BISON MEATBALLS</b><br>Sumac Yogurt, Mint Chimichurri         | 14.5 |
| <b>MAHI-MAHI A LA PLANCHA</b><br>Salsa Verde                          | 15.5 | <b>ROASTED PORK BELLY</b><br>Spicy Onion Marmalade               | 10.5 |
| <b>BOQUERONES</b><br>Olives, Roasted Peppers, Onions                  | 6    | <b>BONE MARROW</b><br>Bacon Jam                                  | 12.5 |
| <b>SCALLOPS CEVICHE*</b><br>Turmeric, Citrus, Pickled Onions          | 14.5 | <b>LAMB CHOPS</b><br>Tzaziki                                     | 18.5 |

## SALADS

|                                                                            |      |
|----------------------------------------------------------------------------|------|
| <b>ENSALADA MIXTA</b><br>Olives, Onions, Tomatoes, Little Gem Lettuce      | 9    |
| <b>COUSCOUS SALAD</b><br>Parsley, Sun-Dried Tomatoes, Mint, Ricotta Salata | 9.5  |
| <b>CHICKEN PIMIENTOS</b><br>Potatoes, Lemon, Hot Cherry Peppers            | 23   |
| <b>WHOLE BRANZINO</b><br>Arugula Salad                                     | 26.5 |
| <b>SQUID INK FIDEOS</b><br>Garlic Aioli                                    | 17.5 |

|                                                                                |                                      |
|--------------------------------------------------------------------------------|--------------------------------------|
| <b>PAELLA VERDURAS</b><br>Asparagus, Snow Peas, Mojo Verde Aioli               | half / full / double<br>18 / 36 / 64 |
| <b>PAELLA MARISCOS</b><br>Prawns, Calamari, Mussels, Clams                     | 28 / 56 / 98                         |
| <b>PAELLA SALVAJE</b><br>Chorizo, Gaucho, Chicken, Chickpeas                   | 28 / 56 / 98                         |
| <b>PARILLADA BARCELONA*</b><br>Strip Steak, Chicken, Pork Loin, Gaucho Sausage | 31 / 62 / 108                        |

## DESSERTS

|                                                                             |   |
|-----------------------------------------------------------------------------|---|
| <b>FLAN CATALÁN</b>                                                         | 7 |
| <b>OLIVE OIL CAKE</b><br>Sea Salt                                           | 9 |
| <b>CREPAS WITH SEASONAL FRUIT</b><br>Strawberries, Citrus Cream, Pistachios | 8 |
| <b>BASQUE BURNT CHEESECAKE</b><br>Luxardo Cherry                            | 9 |
| <b>CHOCOLATE CAKE</b><br>Coffee Crème Anglaise, Almond Crumble              | 9 |

EXECUTIVE CHEF AHMED IBRAHIM  
SOUS CHEFS JASON DUFFY | BYRON ROMERO & DJ

\*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> | 4.75 | 9.5 | 38 |
| 2019 <b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain | <i>Macabeo Blend</i>  | 6.5  | 13  | 52 |
| 2020 <b>Caves São João, Brut Rosé</b> , Bairrada, Portugal         | <i>Baga Blend</i>     | 6.5  | 13  | 52 |

WHITE

|                                                                 |                            |      |      |    |
|-----------------------------------------------------------------|----------------------------|------|------|----|
| 2021 <b>Mila</b> , Rías Baixas, Spain                           | <i>Albariño</i>            | 6    | 12   | 48 |
| 2021 <b>Gañeta</b> , Getariako Txakolina, Spain                 | <i>Hondarribi Zuri</i>     | 6.25 | 12.5 | 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, Diorama</b> , Penedès, Spain                      | <i>Xarel-lo</i>            | 4.75 | 9.5  | 38 |
| 2021 <b>Orto Vins, Les Argiles</b> , Montsant, Spain            | <i>Macabeo</i>             | 7    | 14   | 56 |
| 2021 <b>Avinyó, Petillant</b> , Penedès, Spain                  | <i>Muscat Blend</i>        | 5    | 10   | 40 |
| 2021 <b>Asnella</b> , Vinho Verde, Portugal                     | <i>Arinto, Loureiro</i>    | 5    | 10   | 40 |
| 2020 <b>Mestizaje Blanco</b> , El Terrerazo, Spain              | <i>Merseguera Blend</i>    | 5.75 | 11.5 | 46 |
| 2019 <b>Viña Callejuela, Blanco de Hornillos</b> , Jerez, Spain | <i>Palomino</i>            | 6.25 | 12.5 | 50 |
| 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 |
| 2022 <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay        | <i>Chardonnay</i>          | 4.5  | 9    | 36 |
| 2020 <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay         | <i>Petit Manseng Blend</i> | 6.25 | 12.5 | 50 |
| 2020 <b>Marcel Couturier</b> , Mâcon-Loché, France              | <i>Chardonnay</i>          | 8    | 16   | 64 |
| 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>             | 5   | 10 | 40 |
| 2022 <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina       | <i>Pinot Noir</i>         | 4.5 | 9  | 36 |
| 2021 <b>Christophe Avi</b> , Agenais, France                       | <i>Cabernet Sauvignon</i> | 5.5 | 11 | 44 |
| 2020 <b>Los Conejos Malditos</b> , Blanco Con Madre, Toledo, Spain | <i>Malvar, Airén</i>      | 5   | 10 | 40 |

RED

|                                                                     |                               |      |      |        |
|---------------------------------------------------------------------|-------------------------------|------|------|--------|
| 2018 <b>Nucerro, Reserva</b> , Rioja, Spain                         | <i>Tempranillo</i>            | 6.5  | 13   | 52     |
| 2019 <b>Marqués de Tomares</b> , Crianza, Rioja Spain               | <i>Tempranillo</i>            | 6    | 12   | 48     |
| 2021 <b>Glup Glup</b> , Cariñena, Spain                             | <i>Garnacha</i>               | 4.5  | 9    | 36     |
| 2019 <b>Bardos, Romántica</b> , Ribera del Duero, Spain             | <i>Tempranillo</i>            | 6    | 12   | 48     |
| 2020 <b>Azul y Garanza</b> , Navarra, Spain                         | <i>Tempranillo</i>            | 4.25 | 8.5  | (L) 48 |
| 2020 <b>César Marquez Pérez, Parajes</b> , Bierzo, Spain            | <i>Mencía</i>                 | 6.75 | 13.5 | 54     |
| 2019 <b>La Fanfarria</b> , Asturias, Spain                          | <i>Mencía, Albarín Negro</i>  | 6.5  | 13   | 52     |
| 2019 <b>Sotabosc</b> , Montsant, Spain                              | <i>Garnacha, Cariñena</i>     | 6    | 12   | 48     |
| 2018 <b>Coster dels Olivers</b> , Priorat, Spain                    | <i>Cariñena, Garnacha</i>     | 7.5  | 15   | 60     |
| 2021 <b>Vins de Pedra, Negre de Folls</b> , Conca de Barberá        | <i>Trepat Blend</i>           | 4.75 | 9.5  | 38     |
| 2022 <b>La Vinyeta, Bongo*</b> , Emporda, Spain                     | <i>Monastrell</i>             | 4.5  | 9    | 36     |
| 2019 <b>Primitivo Quiles, Cono 4</b> , Alicante, Spain              | <i>Monastrell</i>             | 4.25 | 8.5  | 34     |
| 2020 <b>Península, Vino de Montaña</b> , Sierra de Gredos, Spain    | <i>Garnacha, Piñuela</i>      | 6.5  | 13   | 52     |
| 2021 <b>Camino de Navaherreros</b> , Sierra de Gredos, Spain        | <i>Garnacha</i>               | 6    | 12   | 48     |
| 2020 <b>Uva de Vida, Biográfico</b> , Toledo, Spain                 | <i>Tempranillo, Graciano</i>  | 6.5  | 13   | 52     |
| 2021 <b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain            | <i>Bobal</i>                  | 5.25 | 10.5 | 42     |
| 2018 <b>Fontes Cunha, ‘Mondeco,’</b> Dão, Portugal                  | <i>Touriga National Blend</i> | 3.5  | 7    | 28     |
| 2019 <b>Belinda</b> , Mendoza, Argentina - <i>served chilled</i>    | <i>Bonarda, Pedro Ximénez</i> | 4.5  | 9    | 36     |
| 2021 <b>Earth First, Classic</b> , Mendoza, Argentina               | <i>Malbec</i>                 | 4.5  | 9    | 36     |
| 2020 <b>Quieto, Gran Corte</b> , Mendoza, Argentina                 | <i>Cabernet Franc, Malbec</i> | 6.25 | 12.5 | 50     |
| 2018 <b>Peñalolen</b> , Maipo, Chile                                | <i>Cabernet Sauvignon</i>     | 6.75 | 13.5 | 54     |
| 2018 <b>Polkura</b> , Colchagua, Chile                              | <i>Syrah</i>                  | 6.5  | 13   | 52     |
| 2020 <b>Casas del Bosque</b> , Casablanca, Chile                    | <i>Pinot Noir</i>             | 7    | 14   | 56     |
| 2018 <b>Alto de la Ballena</b> , Maldonado, Uruguay                 | <i>Cabernet Franc Blend</i>   | 4.5  | 9    | 36     |
| 2021 <b>Domaine Vallot</b> , Côtes-du-Rhône, France                 | <i>Grenache Blend</i>         | 7    | 14   | 56     |
| 2020 <b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon | <i>Cabernet Blend</i>         | 6    | 12   | 48     |

SHERRY

DRY

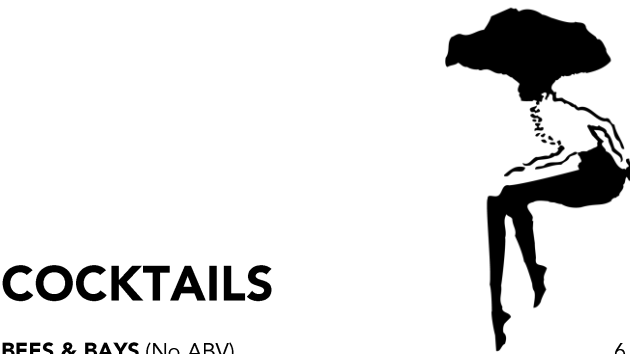
|                                                       |                     |     |    |
|-------------------------------------------------------|---------------------|-----|----|
| <b>Jarana</b> , Lustau, 750mL                         | <i>Fino</i>         | 5   | 40 |
| <b>Tradicion</b> , Bodegas Tradicion, 750mL           | <i>Fino</i>         | 9   | 72 |
| <b>La Cigarrera</b> , 375mL                           | <i>Manzanilla</i>   | 6.5 | 26 |
| <b>Los Arcos</b> , Lustau, 750mL                      | <i>Amontillado</i>  | 5   | 40 |
| <b>Almacenista, ‘Gonzalez Obregon,’</b> Lustau, 500mL | <i>Amontillado</i>  | 11  | 66 |
| <b>Carlos VII</b> , Alvear, 375mL                     | <i>Amontillado</i>  | 12  | 48 |
| <b>Península</b> , Lustau, 750mL                      | <i>Palo Cortado</i> | 8   | 64 |
| <b>15 Años, El Maestro Sierra</b> , 375mL             | <i>Oloroso</i>      | 9   | 36 |
| <b>Marques de Poley</b> , Toro Albala, 375mL          | <i>Oloroso</i>      | 8.5 | 51 |

SWEET

|                                          |                      |     |     |
|------------------------------------------|----------------------|-----|-----|
| <b>East India Solera</b> , Lustau, 750mL | <i>Oloroso Dulce</i> | 8.5 | 68  |
| <b>Nectar</b> , Gonzalez Byass, 375mL    | <i>Pedro Ximénez</i> | 9   | 36  |
| <b>Toro Albala</b> , 1999, 750mL         | <i>Pedro Ximénez</i> | 20  | 160 |
| <b>Solera 1927</b> , Alvear, 375mL       | <i>Pedro Ximénez</i> | 14  | 56  |
| <b>Añada</b> , Alvear, 2011, 375mL       | <i>Pedro Ximénez</i> |     | 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 / Biográfico                                                                 |  |  |  | 16   |
| Many of our wines use Biodynamic farming practices, here are three incredible examples                           |  |  |  |      |
| <b>ACID TRIP</b> Asnella / L’Alpage / Belinda                                                                    |  |  |  | 15   |



COCKTAILS

|                                                                                                                                   |              |                |
|-----------------------------------------------------------------------------------------------------------------------------------|--------------|----------------|
| <b>BEEES &amp; BAYS</b> (No ABV)                                                                                                  |              | 6              |
| Lime, Salted Honey Syrup, Cardamom Bitters, Sparkling Water, Torched Bay Leaf                                                     |              |                |
| <b>FLOR DE SAL</b> (Low ABV)                                                                                                      |              | 12             |
| La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif Luxardo Maraschino, Lime, Lemon, Black Lava Salt Porrón for the Table 48 |              |                |
| <b>SUMMER STREET SLING</b>                                                                                                        |              | 12             |
| Chamomile Infused Tito’s Vodka Grapefruit, Lemon, Grapefruit Bitters, Peychaud’s                                                  |              |                |
| <b>TYGRA</b>                                                                                                                      |              | 13             |
| Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber                                                       |              |                |
| <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, Bee Pollen & Dragonfruit Powder                              |              |                |
| <b>BOURBON SPICE RACK</b>                                                                                                         |              | 12             |
| Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters                                                    |              |                |
| <b>SMOKED SHERRY MANHATTAN</b>                                                                                                    |              | 15             |
| Hudson Bourbon, Gonzalez Byass Pedro Ximenez, Lustau Amontillado, Angostura, Luxardo Cherry                                       |              |                |
| <b>LAIRD’S WAY</b>                                                                                                                |              | 14.5           |
| Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters                                       |              |                |
| <b>GINTONICS</b>                                                                                                                  |              |                |
| Inspired by the Biodynamic calendar, featuring Hayman’s London Dry Gin.                                                           |              | 14.5           |
| <b>FRUIT</b>                                                                                                                      |              |                |
| Fever Tree Grapefruit, Fever Tree Elderflower, Strawberry, Lemon, Pink Peppercorns                                                |              |                |
| <b>LEAF</b>                                                                                                                       |              |                |
| Fever Tree Mediterranean, Juniper Berries, Lemon, Bay Leaves                                                                      |              |                |
| <b>FLOWER</b>                                                                                                                     |              |                |
| Fever Tree Elderflower, Rosebud, Lime, Cucumber                                                                                   |              |                |
| <b>ROOT</b>                                                                                                                       |              |                |
| Fever Tree Mediterranean, Q Ginger Beer, Cardamom, Ginger, Lime                                                                   |              |                |
| <b>CLASSIC BARCELONA GINTONIC</b>                                                                                                 |              |                |
| Fever Tree Mediterranean, Grapefruit, Lime, Jasmine                                                                               |              |                |
| <b>SANGRIA</b>                                                                                                                    |              |                |
| <b>WHITE OR RED SANGRIA</b>                                                                                                       | <b>glass</b> | <b>pitcher</b> |
| Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar                                                                    | 9.5          | 34             |
| <b>GUNS &amp; ROSÉS</b>                                                                                                           | <b>glass</b> | <b>carafe</b>  |
| São João Brut Rosé, Lillet Rosé, District Made Vodka, Peach Nectar, Lemon, Grapefruit Bitters                                     | 12.5         | 50             |
| <b>BEER</b>                                                                                                                       |              |                |
| <b>DRAFT</b>                                                                                                                      | <b>7oz</b>   | <b>14oz</b>    |
| Peroni, Lager – Italy                                                                                                             | 3.75         | 7.5            |
| Port City, Optimal Wit - D.C.                                                                                                     | 3.75         | 7.5            |
| DC Brau, The Corruption IPA – D.C.                                                                                                | 4            | 8              |
| Right Proper, Raised by Wolves IPA – D.C.                                                                                         | 4            | 8              |
| <b>BOTTLES &amp; CANS</b>                                                                                                         |              |                |
| Clausthaler, Non-Alcoholic – Germany                                                                                              |              | 6              |
| Heineken, Light – Holland                                                                                                         |              | 7.5            |
| Pabst Blue Ribbon (16oz.) –IL                                                                                                     |              | 6              |
| Estrella Damm, Daura Gluten-Free Lager – Spain                                                                                    |              | 8              |
| Estrella Damm, Inedit – Spain                                                                                                     |              | 10.5           |
| Dogfish Head, Namaste Witbier – DE                                                                                                |              | 7.5            |
| Old Ox, Golden Ox- VA                                                                                                             |              | 8.5            |
| Atlas, Ponzi IPA – D.C.                                                                                                           |              | 8              |
| RAR, Nanticoke Nectar IPA – MD                                                                                                    |              | 8              |
| Flying Dog, The Truth Imperial IPA- MD                                                                                            |              | 8              |
| Allagash, Tripel Reserve – MN                                                                                                     |              | 11             |
| Avery, Island Rascal, Passion Fruit Witbier–CO                                                                                    |              | 8.5            |
| Guinness, Pub Draft Stout (14.9oz) – Ireland                                                                                      |              | 9              |
| The Duck-Rabbit, Milk Stout – NC                                                                                                  |              | 7.5            |
| Duclaw, Sweet Baby Jesus Porter – MD                                                                                              |              | 7              |
| <b>CIDERS</b>                                                                                                                     |              |                |
| Moonlight, Them Little Apples Cider – NH                                                                                          |              | 9.5            |
| Austin Eastciders, Original Dry Cider – TX                                                                                        |              | 8              |
| Isastegi, Sagardo Natural Cider (750mL) – Spain                                                                                   |              | 28             |
| Pomarina Brut Sidra (750mL) – Spain                                                                                               |              | 42             |