

# 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>Pork Sausage. Smoky, Garlic, Pimentón                                         | <b>SAN SIMÓN</b><br>Galicia, ES<br>Semi-Soft, Cow's Milk, Aged 3 Months.<br>Smoked, Creamy, Mild         | <b>JAMÓN MANGALICA</b><br>Castilla Y León, ES<br>Aged 36-42 Months, Acorn & Pasture<br>Fed Mangalica. Marbled, Tender, Nutty  | 14  |
| <b>'NDUJA</b><br>Illinois, US<br>Spreadable Pork Sausage, Calabrian Chili,<br>Pork Jowl     | <b>AGED MANCHEGO</b><br>Castilla-La Mancha, ES<br>Firm, Sheep's Milk, Aged 6 Months.<br>Buttery, Nutty, Complex         | <b>DRUNKEN GOAT</b><br>Murcia, ES<br>Semi-Soft, Goat's Milk, Aged 2 Months. Red<br>Wine Soaked           | <b>QUESO DE TRUFA</b><br>Castilla-La Mancha, ES<br>Semi-Soft, Sheep's Milk, Cured 4 Months,<br>Black Truffle. Savory, Piquant | 8.5 |
| <b>SPECK</b><br>Alto Adige, IT<br>Spice-Rubbed Ham. Smoky, Lean                             | <b>VALDEÓN</b><br>Castilla Y León, ES<br>Creamy Blue, Cow & Goat's Milk, Cave-Aged<br>2 Months. Mildly Pungent          | <b>CABRA AL GOFIO</b><br>Islas Canarias, ES<br>Semi-Firm, Goat's Milk, Aged 2 Months.<br>Cornmeal Coated | <b>WAGYU CECINA</b><br>Illinois, US<br>Aged 12-16 Weeks, Pressed & Cold Smoked<br>Wagyu. Hickory Pepper, Smoky                | 14  |
| <b>FUET</b><br>Catalunya, ES<br>Pork Sausage. Rich, Garlic, Black Pepper                    | <b>ALISIOS</b><br>Islas Canarias, ES<br>Semi-Soft, Cow & Goat's Milk, Aged 3<br>Months. Toasted, Creamy, Sweet Pimentón | <b>MAHÓN</b><br>Islas Baleares, ES<br>Firm, Cow's Milk, Aged 4 Months. Buttery,<br>Mild, Nutty           | <b>APERITIVO BOARD</b><br>An Assortment of Spanish Aperitivo<br>Snacks to Pair With Your Anytime Drinks                       | 26  |
| <b>CHORIZO PICANTE</b><br>La Rioja, ES<br>Pork Sausage. Smoky, Spicy, Pimentón              | <b>CAÑA DE OVEJA</b><br>Murcia, ES<br>Soft-Ripened, Sheep's Milk, Aged 21 Days,<br>Thick Mold Rind. Buttery, Tangy      |                                                                                                          | <i>Patatas Bravas, Jamón Serrano, Manchego,<br/>Fuet, Mahón, Marinated Olives, Giardiniera</i>                                |     |
| <b>FINOCCHIONA</b><br>Georgia, US<br>Pork Sausage With Fennel, Red Wine.<br>Rich, Complex   |                                                                                                                         |                                                                                                          |                                                                                                                               |     |

## TAPAS

|                                                                    |      |                                                                   |      |
|--------------------------------------------------------------------|------|-------------------------------------------------------------------|------|
| <b>MARINATED OLIVES &amp; GIARDINIERA</b><br>Thyme, Lemon Zest     | 5    | <b>PATATAS BRAVAS</b><br>Salsa Brava, Garlic Aioli                | 8    |
| <b>SPINACH &amp; CHICKPEA CAZUELA</b><br>Lemon Zest, Cumin, Onions | 8.5  | <b>POTATO TORTILLA</b><br>Chive Sour Cream                        | 7    |
| <b>CHAMPIÑONES</b><br>Garlic, Scallions                            | 10.5 | <b>MARINATED BOQUERONES</b><br>Marinated Garlic, Parsley          | 7    |
| <b>CAULIFLOWER</b><br>Lemon Vinaigrette, Pimentón                  | 8.5  | <b>SEARED SALMON*</b><br>Arugula, Red Onions                      | 15.5 |
| <b>EGGPLANT CAPONATA</b><br>Bell Peppers, Balsamic, Basil          | 5.5  | <b>MUSSELS</b><br>Salsa Diablo                                    | 13.5 |
| <b>CHICKPEAS &amp; SOFRITO</b><br>Crispy Serrano, Citrus           | 8.5  | <b>RED SNAPPER A LA PLANCHA</b><br>Salsa Verde                    | 16.5 |
| <b>BRAISED FENNEL</b><br>Olive Tapenade                            | 8.5  | <b>PULPO GALLEGO</b><br>Roasted Peppers, Pimentón Vinaigrette     | 15.5 |
| <b>BRUSSELS SPROUTS</b><br>Balsamic, Red Pepper Flakes             | 9    | <b>PORK BELLY</b><br>Green Chimichurri                            | 10.5 |
| <b>CONFIT LEEKS</b><br>Romesco                                     | 8.5  | <b>JAMÓN &amp; MANCHEGO CROQUETAS</b><br>Garlic Aioli             | 7    |
| <b>SPINACH CATALAN</b><br>Garlic, Pepitas                          | 7.5  | <b>PORK LOIN</b><br>Sofrito                                       | 10.5 |
| <b>GREEN BEANS</b><br>Aleppo Pepper, Citrus                        | 8.5  | <b>STEAK PAILLARD*</b><br>Crispy Potatoes, Red Pepper Vinaigrette | 14.5 |
| <b>BURRATA</b><br>Roasted Red Pepper, Honey Balsamic               | 11   | <b>SPICED BEEF EMPANADAS</b><br>Red Pepper Sauce                  | 7    |
| <b>ROASTED CARROTS</b><br>Harissa, Parsley                         | 8.5  | <b>ALBÓNDIGAS</b><br>Spiced Meatballs In Jamón-Tomato Sauce       | 9.5  |
| <b>MEDITERRANEAN HUMMUS</b><br>Salsa Verde, Lavash                 | 7.5  | <b>HANGER STEAK *</b><br>Truffle Aioli                            | 18.5 |
| <b>WHIPPED SHEEP'S CHEESE</b><br>Truffle Honey, Pimentón           | 9.5  |                                                                   |      |
| <b>GRILLED SWEET POTATOES</b><br>Smoked Pepper Vinaigrette         | 8    |                                                                   |      |

## SALADS

|                                                                   |   |
|-------------------------------------------------------------------|---|
| <b>ENSALADA MIXTA</b><br>Olives, Onions, Giardiniera, Gem Lettuce | 9 |
| <b>ARUGULA</b><br>Apples, Lemon Vinaigrette                       | 8 |

## LARGE PLATES

|                                                                                 |         |
|---------------------------------------------------------------------------------|---------|
| <b>CHICKEN PIMIENTOS</b><br>Potatoes, Lemon, Hot Cherry Peppers                 | 24.5    |
| HALF / FULL                                                                     |         |
| <b>PAELLA VERDURAS</b><br>Sweet Potatoes, Mushrooms, Carrots, Brussels Sprouts  | 18 / 36 |
| <b>PAELLA MARISCOS</b><br>Clams, Shrimp, Mussels, Calamari                      | 28 / 56 |
| <b>PAELLA SALVAJE</b><br>Chicken, Pork Belly, Gaucho Sausage, Chorizo           | 28 / 56 |
| <b>SQUID INK FIDEOS</b><br>Calamari, Garlic Aioli                               | 17 / 34 |
| <b>PARRILLADA BARCELONA*</b><br>Strip Steak, Chicken, Pork Loin, Gaucho Sausage | 33 / 66 |

## DESSERTS

|                                                                |   |
|----------------------------------------------------------------|---|
| <b>OLIVE OIL CAKE</b><br>Sea Salt                              | 9 |
| <b>FLAN CATALÁN</b>                                            | 7 |
| <b>CHOCOLATE CAKE</b><br>Coffee Crème Anglaise, Almond Crumble | 9 |
| <b>ARROZ CON LECHE</b><br>Coconut Milk, Cinnamon               | 7 |
| <b>BASQUE BURNT CHEESECAKE</b><br>Spiced Apple                 | 9 |

## EXECUTIVE CHEF EMILIO GARCIA

\*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 |
| 2023 | <b>Sumarroca, 2CV, Interlat, Brut Nature</b> , Penedès, Spain | <i>Xarel-lo</i>       | 7   | 14  | 56     |
| NV   | <b>Tierra Limpia, Brut Rosé</b> , Bairrada, Portugal          | <i>Trepat</i>         | 6.5 | 13  | 52     |

## WHITE

|      |                                                     |                                    |      |      |        |
|------|-----------------------------------------------------|------------------------------------|------|------|--------|
| 2024 | <b>Mila</b> , Rías Baixas, Spain                    | <i>Albariño</i>                    | 3oz  | 6oz  | bottle |
| 2024 | <b>Rezabal</b> , Getariako Txakolina, Spain         | <i>Hondarribi Zuri</i>             | 6.5  | 13   | 52     |
| 2024 | <b>Menade</b> , Rueda, Spain                        | <i>Verdejo</i>                     | 6.25 | 12.5 | 50     |
| 2024 | <b>Le Naturel</b> , Navarra, Spain                  | <i>Garnacha Blanca</i>             | 5    | 10   | 40     |
| 2023 | <b>Pinord, Diorama</b> , Penedès, Spain             | <i>Xarel-lo</i>                    | 4.75 | 9.5  | 38     |
| 2023 | <b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain     | <i>Xarel-lo, Riesling</i>          | 6.25 | 12.5 | 50     |
| 2023 | <b>Orto Vins, Les Argiles</b> , Montsant, Spain     | <i>Macabeo</i>                     | 7    | 14   | 56     |
| 2024 | <b>La Vineyta, ‘Pipa’</b> , Montilla-Moriles, Spain | <i>Malvasia</i>                    | 6    | 12   | 48     |
| 2021 | <b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain  | <i>Pedro Ximénez</i>               | 6    | 12   | 48     |
| 2023 | <b>Bico Amarelo</b> , Vinho Verde, Portugal         | <i>Loureiro, Alvarinho, Avesso</i> | 4.5  | 9    | 36     |
| 2024 | <b>Aylin</b> , San Antonio, Chile                   | <i>Sauvignon Blanc</i>             | 6    | 12   | 48     |
| 2025 | <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay | <i>Chardonnay</i>                  | 5.5  | 11   | 44     |
| 2023 | <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay  | <i>Petit Manseng Blend</i>         | 6.5  | 13   | 52     |
| 2023 | <b>Clara Sala, Sicilia Bianco</b> , Sicily, Italy   | <i>Grillo</i>                      | 6.25 | 12.5 | 50     |
| 2024 | <b>Leitz, Feinherb</b> , Rheingau, Germany          | <i>Riesling</i>                    | 6.5  | 13   | 52     |

## ROSÉ & SKIN CONTACT

|      |                                                         |                           |      |      |        |
|------|---------------------------------------------------------|---------------------------|------|------|--------|
| 2023 | <b>Liquid Geography</b> , Bierzo, Spain                 | <i>Mencía</i>             | 3oz  | 6oz  | bottle |
| 2025 | <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina | <i>Pinot Noir</i>         | 5    | 10   | 40     |
| 2024 | <b>Christophe Avi</b> , Agenais, France                 | <i>Cabernet Sauvignon</i> | 6    | 12   | 48     |
| 2024 | <b>No Es Pituko</b> , Curicó Valley, Chile              | <i>Sauvignon Blanc</i>    | 5.75 | 11.5 | 46     |

## RED

|      |                                                                        |                               |      |      |        |
|------|------------------------------------------------------------------------|-------------------------------|------|------|--------|
| 2019 | <b>Nucerro, Reserva</b> , Rioja, Spain                                 | <i>Tempranillo</i>            | 3oz  | 6oz  | bottle |
| 2021 | <b>Marqués de Tomares, Crianza</b> , Rioja, Spain                      | <i>Tempranillo</i>            | 7    | 14   | 56     |
| 2022 | <b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain             | <i>Tempranillo</i>            | 6    | 12   | 48     |
| 2024 | <b>Glup Glup</b> , Cariñena, Spain                                     | <i>Tempranillo</i>            | 6.5  | 13   | 52     |
| 2022 | <b>Azul y Garanza</b> , Navarra, Spain                                 | <i>Garnacha</i>               | 4.5  | 9    | 36     |
| 2017 | <b>Alberto Orte, A Portela</b> , Valdeorras, Spain                     | <i>Tempranillo</i>            | 4.75 | 9.5  | (L) 53 |
| 2024 | <b>Sotabosc</b> , Montsant, Spain                                      | <i>Mencía</i>                 | 6.5  | 13   | 52     |
| 2021 | <b>Coster dels Olivers</b> , Priorat, Spain                            | <i>Garnacha, Cariñena</i>     | 6.25 | 12.5 | 50     |
| 2024 | <b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá                | <i>Cariñena, Garnacha</i>     | 7.5  | 15   | 60     |
| 2022 | <b>Primitivo Quiles, Cono 4</b> , Alicante, Spain                      | <i>Trepat Blend</i>           | 5.5  | 11   | 44     |
| 2021 | <b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain            | <i>Monastrell</i>             | 5    | 10   | 40     |
| 2022 | <b>Uva de Vida, Biográfico</b> , Toledo, Spain                         | <i>Garnacha, Piñuela</i>      | 6.5  | 13   | 52     |
| 2024 | <b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain                    | <i>Tempranillo, Graciano</i>  | 7    | 14   | 56     |
| 2020 | <b>Gota, Bergamota</b> , Dão, Portugal                                 | <i>Bobal</i>                  | 6    | 12   | 48     |
| 2023 | <b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled | <i>Touriga Nacional Blend</i> | 6.25 | 12.5 | 50     |
| 2022 | <b>Quieto, Gran Corte</b> , Mendoza, Argentina                         | <i>Baga</i>                   | 5.5  | 11   | (L) 62 |
| 2021 | <b>Peñalolen</b> , Maipo, Chile                                        | <i>Cabernet Franc, Malbec</i> | 6.5  | 13   | 52     |
| 2021 | <b>Polkura</b> , Colchagua, Chile                                      | <i>Cabernet Sauvignon</i>     | 6.75 | 13.5 | 54     |
| 2024 | <b>Casas del Bosque</b> , Casablanca, Chile                            | <i>Syrah</i>                  | 6.5  | 13   | 52     |
| 2022 | <b>Garage Wine Company, Revival</b> , Maule, Chile                     | <i>Pinot Noir</i>             | 7    | 14   | 56     |
| 2022 | <b>Alto de la Ballena</b> , Maldonado, Uruguay                         | <i>País</i>                   | 5.75 | 11.5 | 46     |
|      |                                                                        | <i>Cabernet Franc Blend</i>   | 5.5  | 11   | 44     |

# SHERRY

## DRY

|                                              |                     |      |        |
|----------------------------------------------|---------------------|------|--------|
| <b>Jarana</b> , Lustau, 750mL                | <i>Fino</i>         | 3oz  | bottle |
| <b>La Cigarrera</b> , 375mL                  | <i>Manzanilla</i>   | 5.5  | 44     |
| <b>Los Arcos</b> , Lustau, 750mL             | <i>Amontillado</i>  | 8.5  | 34     |
| <b>Carlos VII</b> , Alvear, 375mL            | <i>Amontillado</i>  | 6    | 48     |
| <b>Península</b> , Lustau, 750mL             | <i>Palo Cortado</i> | 13.5 | 54     |
| <b>15 Años</b> , El Maestro Sierra, 375mL    | <i>Oloroso</i>      | 9    | 72     |
| <b>Marques de Poley</b> , Toro Albala, 500mL | <i>Oloroso</i>      | 12   | 48     |
|                                              |                     | 10   | 60     |

## SWEET

|                                          |                      |     |        |
|------------------------------------------|----------------------|-----|--------|
| <b>East India Solera</b> , Lustau, 750mL | <i>Oloroso Dulce</i> | 3oz | bottle |
| <b>Nectar</b> , Gonzalez Byass, 375mL    | <i>Pedro Ximénez</i> | 9   | 72     |
| <b>Toro Albala</b> , 1999, 375mL         | <i>Pedro Ximénez</i> | 9   | 36     |
| <b>Solera 1927</b> , Alvear, 375mL       | <i>Pedro Ximénez</i> | 20  | 80     |
|                                          |                      | 16  | 64     |

# WINE FLIGHTS

|                                                                                                                                                                                             |      |
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| 3 Half Glasses                                                                                                                                                                              |      |
| <b>APERITIVOS</b> BarCava / La Cigarrera / Lustau 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 / Biografico / Sotabosc<br>Many of our wines use Biodynamic farming practices, here are three incredible examples                                                | 15   |
| <b>ACID TRIP</b> Bico Amarelo / B.R.O.T. / Baga Novo<br>High. Acid. Wines.                                                                                                                  | 16   |
| <b>NEW WORLD, OLD SCHOOL</b> Bodegas Cerro Chapeu / 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 |
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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>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 | 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 | 15 |
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# GINTONICS

|                                                   |    |
|---------------------------------------------------|----|
| 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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| <b>VALENCIAN</b><br>Paco Pepe Andalucían Gin, Fever Tree Indian Tonic,<br>Orange Blossom Water, Lemon, Orange, Thyme |  |
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|----------------------------------------------------------------------------------|--|
| <b>GALICIAN</b><br>Nordés Gin, Fever Tree Indian Tonic, 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 |
|                                                                                                  | 10.5  | 38      |

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

# BEER

|                                      |      |       |
|--------------------------------------|------|-------|
| <b>DRAFT</b>                         | caña | doble |
| Estrella Galicia, Lager—Spain        | 4.25 | 8.5   |
| Glover Park, Witness Belgian Wit—GA  | 4    | 8     |
| Creature Comforts, Tropicália IPA—GA | 4.5  | 9     |
| Sweetwater, 420 Pale Ale—GA          | 4.25 | 8.5   |

## BOTTLES & CANS

|                                                  |     |
|--------------------------------------------------|-----|
| Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT | 7   |
| Yuengling, Light—PA                              | 6.5 |
| Monday Night Brewing, Slap Fight IPA—GA          | 8.5 |
| Pabst Blue Ribbon (16oz.)—IL                     | 6   |
| Peroni, Lager—Italy                              | 8   |
| Estrella Damm, Daura Gluten-Free Lager—Spain     | 8.5 |
| Wild Heaven, Emergency Drinking Beer—GA          | 7.5 |
| Three Taverns, Rapturous Raspberry Sour—GA       | 8.5 |
| Terrapin, Recreation Ale—GA                      | 7   |
| Lagunitas, Maximus IPA—CA                        | 8.5 |
| Allagash, Tripel—MN                              | 11  |
| Isastegi, Sagardo Natural Cider (750mL)—Spain    | 32  |