

# barcelona

## CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

|                                                                                             |                                                                                                 |                                                                                                              |                                                                                                                            |      |
|---------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------|------|
| <b>JAMÓN SERRANO</b><br>Castilla Y León, ES<br>15-20 Months Cured Ham. Tender, Salty, Sweet | <b>SPECK</b><br>Alto Adige, IT<br>Spice-Rubbed Ham. Smoky, Lean                                 | <b>CABRA ROMERO</b><br>Murcia, ES<br>Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy     | <b>JAMÓN MANGALICA</b><br>Castilla Y León, ES<br>Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty  | 14   |
| <b>CHORIZO PICANTE</b><br>La Rioja, ES<br>Pork Sausage. Smoky, Spicy, Pimentón              | <b>MAHÓN</b><br>Islas Baleares, ES<br>Firm, Raw 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>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>FUET</b><br>California, US<br>Pork Sausage. Rich, Garlic, Black Pepper                   | <b>CAÑA DE CABRA</b><br>Murcia, ES<br>Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild     | <b>IDIAZÁBAL</b><br>País Vasco, ES<br>Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity      | <b>WAGYU CECINA</b><br>Illinois, US<br>Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smoky                | 14   |
| <b>CHORIZO BLANCO</b><br>New Jersey, US<br>Slow Aged Pork Sausage, Garlic                   | <b>IBORES</b><br>Extremadura, ES<br>Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed  | <b>AGED MANCHEGO</b><br>Castilla-La Mancha, ES<br>Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex | <b>APERITIVO BOARD</b><br>An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks                       | 28.5 |
| <b>BASQUE SALAMI</b><br>Illinois, US<br>Berkshire Pork, Peppery, Fruity                     | <b>DRUNKEN GOAT</b><br>Murcia, ES<br>Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked     |                                                                                                              | <i>Jamón Serrano, Chorizo Picante, Manchego, Mahón, Pickled Vegetables, Olives, Almonds, Patatas Bravas</i>                |      |
| <b>SORIA CHORIZO</b><br>California, US<br>Pork Sausage. Smoky, Garlic, Pimentón             |                                                                                                 |                                                                                                              |                                                                                                                            |      |

## TAPAS

|                                                                    |      |                                                                   |      |
|--------------------------------------------------------------------|------|-------------------------------------------------------------------|------|
| <b>MARINATED OLIVES &amp; GIARDINIERA</b><br>Thyme, Lemon Zest     | 6.5  | <b>BOQUERONES</b><br>Fava Beans, Olives                           | 8    |
| <b>EGGPLANT CAPONATA</b><br>Bell Peppers, Balsamic, Basil          | 7.5  | <b>TUNA CRUDO*</b><br>Citrus Vinegar, Charred Scallions, Jalapeño | 15.5 |
| <b>ESCAROLE</b><br>Lemon, Garlic                                   | 8.5  | <b>MUSSELS</b><br>Ramps, Jalapeño                                 | 14.5 |
| <b>SPINACH &amp; CHICKPEA CAZUELA</b><br>Lemon Zest, Cumin, Onions | 8.5  | <b>STRIPED BASS A LA PLANCHA</b><br>Artichokes, Piri Piri         | 17.5 |
| <b>SPRING ONIONS</b><br>Romesco                                    | 9.5  | <b>SCALLOPS A LA PLANCHA*</b><br>Peas, Chorizo                    | 18.5 |
| <b>RADISHES AND SHEEP'S CHEESE</b><br>Roasted Garlic Vinaigrette   | 8.5  | <b>GAMBAS AL AJILLO</b><br>Guindilla Pepper, Scallions, Garlic    | 11   |
| <b>FIDDLEHEADS</b><br>Citrus Aioli, Pickled Onions                 | 11.5 | <b>PULPO</b><br>Leek, Cherry Peppers                              | 16.5 |
| <b>ROASTED CARROTS</b><br>Oregano Chimichurri                      | 8.5  | <b>CHICKEN THIGH</b><br>Pepitoria                                 | 10.5 |
| <b>ASPARAGUS</b><br>Meyer Lemon, Fennel Pollen                     | 9.5  | <b>VEAL CARPACCIO *</b><br>'Nduja, Beech Mushrooms, Idiazábal     | 14   |
| <b>MARINATED BEETS</b><br>Cherries, Pepitas, Goat Cheese           | 8.5  | <b>BACON-WRAPPED DATES</b><br>Valdeón Mousse                      | 8    |
| <b>ROASTED MUSHROOMS</b><br>Onions, Garlic, Saffron                | 10.5 | <b>TRUFFLED BIKINI</b><br>Jamón Serrano, San Simón                | 10.5 |
| <b>SUNCHOKES</b><br>Harissa Vinaigrette, Golden Raisins            | 8.5  | <b>ALBONDIGAS</b><br>Spiced Meatballs In Jamón-Tomato Sauce       | 9.5  |
| <b>LEMON HUMMUS</b><br>Dill                                        | 7.5  | <b>CHORIZO W/ SWEET &amp; SOUR FIGS</b><br>Sherry Vinegar, Garlic | 11.5 |
| <b>BURRATA</b><br>Grapes, Watercress, Pistachios                   | 13   | <b>SPICED BEEF EMPANADAS</b><br>Red Pepper Sauce                  | 8.5  |
| <b>HOUSE MADE RICOTTA</b><br>Dates, Rosemary, Pine Nuts            | 10.5 | <b>JAMÓN &amp; MANCHEGO CROQUETAS</b><br>Garlic Aioli             | 7.5  |
| <b>PATATAS BRAVAS</b><br>Salsa Brava, Garlic Aioli                 | 8.5  | <b>FLAT IRON STEAK*</b><br>Horseradish Gremolata                  | 15.5 |
| <b>POTATO TORTILLA</b><br>Chive Sour Cream                         | 7.5  | <b>PORK BELLY</b><br>Onion Quince Mermelada                       | 10.5 |

## SALADS

|                                                                                    |                          |
|------------------------------------------------------------------------------------|--------------------------|
| <b>ENSALADA MIXTA</b><br>Olives, Onions, Giardiniera, Gem Lettuce                  | 11                       |
| <b>ARUGULA</b><br>Figs, Blue Cheese, Almonds                                       | 9                        |
| <b>ENSALADA RUSA</b><br>Confit Tuna, Potatoes, Sauce Gribiche                      | 12.5                     |
| <b>WHOLE ROASTED BRANZINO</b><br>Asparagus, Potatoes                               | 29.5                     |
| <b>SQUID INK FIDEOS</b><br>Calamari, Garlic Aioli                                  | HALF / FULL<br>14.5 / 29 |
| <b>PAELLA VERDURAS</b><br>Asparagus, Spring Onions, Peas, Cauliflower, Chive Aioli | 19 / 38                  |
| <b>PAELLA SALVAJE</b><br>Pork Belly, Chorizo, Chicken                              | 28 / 56                  |
| <b>PAELLA MARISCOS</b><br>Shrimp, Mussels, Calamari, Clams                         | 29 / 58                  |
| <b>PARRILLADA BARCELONA*</b><br>Strip Steak, Chicken, Pork Loin, Gaucho Sausage    | 34.5 / 69                |

## DESSERTS

|                                                                                                 |      |
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| <b>FLAN CATALÁN</b>                                                                             | 8    |
| <b>OLIVE OIL CAKE</b><br>Sea Salt                                                               | 10.5 |
| <b>CREPAS WITH SEASONAL FRUIT</b><br>Citrus Cream, Blackberries, Pistachios, Sea Salt           | 8.5  |
| <b>CHOCOLATE CAKE</b><br>Coffee Crème Anglaise, Almond Crumble                                  | 9.5  |
| <b>BASQUE BURNT CHEESECAKE</b><br>Strawberries                                                  | 10.5 |
| <b>ICE CREAM</b><br><i>Ice Haus – Allston, Massachusetts</i><br>Choice of: Vanilla or Olive Oil | 6    |
| <b>SORBET</b><br><i>Ice Haus – Allston, Massachusetts</i><br>Raspberry                          | 6    |

## EXECUTIVE CHEF ALEX FALCONER | SOUS CHEF WILMAN INTERIANO

\*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

|      |                                                                 |                            |      |      |        |
|------|-----------------------------------------------------------------|----------------------------|------|------|--------|
| 2024 | <b>Mila</b> , Rías Baixas, Spain                                | <i>Albariño</i>            | 3oz  | 6oz  | bottle |
| 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     |
| 2023 | <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     |
| 2023 | <b>Orto Vins, Les Argiles</b> , Montsant, Spain                 | <i>Macabeo</i>             | 7    | 14   | 56     |
| 2021 | <b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain              | <i>Pedro Ximénez</i>       | 6    | 12   | 48     |
| 2023 | <b>Asnella</b> , Vinho Verde, Portugal                          | <i>Arinto, Loureiro</i>    | 5.5  | 11   | 44     |
| 2024 | <b>Aylin</b> , San Antonio, Chile                               | <i>Sauvignon Blanc</i>     | 5.5  | 11   | 44     |
| 2024 | <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay             | <i>Chardonnay</i>          | 5    | 10   | 40     |
| 2023 | <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     |
| 2024 | <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 |
| 2024 | <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     |
| 2023 | <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 |
| 2021 | <b>Marqués de Tomares, Crianza</b> , Rioja, Spain                      | <i>Tempranillo</i>            | 6    | 12   | 48     |
| 2022 | <b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain             | <i>Tempranillo</i>            | 6.5  | 13   | 52     |
| 2023 | <b>Glup Glup</b> , Cariñena, Spain                                     | <i>Garnacha</i>               | 4.5  | 9    | 36     |
| 2022 | <b>Azul y Garanza</b> , Navarra, Spain                                 | <i>Tempranillo</i>            | 4.75 | 9.5  | (L)53  |
| 2016 | <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     |
| 2021 | <b>Coster dels Olivers</b> , Priorat, Spain                            | <i>Cariñena, Garnacha</i>     | 7.5  | 15   | 60     |
| 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>             | 6    | 12   | 48     |
| 2023 | <b>Primitivo Quiles, Cono 4</b> , Alicante, Spain                      | <i>Monastrell</i>             | 5    | 10   | 40     |
| 2021 | <b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain            | <i>Garnacha, Piñuela</i>      | 6    | 12   | 48     |
| 2023 | <b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain                    | <i>Bobal</i>                  | 5.5  | 11   | 44     |
| 2022 | <b>Filipe Ferreira</b> , Douro, Portugal                               | <i>Touriga National Blend</i> | 5.75 | 11.5 | 46     |
| 2022 | <b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled | <i>Baga</i>                   | 5.5  | 11   | (L) 62 |
| 2021 | <b>Quieto, Gran Corte</b> , Mendoza, Argentina                         | <i>Cabernet Franc, Malbec</i> | 6.5  | 13   | 52     |
| 2020 | <b>Peñalolen</b> , Maipo, Chile                                        | <i>Cabernet Sauvignon</i>     | 6.75 | 13.5 | 54     |
| 2021 | <b>Polkura</b> , Colchagua, Chile                                      | <i>Syrah</i>                  | 6.5  | 13   | 52     |
| 2023 | <b>Casas del Bosque</b> , Casablanca, Chile                            | <i>Pinot Noir</i>             | 7    | 14   | 56     |
| 2022 | <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>   | 5.5  | 11   | 44     |
| 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> , 1L                  | <i>Manzanilla</i>   | 5.5 | 44     |
| <b>Los Arcos</b> , Lustau, 750mL          | <i>Amontillado</i>  | 8   | 82     |
| <b>Carlos VII</b> , Alvear, 375mL         | <i>Amontillado</i>  | 6   | 48     |
| <b>Península</b> , Lustau, 750mL          | <i>Amontillado</i>  | 13  | 52     |
| <b>15 Años</b> , El Maestro Sierra, 375mL | <i>Palo Cortado</i> | 8.5 | 68     |
| <b>Asuncion</b> , Alvear, 375mL           | <i>Oloroso</i>      | 12  | 48     |
|                                           | <i>Oloroso</i>      | 14  | 56     |

## SWEET

|                                          |                      |     |        |
|------------------------------------------|----------------------|-----|--------|
| <b>East India Solera</b> , Lustau, 750mL | <i>Oloroso Dulce</i> | 3oz | bottle |
| <b>Nectar</b> , Gonzalez Byass, 375mL    | <i>Pedro Ximénez</i> | 7.5 | 60     |
| <b>Solera 1927</b> , Alvear, 375mL       | <i>Pedro Ximénez</i> | 9   | 36     |
|                                          | <i>Pedro Ximénez</i> | 16  | 64     |

# 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)               |  | 13.5 |
| <b>BIO-CURIOUS</b> Diorama / Abisso / Clos Lojen<br>Many of our wines use Biodynamic farming practices, here are three incredible examples                                                      |  | 15   |
| <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>BEEES &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>Tito’s Vodka, Cappelletti Aperitivo, Orange,<br>Lemon, Aquafaba, Jalapeño | 12.5 |
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| <b>GIN &amp; JUS</b><br>Hayman’s London Dry Gin, Lime, Green Grape, Pink Peppercorn,<br>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>SIDE HUSTLE</b><br>Lustau Solera Reserva Brandy, Bénédictine,<br>Pineapple, Lemon, Barcava | 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>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>Aguaviva Cachaça, Cocchi Americano, Lustau Fino Jarana,<br>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

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| Inspired by three of Spain’s most iconic regions. | 15 |
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| <b>CATALAN</b><br>Hayman’s London Dry Gin, Fever Tree Mediterranean Tonic, Grapefruit,<br>Lime, Rosemary |  |
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| <b>VALENCIAN</b><br>Hayman’s London Dry 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,<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 |
|                                                                                                  | 10.5  | 38      |

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

# BEER

|                                    |             |              |
|------------------------------------|-------------|--------------|
| <b>DRAFT</b>                       | <b>caña</b> | <b>doble</b> |
| Estrella Galicia, Lager—Spain      | 4.25        | 8.5          |
| Lord Hobo, 617 White Ale—MA        | 4           | 8            |
| Jack’s Abby, Post Shift Pilsner—MA | 3.75        | 7.5          |
| Troegs, Perpetual IPA—PA           | 4.25        | 8.5          |

## BOTTLES & CANS

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|--------------------------------------------------|------|
| Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT | 7    |
| Narragansett, Light (16oz.)—RI                   | 7    |
| Peroni, Lager—Italy                              | 8.5  |
| Estrella Damm, Daura Gluten-Free Lager—Spain     | 8.5  |
| Von Trapp, Bohemian Pilsner—VT                   | 8    |
| Founders, All Day IPA—MI                         | 6.5  |
| Hitachino, Nest White—Japan                      | 14   |
| Jack’s Abby, Hoponius Union IPL—MA               | 7.5  |
| Lagunitas, Maximus IPA—CA                        | 8    |
| Lord Hobo, Boom Sauce—MA                         | 13   |
| Allagash, Tripel—ME                              | 10.5 |
| Down East Cider, Original—MA                     | 9.5  |
| Isastegi, Sagardo Natural Cider—Spain (750mL)    | 28   |