

# barcelona

## BRUNCH

### CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

**JAMÓN SERRANO**  
Castilla Y León, ES  
15-20 Months Cured Ham. Tender, Salty, Sweet

**SALCHICHÓN DE VIC**  
Catalunya, ES  
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns.

**SPECK**  
Alto Adige, IT  
Spice-Rubbed Ham. Smoky, Lean

**SOBRASADA**  
California, US  
Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón

**CHORIZO BLANCO**  
New Jersey, US  
Slow Aged Pork Sausage, Garlic

**SORIA CHORIZO**  
California, US  
Pork Sausage. Smoky, Garlic, Pimentón

**CHORIZO DE PAMPLONA**  
California, US  
Beef & Pork Sausage With Pimentón. Tangy, Salty, Rich

**CHORIZO PICANTE**  
La Rioja, ES  
Pork Sausage. Smoky, Spicy, Pimentón

**FUET**  
Catalunya, ES  
Pork Sausage. Rich, Garlic, Black Pepper

**CABRA ROMERO**  
Murcia, ES  
Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Cream

**CAÑA DE CABRA**  
Murcia, ES  
Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild

**DRUNKEN GOAT**  
Murcia, ES  
Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked

**IBORES**  
Extremadura, ES  
Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed

**VALDEÓN**  
Castilla-León, ES  
Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent

**AGED MAHÓN**  
Islas Baleares, ES  
Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp

**MAHÓN**  
Minorca, ES  
Firm, Cow's Milk, Aged 4 Months Pimentón, Nutty

**DÉLICE DE BOURGOGNE**  
Burgundy, FR  
Triple-Crème, Cow's Milk, Mold Rind, Mushroomy, Smooth, Tangy

**SAN SIMÓN**  
Galicia, ES  
Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild

**AGED MANCHEGO**  
Castilla-La Mancha, ES  
Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex

**QUESO DE OVEJA CON FLORES**  
La Mancha, ES  
Firm, Sheep's Milk, Aged 120 Days. Earthy, Nutty, Flower Coated

**IDIAZÁBAL**  
País Vasco, ES  
Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity

**BREDBIS ESPELETTE**  
Les Pyrénées, FR  
Firm, Sheep's Milk, Aged 90 Days. Creamy, Nutty, Espelette Rubbed

**JAMÓN MANGALICA** 15  
Castilla Y León, ES  
Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty

**LOMO IBÉRICO DE BELLOTA** 15  
Castilla Y León, ES  
Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón

**LAMB SALAMI** 9  
Boonton, NJ  
Rosemary, Garlic

**VENISON CHORIZO** 9  
Fossil Farms – Boonton, NJ  
Wagyu Beef, Pimentón, Garlic

**APERITIVO BOARD** 28  
An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks

*Jamón Serrano, Pamplona, Manchego, Idiazábal, Pickled Guindilla Peppers, Olives, Almonds, Patatas Bravas*

### TAPAS

**OLIVE OIL PANCAKES** 8.5  
Cultured Butter, Maple Syrup

**SERRANO BENEDICT** 9.5  
Hollandaise

**SMOKED SALMON BENEDICT** 11.5  
Capers, Pickled Onions

**GRANOLA** 8.5  
Yogurt, Plum, Apricots

**SHAKSHUKA** 8  
Sofrito, Eggs

**VEGETABLE BENEDICT** 8.5  
Kale, Leeks, Hollandaise

**TORRIJAS** 8  
Plum, Crema Catalana

**MIGAS** 9.5  
Chorizo, Fried Egg

**STEAK & EGGS** 15.5  
Red Chimichurri

**FIDEOS** 16.5  
Pork Belly, Egg, Salmorreta

**MARCONA ALMONDS** 5

**EGGPLANT CAPONATA** 6.5  
Bell Pepper, Balsamic, Basil

**SAUTÉED KALE** 8  
Golden Raisins, Pedro Ximénez

**COUSCOUS** 8.5  
Feta, Meyer Lemon

**CHAMPIÑONES** 10.5  
Aleppo Pepper

**ASPARAGUS** 8.5  
Gribiche

**HUMMUS** 8.5  
Roasted Cauliflower, Za'atar

**POTATO TORTILLA** 7.5  
Chive Sour Cream

**PATATAS BRAVAS** 8.5  
Salsa Brava, Garlic Aioli

**PAPAS ARRUGADAS** 8  
Mojo Rojo

**BOQUERONES** 6  
Olives, Citrus

**MUSSELS** 13.5  
Chorizo Txistorra

**GAMBAS AL AJILLO** 10.5  
Guindilla Peppers, Scallions, Garlic

**MAHI MAHI A LA PLANCHA** 15.5  
Zhoug

**JAMÓN & MANCHEGO CROQUETAS** 7.5  
Garlic Aioli

**BIKINI** 9.5  
Ibérico, Mahón

**STEAK PAILLARD** 14.5  
Crispy Potatoes, Red Pepper Vinaigrette

**PORK MILANESE** 10.5  
Napa Cabbage, Carrots

**SPICED BEEF EMPANADAS** 8.5  
Red Pepper Sauce

**PORK BELLY** 10.5  
Mojo Verde

**ALBONDIGAS** 9.5  
Spiced Meatballs In Jamón-Tomato Sauce

### SALADS

**ENSALADA MIXTA** 11  
Olives, Onions, Giardiniera, Gem Lettuce

**ARUGULA SALAD** 8.5  
Idiazábal, Pepitas

**FRISÉE SALAD** 8.5  
Cara Cara Orange, Radish

### LARGE PLATES

**CHICKEN PIMIENTOS** 24.5  
Potatoes, Lemon, Hot Cherry Peppers

**WHOLE ROASTED BRANZINO** 28.5  
Arugula, Radish, Fingerling Potatoes

**HALF / FULL**

**PAELLA VERDURAS** 18 / 36  
Asparagus, Leeks, Peas

**PAELLA MARISCOS** 29 / 58  
Prawns, Mussels, Calamari, Clams

**PAELLA SALVAJE** 28 / 56  
Pork Belly, Gaucho Sausage, Morcilla

**PARRILLADA BARCELONA\*** 33 / 66  
Strip Steak, Chicken, Pork Loin, Gaucho Sausage

### DESSERTS

**FLAN CATALÁN** 8

**OLIVE OIL CAKE** 10  
Sea Salt

**CHOCOLATE CAKE** 9  
Coffee Crème Anglaise, Almond Crumble

**BASQUE BURNT CHEESECAKE** 10  
Rhubarb

**LONGFORD'S ICE CREAM – STAMFORD, CT** 8  
Stamford, CT  
Mango Sorbet, Vanilla Ice Cream

### EXECUTIVE CHEF MATT KNEELAND | SOUS CHEF RICHIE WOODFORD

\*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 |
| 2021 | <b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain | <i>Macabeo Blend</i>  | 5.25 | 10.5 | 42     |
| NV   | <b>Tierra Limpia, Brut Rosé</b> Penedès, Spain                | <i>Trepat</i>         | 7    | 14   | 56     |
|      |                                                               |                       | 6.5  | 13   | 52     |

WHITE

|      |                                                     |                            |      |      |        |
|------|-----------------------------------------------------|----------------------------|------|------|--------|
| 2023 | <b>Mila</b> , Rías Baixas, Spain                    | <i>Albariño</i>            | 3oz  | 6oz  | bottle |
| 2023 | <b>Rezabal</b> , Getariako Txakolina, Spain         | <i>Hondarribi Zuri</i>     | 6    | 12   | 48     |
| 2023 | <b>Menade</b> , Rueda, Spain                        | <i>Verdejo</i>             | 6.5  | 13   | 52     |
| 2023 | <b>Le Naturel</b> , Navarra, Spain                  | <i>Garnacha Blanca</i>     | 6    | 12   | 48     |
| 2022 | <b>Pinord, Diorama</b> , Penedès, Spain             | <i>Xarel-lo</i>            | 5    | 10   | 40     |
| 2022 | <b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain     | <i>Xarel-lo, Riesling</i>  | 4.75 | 9.5  | 38     |
| 2023 | <b>Orto Vins, Les Argiles</b> , Montsant, Spain     | <i>Macabeo</i>             | 6.25 | 12.5 | 50     |
| 2020 | <b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain  | <i>Macabeo</i>             | 6.5  | 13   | 52     |
| 2022 | <b>Asnella</b> , Vinho Verde, Portugal              | <i>Palomino Fino</i>       | 6    | 12   | 48     |
| 2023 | <b>Aylin</b> , San Antonio, Chile                   | <i>Arinto, Loureiro</i>    | 5.5  | 11   | 44     |
| 2024 | <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay | <i>Sauvignon Blanc</i>     | 5.5  | 11   | 44     |
| 2020 | <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay  | <i>Chardonnay</i>          | 5    | 10   | 40     |
| 2023 | <b>Iniceri, Abisso</b> , Sicily, Italy              | <i>Petit Manseng Blend</i> | 6.5  | 13   | 52     |
| 2023 | <b>Leitz, Feinherb</b> , Rheingau, Germany          | <i>Catarratto</i>          | 6    | 12   | 48     |
|      |                                                     | <i>Riesling</i>            | 6.5  | 13   | 52     |

ROSÉ & SKIN CONTACT

|      |                                                               |                           |     |     |        |
|------|---------------------------------------------------------------|---------------------------|-----|-----|--------|
| 2022 | <b>Liquid Geography</b> , Bierzo, Spain                       | <i>Mencía</i>             | 3oz | 6oz | bottle |
| 2023 | <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina       | <i>Pinot Noir</i>         | 5.5 | 11  | 44     |
| 2023 | <b>Christophe Avi</b> , Agenais, France                       | <i>Cabernet Sauvignon</i> | 5   | 10  | 40     |
| 2021 | <b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain | <i>Cabernet Sauvignon</i> | 6   | 12  | 48     |
|      |                                                               | <i>Malvar, Airén</i>      | 5.5 | 11  | 44     |

RED

|      |                                                                 |                               |      |      |        |
|------|-----------------------------------------------------------------|-------------------------------|------|------|--------|
| 2019 | <b>Nucerro, Reserva</b> , Rioja, Spain                          | <i>Tempranillo</i>            | 3oz  | 6oz  | bottle |
| 2020 | <b>Marqués de Tomares, Crianza</b> , Rioja, Spain               | <i>Tempranillo</i>            | 6.5  | 13   | 52     |
| 2021 | <b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain      | <i>Tempranillo</i>            | 6    | 12   | 48     |
| 2022 | <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 |
| 2017 | <b>Alberto Orte, A Portela</b> , Valdeorras, Spain              | <i>Mencía</i>                 | 6.5  | 13   | 52     |
| 2023 | <b>Sotabosc</b> , Montsant, Spain                               | <i>Garnacha, Cariñena</i>     | 6    | 12   | 48     |
| 2013 | <b>Laurona</b> , Montsant, Spain                                | <i>Garnacha, Cariñena</i>     | 7    | 14   | 56     |
| 2020 | <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>Tempranillo, Graciano</i>  | 5    | 10   | 40     |
| 2021 | <b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain     | <i>Garnacha, Piñuela</i>      | 6    | 12   | 48     |
| 2021 | <b>Uva de Vida, Biográfico</b> , Toledo, Spain                  | <i>Tempranillo, Graciano</i>  | 7    | 14   | 56     |
| 2023 | <b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain             | <i>Bobal</i>                  | 5.5  | 11   | 44     |
| 2022 | <b>Filipe Ferreira</b> , Douro, Portugal                        | <i>Touriga Nacional Blend</i> | 5.75 | 11.5 | 46     |
| 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>     | 6.5  | 13   | 52     |
| 2019 | <b>Polkura</b> , Colchagua, Chile                               | <i>Syrah</i>                  | 6    | 12   | 48     |
| 2022 | <b>Casas del Bosque</b> , Casablanca, Chile                     | <i>Pinot Noir</i>             | 7    | 14   | 56     |
| 2021 | <b>Garage Wine Company, Revival</b> , Maule, Chile              | <i>País</i>                   | 5.75 | 11.5 | 46     |
| 2018 | <b>Alto de la Ballena</b> , Maldonado, Uruguay                  | <i>Cabernet Franc Blend</i>   | 5    | 10   | 40     |
| 2021 | <b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley , Lebanon | <i>Cabernet Blend</i>         | 6    | 12   | 48     |

SHERRY

DRY

|                                             |                               |     |        |
|---------------------------------------------|-------------------------------|-----|--------|
| <b>Jarana</b> , Lustau, 750mL               | <i>Fino</i>                   | 3oz | bottle |
| <b>Tradicion</b> , Bodegas Tradicion, 750mL | <i>Fino</i>                   | 5.5 | 44     |
| <b>La Cigarrera</b> , 375mL                 | <i>Manzanilla</i>             | 9   | 72     |
| <b>Almacenista</b> , Lustau, 500mL          | <i>Manzanilla Amontillada</i> | 8   | 32     |
| <b>Los Arcos</b> , Lustau, 750mL            | <i>Amontillado</i>            | 11  | 66     |
| <b>Carlos VII</b> , Alvear, 375mL           | <i>Amontillado</i>            | 6   | 48     |
| <b>Península</b> , Lustau, 750mL            | <i>Palo Cortado</i>           | 13  | 52     |
| <b>15 Años</b> , El Maestro Sierra, 375mL   | <i>Oloroso</i>                | 8   | 64     |
| <b>Asuncion</b> , Alvear, 375mL             | <i>Oloroso</i>                | 12  | 48     |
| <b>VORS</b> , Bodegas Tradicion, 750mL      | <i>Oloroso</i>                | 14  | 56     |
|                                             |                               | 19  | 152    |

SWEET

|                                          |                      |     |        |
|------------------------------------------|----------------------|-----|--------|
| <b>East India Solera</b> , Lustau, 750mL | <i>Oloroso Dulce</i> | 3oz | bottle |
| <b>Nectar</b> , Gonzalez Byass, 375mL    | <i>Pedro Ximénez</i> | 8   | 64     |
| <b>Solera 1927</b> , Alvear, 375mL       | <i>Pedro Ximénez</i> | 9   | 36     |
|                                          |                      | 15  | 60     |

WINE FLIGHTS

|                                                                                                                                                                                   |  |      |
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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 / Biografico<br>Many of our wines use Biodynamic farming practices, here are three incredible examples                                        |  | 16   |
| <b>ACID TRIP</b> Asnella / B.R.O.T. / Negre De Folls<br>High. Acid. Wines.                                                                                                        |  | 16   |
| <b>GRENACHE (ON THE ROCKS)</b> Le Naturel / Vino De Montaña / Cuvée Paul<br>All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone        |  | 17.5 |

COCKTAILS

|                                                               |    |
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| <b>BLOODY MARY</b><br>Tito's 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>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>TYGRA</b><br>Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura<br>Bitters, Cucumber | 13 |
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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>LAIRD'S WAY</b><br>Monkey Shoulder Scotch, Dolin Rouge Vermouth,<br>Sfumato Rhubarb Amaro, Orange, Walnut Bitters | 14.5 |
|----------------------------------------------------------------------------------------------------------------------|------|

GINTONICS

|                                                   |    |
|---------------------------------------------------|----|
| 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, Lemon, Green Apple, Mint |  |
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SANGRIA

|                                                                                                  |       |         |
|--------------------------------------------------------------------------------------------------|-------|---------|
| <b>WHITE OR RED SANGRIA</b><br>Rioja Wine, Elderflower, Citrus Infused<br>Dark Rum, Guava Nectar | glass | pitcher |
|                                                                                                  | 10.5  | 38      |

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

BEER

|                                                                                                                                                            |      |       |
|------------------------------------------------------------------------------------------------------------------------------------------------------------|------|-------|
| <b>DRAFT</b><br>Estrella Galicia, Lager—Spain<br>Two Roads, No Limits Hefeweizen—CT<br>Half Full, Bright Blonde Pale Ale—CT<br>New England, Sea Hag IPA—CT | caña | doble |
|                                                                                                                                                            | 4.25 | 8.5   |
|                                                                                                                                                            | 4    | 8     |
|                                                                                                                                                            | 3.75 | 7.5   |
|                                                                                                                                                            | 4.25 | 8.5   |

BOTTLES & CANS

|                                                  |      |
|--------------------------------------------------|------|
| Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT | 7    |
| Peroni, Lager—Italy                              | 8.5  |
| Narragansett Lager (16oz)—RI                     | 7    |
| Estrella Damm, Daura Gluten-Free Lager—Spain     | 8.5  |
| Von Trapp, Bohemian Pilsner—VT                   | 8    |
| Two Roads, Passion Fruit Gose (16oz)—CT          | 12   |
| Troegs, Dreamweaver Wheat—PA                     | 8    |
| Hitachino, Nest White—Japan                      | 14   |
| Half Full, In Pursuit IPA—CT                     | 8    |
| Night Shift, Whirlpool Hazy NE IPA—MA            | 8.5  |
| Jack's Abby, Hoponius Union IPL—MA               | 7    |
| Lagunitas, Maximus IPA—CA                        | 8.5  |
| Allagash, Tripel—MN                              | 10.5 |
| Kentucky Ale, Bourbon Barrel Ale—KY              | 10   |
| Left Hand, Milk Stout—CO                         | 9.5  |
| Down East Cider, Original Blend Cider—MA         | 9.5  |
| Isastegi, Sagardo Natural Cider—Spain (750mL)    | 28   |