

# 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>CHORIZO PICANTE</b><br>La Rioja, ES<br>Pork Sausage. Smoky, Spicy, Pimentón                                  | <b>AGED MAHÓN</b><br>Islas Baleares, ES<br>Hard, Cow's Milk, Aged 1 Year, EVOO<br>Rubbed, Salty, Sharp                  | <b>JAMÓN MANGALICA</b><br>Castilla Y León, ES<br>Aged 36-42 Months, Acorn & Pasture<br>Fed Mangalica. Marbled, Tender, Nutty | 14 |
| <b>SOPPRESSATA</b><br>California, US<br>Pork Salami. Peppercorns, Burgundy Wine                   | <b>DRUNKEN GOAT</b><br>Murcia, ES<br>Semi-Soft, Goat's Milk, Aged 2 Months. Red<br>Wine Soaked                  | <b>SAN SIMÓN</b><br>Galicia, ES<br>Semi-Soft, Cow's Milk, Aged 3 Months.<br>Smoked, Creamy, Mild                        | <b>FERMÍN SALCHICHÓN DE IBÉRICO</b><br>Castilla Y León, ES<br>Mountain Air-Cured Ibérico Pork Sausage.<br>Peppery & Rich     | 14 |
| <b>SORIA CHORIZO</b><br>California, US<br>Pork Sausage. Smoky, Garlic, Pimentón                   | <b>AGED MANCHEGO</b><br>Castilla-La Mancha, ES<br>Firm, Sheep's Milk, Aged 6 Months.<br>Buttery, Nutty, Complex | <b>MAHÓN</b><br>Islas Baleares, ES<br>Firm, Cow's Milk, Aged 4 Months. Buttery,<br>Mild, Nutty                          | <b>WAGYU CECINA</b><br>Illinois, US<br>Aged 12-16 Weeks, Pressed & Cold Smoked<br>Wagyu. Hickory Pepper, Smoky               | 14 |
| <b>CANTIMPALO</b><br>California, US<br>Spanish Style Dry Salami                                   | <b>IDIAZÁBAL</b><br>País Vasco, ES<br>Semi-Firm, Raw Sheep's Milk, Aged 6<br>Months. Smoked, Sharp, Fruity      | <b>VALDEÓN</b><br>Castilla Y León, ES<br>Creamy Blue, Cow & Goat's Milk, Cave-Aged<br>2 Months. Mildly Pungent          | <b>APERITIVO BOARD</b><br>An Assortment of Spanish Aperitivo<br>Snacks to Pair With Your Anytime Drinks                      | 26 |
| <b>SOBRASADA</b><br>California, US<br>Majorcan Style Spreadable Chorizo.<br>Rich, Smoky, Pimentón | <b>CAÑA DE OVEJA</b><br>Murcia, ES<br>Soft-Ripened, Sheep's Milk, Aged 21<br>Days. Creamy, Mild                 | <b>ALISIOS</b><br>Islas Canarias, ES<br>Semi-Soft, Cow & Goat's Milk, Aged 3<br>Months. Toasted, Creamy, Sweet Pimentón | <i>Patatas Bravas, Jamón Serrano, Fuet,<br/>Manchego, Mahón, Marinated Olives,<br/>Guindilla Peppers, Marcona Almonds</i>    |    |
| <b>FUET</b><br>Catalunya, ES<br>Pork Sausage. Rich, Garlic, Black Pepper                          |                                                                                                                 |                                                                                                                         |                                                                                                                              |    |

## TAPAS

|                                                                    |      |                                                                   |      |
|--------------------------------------------------------------------|------|-------------------------------------------------------------------|------|
| <b>MARINATED OLIVES &amp; GIARDINIERA</b><br>Thyme, Lemon Zest     | 5    | <b>BOQUERONES</b><br>Garlic, Lemon, Parsley                       | 7    |
| <b>BEETS</b><br>Sheep's Cheese, Marcona Almonds                    | 8.5  | <b>TROUT A LA PLANCHA</b><br>Sumac, Garlic, Shallots              | 14.5 |
| <b>EGGPLANT CAPONATA</b><br>Bell Peppers, Balsamic, Basil          | 5.5  | <b>PRAWNS A LA PARRILLA</b><br>Mojo Verde                         | 12.5 |
| <b>SPINACH &amp; CHICKPEA CAZUELA</b><br>Lemon Zest, Cumin, Onions | 8.5  | <b>MUSSELS</b><br>Basil, White Wine                               | 13.5 |
| <b>CHARRED LEEKS</b><br>Romesco                                    | 9    | <b>PULPO</b><br>Mojo Rojo, Celery, Red Onions                     | 15.5 |
| <b>GRILLED BROCCOLINI</b><br>Grain Mustard Aioli                   | 9.5  | <b>CRISPY CALAMARI</b><br>Piquillos, Smoked Pepper Aioli          | 11.5 |
| <b>BLISTERED SNAP PEAS</b><br>Lemon, Red Pepper                    | 8.5  | <b>GAMBAS AL AJILLO</b><br>Guindilla Pepper, Scallions, Garlic    | 9.5  |
| <b>CAULIFLOWER</b><br>Olive Tapenade                               | 9.5  | <b>GRILLED CHICKEN THIGH</b><br>Aji Amarillo                      | 9.5  |
| <b>CHAMPIÑONES</b><br>Garlic, Scallions                            | 11.5 | <b>JAMÓN &amp; MANCHEGO CROQUETAS</b><br>Garlic Aioli             | 7    |
| <b>ROASTED CARROTS</b><br>Mint, Honey                              | 8.5  | <b>STEAK PAILLARD*</b><br>Crispy Potatoes, Pepper Vinaigrette     | 14.5 |
| <b>GRILLED ASPARAGUS</b><br>White Truffle Vinaigrette              | 9.5  | <b>ALBONDIGAS</b><br>Spiced Meatballs In Jamón-Tomato Sauce       | 9.5  |
| <b>SWISS CHARD</b><br>Pickled Peppers, Walnuts                     | 8.5  | <b>SPICED BEEF EMPANADAS</b><br>Red Pepper Sauce                  | 8    |
| <b>PIQUILLO PEPPER HUMMUS</b><br>Lavash                            | 7.5  | <b>BACON WRAPPED DATES</b><br>Valdeón Mousse                      | 9    |
| <b>WHIPPED SHEEP'S CHEESE</b><br>Truffle Honey, Pimentón           | 9.5  | <b>LAMB</b><br>Green Chimichurri                                  | 14.5 |
| <b>POTATO TORTILLA</b><br>Chive Sour Cream                         | 7    | <b>CHORIZO W/ SWEET &amp; SOUR FIGS</b><br>Sherry Vinegar, Garlic | 9    |
| <b>PATATAS BRAVAS</b><br>Salsa Brava, Garlic Aioli                 | 8    |                                                                   |      |

## SALADS

|                                                                        |             |
|------------------------------------------------------------------------|-------------|
| <b>MIXED GREENS</b><br>Manchego, Red Onions, Vinaigrette               | 9           |
| <b>ARUGULA</b><br>Sherry, Herbs, Walnuts                               | 8.5         |
| <b>ENSALADA MIXTA</b><br>Olives, Onions, Giardiniera, Gem Lettuce      | 9           |
|                                                                        | HALF / FULL |
| <b>PAELLA VERDURAS</b><br>Snap Peas, Mushrooms, Asparagus              | 18 / 36     |
| <b>PAELLA SALVAJE</b><br>Ground Pork, Chorizo, Chicken, Garbanzo Beans | 29 / 56     |
| <b>PAELLA MARISCOS</b><br>Gambas, Mussels, Calamari, Clams             | 28 / 58     |
| <b>PARRILLADA BARCELONA*</b><br>Steak, Chicken, Pork, Gaucho Sausage   | 33 / 66     |

## DESSERTS

|                                                                |    |
|----------------------------------------------------------------|----|
| <b>FLAN CATALÁN</b>                                            | 8  |
| <b>CHOCOLATE CAKE</b><br>Coffee Crème Anglaise, Almond Crumble | 9  |
| <b>OLIVE OIL CAKE</b><br>Sea Salt                              | 10 |
| <b>BASQUE BURNT CHEESECAKE</b><br>Cherries                     | 10 |
| <b>ARROZ CON LECHE</b><br>Coconut Milk, Cinnamon               | 7  |

## EXECUTIVE CHEF TYLER WALLACE

\*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> , Bairrada, Portugal          | <i>Trepat</i>         | 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>     | 6.5  | 13   | 52     |
| 2023 | <b>Menade</b> , Rueda, Spain                                    | <i>Verdejo</i>             | 6.25 | 12.5 | 50     |
| 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>La Vineyta, ‘Pipa’</b> , Montilla-Moriles, Spain             | <i>Malvasia</i>            | 6    | 12   | 48     |
| 2021 | <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>     | 6    | 12   | 48     |
| 2024 | <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay             | <i>Chardonnay</i>          | 5.5  | 11   | 44     |
| 2022 | <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay              | <i>Petit Manseng Blend</i> | 6.5  | 13   | 52     |
| 2022 | <b>Iniceri, Abisso</b> , Sicily, Italy                          | <i>Catarratto</i>          | 6    | 12   | 48     |
| 2023 | <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 |
| 2023 | <b>Christophe Avi</b> , Agenais, France                 | <i>Cabernet Sauvignon</i> | 6   | 12  | 48     |
| 2023 | <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina | <i>Pinot Noir</i>         | 5   | 10  | 40     |

## 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    | 12   | 48     |
| 2021 | <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 |
| 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>     | 6.25 | 12.5 | 50     |
| 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     |
| 2022 | <b>Primitivo Quiles, Cono 4</b> , Alicante, Spain                      | <i>Monastrell</i>             | 5    | 10   | 40     |
| 2020 | <b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain            | <i>Garnacha, Piñuela</i>      | 6.5  | 13   | 52     |
| 2021 | <b>Uva de Vida, Biográfico</b> , Toledo, Spain                         | <i>Tempranillo, Graciano</i>  | 7    | 14   | 56     |
| 2022 | <b>Filipe Ferreira</b> , Douro, Portugal                               | <i>Touriga National Blend</i> | 6.5  | 13   | 52     |
| 2023 | <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     |
| 2020 | <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>         | 6.25 | 12.5 | 50     |

# SHERRY

## DRY

|                                              |                    |      |        |
|----------------------------------------------|--------------------|------|--------|
| <b>Jarana</b> , Lustau, 750mL                | <i>Fino</i>        | 3oz  | bottle |
| <b>La Cigarrera</b> , 375mL                  | <i>Manzanilla</i>  | 8.5  | 34     |
| <b>Los Arcos</b> , Lustau, 750mL             | <i>Amontillado</i> | 6    | 48     |
| <b>Carlos VII</b> , Alvear, 375mL            | <i>Amontillado</i> | 13.5 | 54     |
| <b>15 Años</b> , El Maestro Sierra, 375mL    | <i>Oloroso</i>     | 12   | 48     |
| <b>Marques de Poley</b> , Toro Albala, 500mL | <i>Oloroso</i>     | 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   | 36     |
| <b>Toro Albala</b> , 1999, 375mL         | <i>Pedro Ximénez</i> | 20  | 80     |
| <b>Solera 1927</b> , Alvear, 375mL       | <i>Pedro Ximénez</i> | 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>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>FLOR DE SAL</b> (Low ABV)<br>La Cigarrera Manzanilla, Alma De Trabanco Cider Apéritif,<br>Luxardo Maraschino, Lime, Lemon, Black Lava Salt<br><b>Porrrón For The Table</b> 48 | 12 |
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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>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>LAIRD’S WAY</b><br>Monkey Shoulder Scotch, Dolin Rouge Vermouth,<br>Sfumato Rhubarb Amaro, Orange, Walnut Bitters | 15 |
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# GINTONICS

|                                                   |    |
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| Inspired by three of Spain’s most iconic regions. | 15 |
|---------------------------------------------------|----|

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| <b>CATALAN</b><br>Hayman’s London Dry Gin, Fever Tree Mediterranean Tonic,<br>Grapefruit, 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>                        | <b>glass</b> | <b>pitcher</b> |
| Rioja Wine, Citrus Infused, Dark Rum, Guava Nectar | 10.5         | 38             |

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

# BEER

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

## BOTTLES & CANS

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