

# barcelona

## CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

|                                                                                                       |                                                                                                                     |                                                                                                                  |                                                                                                                                |    |
|-------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------|----|
| <b>JAMÓN SERRANO</b><br>Castilla Y León, ES<br>15-20 Months Cured Ham. Tender, Salty, Sweet           | <b>SOBRASADA</b><br>California, US<br>Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón                      | <b>CABRA ROMERO</b><br>Murcia, ES<br>Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary Rubbed, Creamy               | <b>JAMÓN MANGALICA</b><br>Castilla Y León, ES<br>Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty      | 15 |
| <b>SALCHICHÓN DE VIC</b><br>Catalunya, ES<br>Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns.      | <b>CHORIZO BLANCO</b><br>New Jersey, US<br>Slow Aged Pork Sausage. Garlic                                           | <b>DRUNKEN GOAT</b><br>Murcia, ES<br>Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked                      | <b>LOMO IBÉRICO DE BELLOTA</b><br>Castilla Y León, ES<br>Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón                | 15 |
| <b>SORIA CHORIZO</b><br>California, US<br>Pork Sausage. Smoky, Garlic, Pimentón                       | <b>ALISIOS</b><br>Islas Canarias, ES<br>Semi-Soft, Cow & Goat's Milk, Aged 3 Months,Toasted, Creamy, Sweet Pimentón | <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 |
| <b>CHORIZO DE PAMPLONA</b><br>País Vasco, ES<br>Beef & Pork Sausage With Pimentón. Tangy, Salty, Rich | <b>SMOKIN' GOAT</b><br>Murcia, ES<br>Soft Ripened Goat's Milk, Aged 21 Days, Creamy, Mild                           | <b>BREBIS ESPELETTE</b><br>Les Pyrénées, FR<br>Firm, Sheep's Milk, Aged 90 Days. Creamy, Nutty, Espelette Rubbed | <i>Marinated Olives, Patatas Bravas, Drunken Goat, Manchego, Soria Chorizo, Lomo Ibérico, Pickled Peppers, Roasted Almonds</i> |    |
| <b>FUET</b><br>California, US<br>Pork Sausage. Rich, Garlic                                           | <b>CAÑA DE CABRA</b><br>Murcia, ES<br>Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild                         | <b>AGED MAHÓN</b><br>Islas Baleares, ES<br>Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp              |                                                                                                                                |    |
| <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             | <b>DÉLICE DE BOURGOGNE</b><br>Burgundy, FR<br>Triple-Crème, Cow's Milk, Mold Rind, Mushroomy, Smooth, Tangy      |                                                                                                                                |    |
| <b>SPECK</b><br>Alto Adige,IT<br>Spice Rubbed Ham, Smoky, Lean                                        |                                                                                                                     |                                                                                                                  |                                                                                                                                |    |

## TAPAS

|                                                                    |      |                                                                   |      |
|--------------------------------------------------------------------|------|-------------------------------------------------------------------|------|
| <b>MARINATED OLIVES &amp; GIARDINIERA</b><br>Thyme, Lemon Zest     | 6    | <b>PATATAS BRAVAS</b><br>Salsa Brava, Garlic Aioli                | 8.5  |
| <b>SPINACH &amp; CHICKPEA CAZUELA</b><br>Lemon Zest, Cumin, Onions | 8.5  | <b>POTATO TORTILLA</b><br>Chive Sour Cream                        | 7.5  |
| <b>AGRETTI AL LIMONE</b><br>Anchovy, Egg Yolk                      | 12   | <b>MUSSELS</b><br>Mangalica, Cider                                | 13.5 |
| <b>EGGPLANT CAPONATA</b><br>Bell Pepper, Balsamic, Basil           | 6.5  | <b>BOQUERONES</b><br>Olives, Piparras, Black Sturgeon Roe         | 8    |
| <b>GAZPACHO</b><br>Roasted Garlic, Smoked Sea Salt                 | 8.50 | <b>BROOK TROUT</b><br>Cannellini Beans                            | 15   |
| <b>KALE</b><br>Lemon, Garlic, Red Pepper Flakes                    | 8    | <b>GAMBAS AL AJILLO</b><br>Guindilla Pepper, Scallions, Garlic    | 10.5 |
| <b>MUSHROOM CARPACCIO</b><br>Walnut Gremolata                      | 9    | <b>GRILLED CHICKEN THIGH</b><br>Aji Amarillo                      | 9.5  |
| <b>BROCCOLINI</b><br>Black Truffle Vinaigrette                     | 10.5 | <b>STUFFED PIQUILLO PEPPERS</b><br>Spiced Beef, Sorrel Aioli      | 10.5 |
| <b>ROASTED CARROTS</b><br>Citrus Yogurt, Maple, Pimentón           | 8    | <b>BIKINI</b><br>Serrano Ham, Mahón                               | 9.5  |
| <b>ARTICHOKES</b><br>Green Garlic Romesco                          | 10.5 | <b>FIDEOS</b><br>Chicken,Chorizo, Olive Sofrito                   | 14.5 |
| <b>CHAMPIÑONES</b><br>Aleppo Pepper, Garlic, Lemon                 | 11.5 | <b>CHORIZO W/ SWEET &amp; SOUR FIGS</b><br>Sherry Vinegar, Garlic | 10.5 |
| <b>CAULIFLOWER</b><br>Eggplant Pisto                               | 9    | <b>SPICED BEEF EMPANADAS</b><br>Red Pepper Sauce                  | 8.5  |
| <b>ASPARAGUS</b><br>Roasted Garlic Purée                           | 9    | <b>JAMÓN &amp; MANCHEGO CROQUETAS</b><br>Garlic Aioli             | 7.5  |
| <b>WHIPPED SHEEP'S CHEESE</b><br>Herbs De Provence, Almonds, Honey | 8.5  | <b>STEAK PAILLARD*</b><br>Crispy Potatoes, Red Pepper Vinaigrette | 14.5 |
| <b>QUESO A LA PLANCHA</b><br>Moscatel Grape Mostarda               | 8.5  | <b>ALBONDIGAS</b><br>Spiced Meatballs, Tomato Sauce               | 9.5  |
| <b>HUMMUS</b><br>Lavash, Salsa Verde                               | 7.5  | <b>WILD BOAR RACK</b><br>Cherry Pepper Chimichurri                | 17   |
| <b>FREGULA</b><br>Golden Raisins, Goat Cheese, Mint                | 10   |                                                                   |      |

## SALADS

|                                                                   |    |
|-------------------------------------------------------------------|----|
| <b>ENSALADA MIXTA</b><br>Olives, Onions, Giardiniera, Gem Lettuce | 11 |
| <b>ARUGULA</b><br>Fava Beans, Piquillo Peppers, White Balsamic    | 9  |
| <b>SPRING PEAS</b><br>House Straciatella, Salsa Verde             | 12 |

## LARGE PLATES

|                                                                              |                               |
|------------------------------------------------------------------------------|-------------------------------|
| <b>CHICKEN PIMIENTOS</b><br>Potatoes, Lemon, Hot Cherry Peppers              | 24.5                          |
| <b>WHOLE ROASTED BRANZINO</b><br>Carrots, Pimentón Potatoes                  | 28.5                          |
| <b>PAELLA VERDURAS</b><br>Fava Beans, Peas, Asparagus, Aioli Verde           | <b>HALF / FULL</b><br>18 / 36 |
| <b>PAELLA MARISCOS</b><br>Calamari, Shrimp, Mussels, Clams                   | 29 / 58                       |
| <b>PAELLA SALVAJE</b><br>Chicken, Guacho, Chorizo                            | 28 / 56                       |
| <b>PARRILLADA BARCELONA*</b><br>NY Strip, Chicken, Pork Loin, Gaucho Sausage | 33 / 66                       |

## DESSERTS

|                                                                                                                         |     |
|-------------------------------------------------------------------------------------------------------------------------|-----|
| <b>FLAN CATALÁN</b>                                                                                                     | 8   |
| <b>CHOCOLATE CAKE**</b><br>Coffee Crème Anglaise, Almond Crumble                                                        | 9   |
| <b>CHURROS</b><br>Spiced Chocolate Sauce                                                                                | 6.5 |
| <b>OLIVE OIL CAKE</b><br>Olive Oil Ice Cream, Sea Salt                                                                  | 10  |
| <b>BASQUE BURNT CHEESECAKE</b><br>Luxardo Cherries                                                                      | 10  |
| <b>ICE CREAM</b><br><i>Longford's - Stamford, CT</i><br>Chocolate, Coconut Mounds, Graham Slam, Olive Oil, Lemon Sorbet | 7.5 |

## EXECUTIVE CHEF MISHA RYKLIN | SOUS CHEF CHRISTIAN ORTIZ

\*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.  
Items marked with \*\* are related to tree nuts. 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

|      |                                                                 |                            |      |      |        |
|------|-----------------------------------------------------------------|----------------------------|------|------|--------|
| 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    | 12   | 48     |
| 2023 | <b>Le Naturel</b> , Navarra, Spain                              | <i>Garnacha Blanca</i>     | 5    | 10   | 40     |
| 2022 | <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     |
| 2020 | <b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain              | <i>Pedro Ximénez</i>       | 6    | 12   | 48     |
| 2022 | <b>Asnella</b> , Vinho Verde, Portugal                          | <i>Arinto, Loureiro</i>    | 5.5  | 11   | 44     |
| 2023 | <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     |
| 2020 | <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     |
| 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

|      |                                                               |                           |     |     |        |
|------|---------------------------------------------------------------|---------------------------|-----|-----|--------|
| 2023 | <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina       | <i>Pinot Noir</i>         | 3oz | 6oz | bottle |
| 2023 | <b>Christophe Avi</b> , Agenais, France                       | <i>Cabernet Sauvignon</i> | 6   | 12  | 48     |
| 2021 | <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 |
| 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     |
| 2022 | <b>Glup Glup</b> , Cariñena, Spain                                     | <i>Garnacha</i>               | 4.5  | 9    | 36     |
| 2021 | <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>Mencia</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     |
| 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     |
| 2020 | <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     |
| 2022 | <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     |
| 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>     | 6.5  | 13   | 52     |
| 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>La Cigarrera</b> , 375mL               | <i>Manzanilla</i>   | 8   | 32     |
| <b>Los Arcos</b> , Lustau, 750mL          | <i>Amontillado</i>  | 6   | 48     |
| <b>Carlos VII</b> , Alvear, 375mL         | <i>Amontillado</i>  | 13  | 52     |
| <b>Península</b> , Lustau, 750mL          | <i>Palo Cortado</i> | 8   | 64     |
| <b>15 Años</b> , El Maestro Sierra, 375mL | <i>Oloroso</i>      | 12  | 48     |
| <b>Asuncion</b> , Alvear, 375mL           | <i>Oloroso</i>      | 14  | 56     |
| <b>VORS</b> , Bodegas Tradicion, 750mL    | <i>Oloroso</i>      | 19  | 152    |

SWEET

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

WINE FLIGHTS

|                                                                                                                                                                                                 |  |      |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|------|
| 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 / Biográfico<br>Many of our wines use Biodynamic farming practices, here are three incredible examples                                                      |  | 16   |
| <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

|                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                      |                                          |                                                                           |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------|---------------------------------------------------------------------------|
| <b>BEES &amp; BAYS</b> (No ABV)<br>Lime, Salted Honey Syrup, Cardamom Bitters<br>Sparkling Water, Torched Bay Leaf                                                                                                                                                                                                                                                                                                                                                                                                                                                                   |                                          | 7                                                                         |
| <b>TEA TIME</b> (No ABV)<br>Blue Flower Earl Grey Tea, Blueberry Shrub,<br>Salted Honey Syrup, Lemon, Aquafaba, Mint                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |                                          | 8                                                                         |
| <b>PICA PICA</b><br>Tito’s Vodka, Cappelletti Aperitivo, Orange,<br>Lemon, Aquafaba, Jalapeño                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        |                                          | 12.5                                                                      |
| <b>GIN &amp; JUS**</b><br>Paco Pepe Andalucían Gin, Lime, Green Grape, Pink Peppercorn,<br>Ginger                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    |                                          | 11                                                                        |
| <b>DOS PENÍNSULAS</b><br>Libélula Joven Tequila, Lustau Palo Cortado<br>Lemon, Agave, Nutmeg                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         |                                          | 13                                                                        |
| <b>ALEBRIJES</b><br>Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,<br>Aquafaba, Dragonfruit & Tangerine Powders                                                                                                                                                                                                                                                                                                                                                                                                                                                          |                                          | 13.5                                                                      |
| <b>SIDE HUSTLE</b><br>Lustau Solera Reserva Brandy, Bénédictine,<br>Pineapple, Lemon, Barcava                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        |                                          | 13                                                                        |
| <b>BOURBON SPICE RACK</b><br>Four Roses Bourbon, Cardamaro, Maple Syrup,<br>Lemon, Cardamom & Lavender Bitters                                                                                                                                                                                                                                                                                                                                                                                                                                                                       |                                          | 13                                                                        |
| <b>IPANEMA</b><br>Aguaviva Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                      |                                          | 13                                                                        |
| <b>LAIRD’S WAY**</b><br>Monkey Shoulder Scotch, Dolin Rouge Vermouth,<br>Sfumato Rhubarb Amaro, Orange, Walnut Bitters                                                                                                                                                                                                                                                                                                                                                                                                                                                               |                                          | 14.5                                                                      |
| <b>GINTONICS</b><br>Inspired by three of Spain’s most iconic regions.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                |                                          | 15                                                                        |
| <b>CATALAN</b><br>Paco Pepe Andalucían Gin, Fever Tree Mediterranean Tonic, Grapefruit,<br>Lime, Rosemary                                                                                                                                                                                                                                                                                                                                                                                                                                                                            |                                          |                                                                           |
| <b>VALENCIAN</b><br>Paco Pepe Andalucían Gin, Fever Tree Indian Tonic,<br>Orange Blossom Water, Lemon, Orange, Thyme                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |                                          |                                                                           |
| <b>GALICIAN</b><br>Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     |                                          |                                                                           |
| <b>WHITE OR RED SANGRIA</b><br>Rioja Wine, Elderflower, Citrus Infused<br>Dark Rum, Guava Nectar                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     | <b>glass</b><br>11                       | <b>pitcher</b><br>38.5                                                    |
| <b>GUNS &amp; ROSÉS</b><br>Tierra Limpia Brut Rosé, Lillet Rosé<br>Rime Vodka, Peach Nectar, Grapefruit                                                                                                                                                                                                                                                                                                                                                                                                                                                                              | <b>glass</b><br>13                       | <b>carafe</b><br>52                                                       |
| <b>BEER</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          |                                          |                                                                           |
| <b>DRAFT</b><br>Estrella Galicia, Lager—Spain<br>Two Roads, No Limits Hefeweizen—CT<br>Space Cat, The Bees Knees Honey Blonde Ale—CT<br>New England, Sea Hag IPA—CT                                                                                                                                                                                                                                                                                                                                                                                                                  | <b>caña</b><br>4.25<br>4<br>3.75<br>4.25 | <b>doble</b><br>8.5<br>8<br>7.5<br>8.5                                    |
| <b>BOTTLES &amp; CANS</b><br>Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT<br>Narragansett Lager (16oz)—RI<br>Estrella Damm, Daura Gluten-Free Lager—Spain<br>Von Trapp, Bohemian Pilsner—VT<br>Two Roads, Passion Fruit Gose (16oz)—CT<br>Troegs, Dreamweaver Wheat—PA<br>Half Full, In Pursuit IPA—CT<br>Night Shift, Whirlpool Hazy NE IPA—Japan<br>Lagunitas, Maximus IPA—CA<br>Jack’s Abby, Hoponius Union IPL—MA<br>Allagash, Tripel—MN<br>Kentucky Ale, Bourbon Barrel Ale—KY<br>Down East Cider, Original Blend Cider—MA<br>Isastegi, Sagardo Natural Cider—Spain (750mL) |                                          | 7<br>7<br>8.5<br>8<br>12<br>8<br>8<br>8.5<br>7<br>10.5<br>10<br>9.5<br>28 |