

# 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>FUET</b><br>Catalunya, ES<br>Pork Sausage. Rich, Garlic, Black Pepper                                          | <b>CABRA ROMERO</b><br>Murcia, ES<br>Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Cream   | <b>JAMÓN IBÉRICO</b><br>Castilla Y León, ES<br>Aged 36-42 Months, Acorn & Pasture Fed Ibérico, Marbled, Tender, Nutty, Creamy |
| <b>SPECK</b><br>Alto Adige, IT<br>Spice-Rubbed Ham. Smoky, Lean                                       | <b>IDIAZÁBAL</b><br>País Vasco, ES<br>Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity           | <b>IBORES</b><br>Extremadura, ES<br>Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed            | <b>BEEF PANCETTA</b><br>Sogno Toscano-US<br>Piedmontese Beef, Peppery, Marbled                                                |
| <b>SALCHICHÓN DE VIC</b><br>Catalunya, ES<br>Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns.      | <b>BREDBIS ESPELETTE</b><br>Les Pyrénées, FR<br>Firm, Sheep's Milk, Aged 90 Days. Creamy, Nutty, Espelette Rubbed | <b>CAÑA DE CABRA</b><br>Murcia, ES<br>Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild               | <b>QUESO DE OVEJA CON FLORES</b><br>La Mancha, ES<br>Firm, Sheep's Milk, Aged 120 Days. Earthy, Nutty, Flower Coated          |
| <b>CHORIZO BLANCO</b><br>New Jersey, US<br>Slow Aged Pork Sausage, Garlic                             | <b>AGED MANCHEGO</b><br>Castilla-La Mancha, ES<br>Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex      | <b>VALDEÓN</b><br>Castilla-León, ES<br>Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent | <b>APERITIVO BOARD</b><br>An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks                          |
| <b>CHORIZO PICANTE</b><br>La Rioja, ES<br>Pork Sausage. Smoky, Spicy, Pimentón                        | <b>DRUNKEN GOAT</b><br>Murcia, ES<br>Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked                       | <b>MAHÓN</b><br>Islas Baleares, ES<br>Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty               | <i>Jamón Serrano, Pamplona, Manchego, Idiazábal, Pickled Guindilla Peppers, Olives, Almonds, Patatas Bravas</i>               |
| <b>CHORIZO DE PAMPLONA</b><br>California, US<br>Beef & Pork Sausage With Pimentón. Tangy, Salty, Rich | <b>DÉLICE DE BOURGOGNE</b><br>Burgundy, FR<br>Triple-Crème, Cow's Milk, Mold Rind, Mushroomy, Smooth, Tangy       | <b>TETILLA</b><br>Galicia, ES<br>Semi-Soft, Cow's Milk, Aged 30 Days. Buttery, Creamy, Tangy              |                                                                                                                               |

## TAPAS

|                                                                    |      |                                                                |      |
|--------------------------------------------------------------------|------|----------------------------------------------------------------|------|
| <b>EGGPLANT CAPONATA</b><br>Bell Peppers, Balsamic, Basil          | 6.5  | <b>PATATAS BRAVAS</b><br>Salsa Brava, Garlic Aioli             | 8.5  |
| <b>MARINATED OLIVES &amp; GIARDINIERA</b><br>Thyme, Lemon Zest     | 6    | <b>PAPAS ARRUGADAS</b><br>Mojo Verde                           | 8    |
| <b>ROASTED CHICKPEAS</b><br>Za'atar, Castelvetrano Olives          | 7.5  | <b>POTATO TORTILLA</b><br>Chive Sour Cream                     | 7.5  |
| <b>CHAMPIÑONES</b><br>Aleppo Pepper                                | 10.5 | <b>BOQUERONES</b><br>Cucumbers, Radish                         | 6    |
| <b>SPINACH &amp; CHICKPEA CAZUELA</b><br>Lemon Zest, Cumin, Onions | 8.5  | <b>GAMBAS AL AJILLO</b><br>Guindilla Pepper, Scallions, Garlic | 10.5 |
| <b>SAUTÉED KALE</b><br>Garlic, Sherry                              | 8    | <b>MUSSELS</b><br>Chorizo, Sofrito                             | 13.5 |
| <b>LEEKS</b><br>Tahini, Sunflower Seeds                            | 8.5  | <b>SWORDFISH A LA PLANCHA</b><br>Tabbouleh                     | 15.5 |
| <b>HARICOT VERTS</b><br>Salbitxada                                 | 11.5 | <b>PULPO</b><br>Aji Amarillo                                   | 15.5 |
| <b>COUSCOUS</b><br>Sun Dried Tomato, Pesto                         | 8.5  | <b>CHICKEN THIGH</b><br>Pipian Verde                           | 10.5 |
| <b>SNAP PEAS</b><br>Cashew Basil                                   | 8    | <b>ALBONDIGAS</b><br>Spiced Meatballs In Jamón-Tomato Sauce    | 9.5  |
| <b>SPRING ONIONS</b><br>Green Harissa                              | 9.5  | <b>SPICED BEEF EMPANADAS</b><br>Red Pepper Sauce               | 8.5  |
| <b>CARROTS</b><br>Labneh, Pepitas                                  | 8.5  | <b>JAMÓN &amp; MANCHEGO CROQUETAS</b><br>Garlic Aioli          | 7.5  |
| <b>BEETS</b><br>Ricotta Salata, Mint                               | 7.5  | <b>BEEF TARTAR*</b><br>Pickled Guindilla Pepper, Chive         | 15.5 |
| <b>ZUCCHINI</b><br>Piquillo Pepper, Garlic                         | 9    | <b>BACON-WRAPPED DATES</b><br>Valdéron Mousse                  | 8    |
| <b>HUMMUS</b><br>Roasted Red Pepper, Pimentón                      | 7.5  | <b>FLANK STEAK*</b><br>Vizcaina                                | 15.5 |

## SALADS

|                                                                   |     |
|-------------------------------------------------------------------|-----|
| <b>ENSALADA MIXTA</b><br>Olives, Onions, Giardiniera, Gem Lettuce | 11  |
| <b>ARUGULA</b><br>Dill, Feta                                      | 8.5 |
| <b>WATERCRESS</b><br>Radish, Pickled Shallots                     | 9.5 |

## LARGE PLATES

|                                                                                 |                        |
|---------------------------------------------------------------------------------|------------------------|
| <b>CHICKEN PIMIENTOS</b><br>Potatoes, Lemon, Hot Cherry Peppers                 | 24.5                   |
| <b>WHOLE ROASTED MACKEREL</b><br>Haricot Verts, Roasted Potatoes                | 28.5                   |
| <b>PAELLA VERDURAS</b><br>Cauliflower, Snap Peas, Leeks, Asparagus              | HALF / FULL<br>18 / 36 |
| <b>PAELLA MARISCOS</b><br>Shrimp, Calamari, Clams, Mussels                      | 29 / 58                |
| <b>PAELLA SALVAJE</b><br>Pork Belly, Morcilla, Gaucho Sausage, Chicken          | 28 / 56                |
| <b>PARRILLADA BARCELONA*</b><br>Strip Steak, Chicken, Pork Loin, Gaucho Sausage | 33 / 66                |

## DESSERTS

|                                                                |    |
|----------------------------------------------------------------|----|
| <b>FLAN CATALÁN</b>                                            | 8  |
| <b>OLIVE OIL CAKE</b><br>Sea Salt                              | 10 |
| <b>ARROZ CON LECHE</b>                                         | 8  |
| <b>CHOCOLATE CAKE</b><br>Coffee Crème Anglaise, Almond Crumble | 9  |
| <b>BASQUE BURNT CHEESECAKE</b><br>Rhubarb                      | 10 |
| <b>SORBET</b><br>Lemon Sorbet, Vanilla Ice Cream               | 8  |

## EXECUTIVE CHEF MATT KNEELAND

\*This item is served using raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy.

# WINES BY THE GLASS

## SPARKLING

|      |                                                               |                       |      |      |        |
|------|---------------------------------------------------------------|-----------------------|------|------|--------|
| NV   | <b>BarCava, Brut</b> , Penedès, Spain                         | <i>Xarel-lo Blend</i> | 3oz  | 6oz  | bottle |
| 2023 | <b>Sumarroca, 2CV, Interlat, Brut Nature</b> , Penedès, Spain | <i>Xarel-lo</i>       | 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

|      |                                                    |                                    |      |      |        |
|------|----------------------------------------------------|------------------------------------|------|------|--------|
| 2024 | <b>Mila</b> , Rías Baixas, Spain                   | <i>Albariño</i>                    | 3oz  | 6oz  | bottle |
| 2024 | <b>Menade</b> , Rueda, Spain                       | <i>Verdejo</i>                     | 6.5  | 13   | 52     |
| 2025 | <b>Ostatu</b> , Rioja, Spain                       | <i>Viura, Malvasia</i>             | 6    | 12   | 48     |
| 2024 | <b>Le Naturel</b> , Navarra, Spain                 | <i>Garnacha Blanca</i>             | 7    | 14   | 56     |
| 2025 | <b>Pinord, Diorama</b> , Penedès, Spain            | <i>Xarel-lo</i>                    | 5    | 10   | 40     |
| 2023 | <b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain    | <i>Xarel-lo, Riesling</i>          | 4.75 | 9.5  | 38     |
| 2024 | <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>Palomino Fino</i>               | 6.5  | 13   | 52     |
| 2023 | <b>Bico Amarelo</b> , Vinho Verde, Portugal        | <i>Loureiro, Alvarinho, Avesso</i> | 6    | 12   | 48     |
| 2024 | <b>Aylin</b> , San Antonio, Chile                  | <i>Sauvignon Blanc</i>             | 4.5  | 9    | 36     |
| 2025 | <b>Bodega Cerro Chapeu</b> , Cerro Chapeu, Uruguay | <i>Chardonnay</i>                  | 6    | 12   | 46     |
| 2024 | <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay | <i>Petit Manseng Blend</i>         | 5.5  | 11   | 44     |
| 2024 | <b>Iniceri, Abisso</b> , Sicily, Italy             | <i>Catarratto</i>                  | 6.5  | 13   | 52     |
| 2024 | <b>Haus Rothenberg, Feinherb</b> , Nahe, Germany   | <i>Reisling</i>                    | 6    | 12   | 48     |
|      |                                                    |                                    | 6.5  | 13   | 52     |

## ROSÉ & SKIN CONTACT

|      |                                                         |                           |     |     |        |
|------|---------------------------------------------------------|---------------------------|-----|-----|--------|
| 2023 | <b>Liquid Geography</b> , Bierzo, Spain                 | <i>Mencía</i>             | 3oz | 6oz | bottle |
| 2025 | <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina | <i>Pinot Noir</i>         | 5.5 | 11  | 44     |
| 2024 | <b>Christophe Avi</b> , Agenais, France                 | <i>Cabernet Sauvignon</i> | 5   | 10  | 40     |
| 2023 | <b>No Es Pituko</b> , Curicó Valley, Chile              | <i>Sauvignon Blanc</i>    | 6   | 12  | 48     |
|      |                                                         |                           | 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>            | 6.5  | 13   | 52     |
| 2022 | <b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain             | <i>Tempranillo</i>            | 6.5  | 13   | 52     |
| 2024 | <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 |
| 2021 | <b>Alberto Orte, A Portela</b> , Valdeorras, Spain                     | <i>Mencía</i>                 | 6.5  | 13   | 52     |
| 2021 | <b>Coster dels Olivers</b> , Priorat, Spain                            | <i>Cariñena, Garnacha</i>     | 7.5  | 15   | 60     |
| 2024 | <b>Sotabosc</b> , Montsant, Spain                                      | <i>Garnacha, Cariñena</i>     | 6    | 12   | 48     |
| 2024 | <b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá                | <i>Trepat Blend</i>           | 5.5  | 11   | 44     |
| 2025 | <b>La Vinyeta, 'Juanito'</b> , Emporda, 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     |
| 2022 | <b>Uva de Vida, Biográfico</b> , Toledo, Spain                         | <i>Tempranillo, Graciano</i>  | 7    | 14   | 56     |
| 2020 | <b>Gota, Bergamota</b> , Dão, Portugal                                 | <i>Touriga Nacional Blend</i> | 6    | 12   | 48     |
| 2023 | <b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled | <i>Baga</i>                   | 5.5  | 11   | 62     |
| 2023 | <b>Quieto, Gran Corte</b> , Mendoza, Argentina                         | <i>Cabernet Franc, Malbec</i> | 6.5  | 13   | 52     |
| 2022 | <b>Peñalolen</b> , Maipo, Chile                                        | <i>Cabernet Sauvignon</i>     | 7    | 14   | 56     |
| 2022 | <b>Polkura</b> , Colchagua, Chile                                      | <i>Syrah</i>                  | 7.5  | 15   | 60     |
| 2024 | <b>Casas del Bosque</b> , Casablanca, Chile                            | <i>Pinot Noir</i>             | 7.25 | 14.5 | 58     |
| 2022 | <b>Garage Wine Company, Revival</b> , Maule, Chile                     | <i>País</i>                   | 5.75 | 11.5 | 46     |
| 2022 | <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>             | 5.5 | 44     |
| <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>VORS</b> , Bodegas Tradicion, 750mL    | <i>Oloroso</i>                | 12  | 48     |
|                                           |                               | 19  | 152    |

## SWEET

|                                          |                      |     |        |
|------------------------------------------|----------------------|-----|--------|
| <b>Bodegas Gómez Nevado</b> , 750mL      | <i>Abocado</i>       | 3oz | bottle |
| <b>East India Solera</b> , Lustau, 750mL | <i>Oloroso Dulce</i> | 10  | 80     |
| <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

3 Half Glasses

|                                                                                                                                                                     |      |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| <b>TRUST FALL</b><br>Tell us what you love and we'll take it from there. Three custom pours, tailored to your taste.                                                | 18.5 |
| <b>SHERRY SPECTRUM</b> La Cigarrera / Los Arcos / 15 Años<br>A progression of dry style sherries, from bright and saline to rich and oxidative.                     | 14   |
| <b>HELLO, OLD FRIEND</b> BarCava / 1752 Gran Tradicion / Quieto Gran Corte<br>Some relationships are worth celebrating. Wines and people who helped shape our list. | 17.5 |

# 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 | 8 |
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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 | 9 |
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| <b>PASSENGER PRINCESS</b><br>Prairie Organic Vodka, Strawberry Infused Cappelletti,<br>Lemon, Sparkling Water, Love Potion Bitters | 13.5 |
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| <b>GIN &amp; JUS</b><br>Paco Pepe Andalucian Gin, Lime, Green Grape,<br>Pink Peppercorn, Ginger | 12 |
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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 | 14 |
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|                                                                             |    |
|-----------------------------------------------------------------------------|----|
| <b>IPANEMA</b><br>P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon | 13 |
|-----------------------------------------------------------------------------|----|

|                                                                                               |      |
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| <b>SIDE HUSTLE</b><br>Lustau Solera Reserva Brandy, Bénédictine,<br>Pineapple, Lemon, Barcava | 12.5 |
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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>MR. ROGERS</b><br>Fig-Infused Redemption Rye, El Bandarra Vermouth,<br>Los Arcos Amontillado, Lemon | 14 |
|--------------------------------------------------------------------------------------------------------|----|

# GINTONICS

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

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| <b>VALENCIAN</b><br>Paco Pepe Andalucian Gin, Fever Tree Indian Tonic,<br>Orange Blossom Water, Lemon, Orange, Thyme |  |
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|                                                                                                           |  |
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| <b>CATALAN</b><br>Paco Pepe Andalucian Gin, Fever Tree Mediterranean Tonic,<br>Grapefruit, Lime, Rosemary |  |
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|----------------------------------------------------------------------------------|--|
| <b>GALICIAN</b><br>Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint |  |
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# SANGRIA

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

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

# BEER

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

## BOTTLES & CANS

|                                                  |      |
|--------------------------------------------------|------|
| Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT | 7    |
| Estrella Damm, Daura Gluten-Free Lager—Spain     | 8.5  |
| Peroni, Lager—Italy                              | 8.5  |
| Troegs, Dreamweaver Wheat—PA                     | 8    |
| Narragansett Lager (16oz)—RI                     | 7    |
| Half Full, In Pursuit IPA—CT                     | 8    |
| Jack’s Abby, Hoponus Union IPL—MA                | 7    |
| Lagunitas, Maximus IPA—CA                        | 8.5  |
| Allagash, Tripel—MN                              | 10.5 |
| Isastegi, Sagardo Natural Cider—Spain (750mL)    | 28   |