

# barcelona

## BRUNCH

### CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

|                                                                                                       |
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| <b>JAMÓN SERRANO</b><br>Castilla Y León, ES<br>15-20 Months Cured Ham. Tender, Salty, Sweet           |
| <b>CHORIZO DE PAMPLONA</b><br>País Vasco, ES<br>Beef & Pork Sausage With Pimentón. Tangy, Salty, Rich |
| <b>FUET</b><br>Catalunya, ES<br>Pork Sausage. Rich, Garlic, Black Pepper Tangy, Salty, Rich           |
| <b>CHORIZO BLANCO</b><br>New Jersey, US<br>Slow Aged Pork Sausage, Garlic                             |
| <b>SPECK</b><br>Alto Adige, IT<br>Spice-Rubbed Ham. Smoky, Lean                                       |
| <b>SORIA CHORIZO</b><br>California, US<br>Pimentón Pork Sausage. Smoky, Garlicky                      |

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| <b>CHORIZO PICANTE</b><br>La Rioja, ES<br>Pork Sausage. Smoky, Spicy, Pimentón                               |
| <b>SOBRASADA</b><br>California, US<br>Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón               |
| <b>CAÑA DE CABRA</b><br>Murcia, ES<br>Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild                  |
| <b>AGED MANCHEGO</b><br>Castilla-La Mancha, ES<br>Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex |
| <b>IDIAZÁBAL</b><br>País Vasco, ES<br>Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity      |

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| <b>VALDEÓN</b><br>Castilla Y León, ES<br>Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months                 |
| <b>MAHÓN</b><br>Islas Baleares, ES<br>Firm, Cow's Milk, Aged 4 Months, Buttery, Mild, Nutty                 |
| <b>DÉLICE DE BOURGOGNE</b><br>Burgundy, FR<br>Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy |
| <b>IBORES</b><br>Extremadura, ES<br>Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed              |
| <b>DRUNKEN GOAT</b><br>Murcia, ES<br>Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine-Soaked                 |

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| <b>JAMON IBÉRICO</b><br>Castilla Y León, ES<br>Aged 36-42 Months Acorn & Pasture Fed Ibérico. Marbled, Tender, Nutty, Creamy | 17.5 |
| <b>DUCK PROSCIUTTO</b><br>New York, US<br>Moulard Dark Breast. Spiced, Tender, Sweet                                         | 14   |
| <b>QUESO DE OVEJA CON FLORES</b><br>La Mancha, ES<br>Firm, Sheep's Milk, Aged 120 Days. Earthy, Nutty, Flower Coated         | 8.5  |
| <b>APERITIVO BOARD</b><br>An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks                         | 28.5 |
| <i>Olives, Guindilla Peppers, Patatas Bravas, Jamón Serrano, Fuet, Manchego, Idiazábal, Almonds</i>                          |      |

### TAPAS

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|--------------------------------------------------------------------|------|
| <b>OLIVE OIL PANCAKES</b><br>Membrillo Butter                      | 8.5  |
| <b>STEAK AND EGG</b><br>Red Chimichurri                            | 15.5 |
| <b>VEGETABLE BENEDICT</b><br>Asparagus, Cherry Tomato, Red Onions  | 8.5  |
| <b>JAMÓN IBÉRICO ESTRELLADOS</b><br>Fries, Fried Egg, Garlic Aioli | 11.5 |
| <b>SERRANO BENEDICT</b><br>Hollandaise                             | 9.5  |
| <b>TORRIJAS</b><br>Crema Catalana, Blueberry                       | 8    |
| <b>ROASTED ZUCCHINI</b><br>Caper Gremolata                         | 8.5  |
| <b>MARINATED OLIVES &amp; GIARDINIERA</b><br>Thyme, Lemon Zest     | 6.5  |
| <b>GREEN BEANS</b><br>Salsa Bilbaina, Almonds                      | 8.5  |
| <b>MARINATED PIQUILLOS</b><br>Maldon Salt                          | 6.5  |
| <b>MUSHROOMS</b><br>Salsa Verde                                    | 12.5 |
| <b>SPINACH &amp; CHICKPEA CAZUELA</b><br>Lemon Zest, Cumin, Onions | 8.5  |
| <b>MARINATED CUCUMBERS</b><br>Dill, Radish                         | 8    |
| <b>ASPARAGUS</b><br>Porcini Aioli                                  | 10.5 |
| <b>ROASTED CARROTS</b><br>Tzatziki                                 | 8.5  |
| <b>GRILLED CALÇOTS</b><br>Almond Romesco                           | 9.5  |
| <b>BEETS</b><br>Yogurt, Za'atar, Sherry Vinegar                    | 8.5  |

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| <b>EGGPLANT CAPONATA</b><br>Bell Peppers, Balsamic, Basil      | 7.5  |
| <b>WHIPPED SHEEP'S CHEESE</b><br>Truffle Honey, Pimentón       | 8.5  |
| <b>PAN CON TOMATE</b><br>La Boella Olive Oil, Sea Salt         | 7    |
| <b>HUMMUS</b><br>Piquillo Peppers, Lavash                      | 8.5  |
| <b>POTATO TORTILLA</b><br>Chive Sour Cream                     | 7.5  |
| <b>PATATAS BRAVAS</b><br>Salsa Brava, Garlic Aioli             | 8.5  |
| <b>SEARED SALMON</b><br>Scallion Gremolata, Guindillas         | 13   |
| <b>RAINBOW TROUT</b><br>Basil Purée, Aleppo Pepper             | 14   |
| <b>GAMBAS AL AJILLO</b><br>Guindilla Pepper, Scallions, Garlic | 11   |
| <b>MUSSELS</b><br>Thyme, Fresno                                | 14.5 |
| <b>JAMÓN &amp; MANCHEGO CROQUETAS</b><br>Garlic Aioli          | 7.5  |
| <b>SPICED BEEF EMPANADAS</b><br>Red Pepper Sauce               | 8.5  |
| <b>TRUFFLED BIKINI</b><br>Jamón Serrano, Mahón                 | 10.5 |
| <b>MORUNO LAMB LOIN</b><br>Asparagus Purée                     | 14.5 |
| <b>ALBONDIGAS</b><br>Spiced Meatballs In Jamón-Tomato Sauce    | 9.5  |

### SALADS

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|--------------------------------------------------------------------------------|-------------|
| <b>ARUGULA</b><br>Raisins, Asparagus, Radish                                   | 7.5         |
| <b>ENSALADA MIXTA</b><br>Olives, Onions, Giardiniera, Gem Lettuce              | 11          |
| <b>BRUNCH FIDEOS</b><br>Gaucho, Pork Belly, Fried Egg                          | 16.5        |
| <b>WHOLE ROASTED BRANZINO</b><br>Bravas, Green Beans                           | 29.5        |
|                                                                                | HALF / FULL |
| <b>PAELLA VERDURAS</b><br>Asparagus, Green Beans, Spring Onions, Radish        | 19 / 38     |
| <b>PAELLA MARISCOS</b><br>Shrimp, Mussels, Calamari, Clams                     | 29 / 58     |
| <b>PAELLA SALVAJE</b><br>Gaucho, Chicken, Steak, Chickpeas                     | 28 / 56     |
| <b>PARRILLADA BARCELONA*</b><br>Strip Steak, Chicken Thigh, Gaucho, Pork Belly | 34.5 / 69   |

### DESSERTS

|                                                                |      |
|----------------------------------------------------------------|------|
| <b>FLAN CATALÁN</b>                                            | 8    |
| <b>BASQUE BURNT CHEESECAKE</b><br>Marinated Strawberries       | 10.5 |
| <b>CHOCOLATE CAKE</b><br>Coffee Crème Anglaise, Almond Crumble | 9.5  |
| <b>OLIVE OIL CAKE</b><br>Sea Salt                              | 10.5 |
| <b>SORBET</b><br>Mango                                         | 9.5  |
| <b>ICE CREAM</b><br>Chocolate                                  | 5    |

### EXECUTIVE CHEF JESUS TORRES

\*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>       | 5.5  | 11   | 44     |
| NV   | <b>Tierra Limpia, Brut Rose</b> Penedes, Spain                | <i>Trepat</i>         | 7.5  | 15   | 60     |
|      |                                                               |                       | 6.75 | 13.5 | 54     |

## WHITE

|      |                                                                    |                                    |      |      |        |
|------|--------------------------------------------------------------------|------------------------------------|------|------|--------|
| 2025 | <b>Mila</b> , Rías Baixas, Spain                                   | <i>Albariño</i>                    | 3oz  | 6oz  | bottle |
| 2025 | <b>Ostatu</b> , Rioja, Spain                                       | <i>Viura, Malvasia</i>             | 6.75 | 13.5 | 54     |
| 2025 | <b>Le Naturel</b> , Navarra, Spain                                 | <i>Viura, Malvasia</i>             | 7.5  | 15   | 60     |
| 2025 | <b>Le Naturel</b> , Navarra, Spain                                 | <i>Garnacha Blanca</i>             | 5.5  | 11   | 44     |
| 2025 | <b>Pinord, Diorama</b> , Penedès, Spain                            | <i>Xarel-lo</i>                    | 5.5  | 11   | 44     |
| 2024 | <b>B.R.O.T., Blanc Inicial</b> , Penedes, Spain                    | <i>Xarel-lo, Riesling</i>          | 6.5  | 13   | 52     |
| 2025 | <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>               | 6.5  | 13   | 52     |
| 2024 | <b>Bico Amarelo</b> , Vinho Verde, Portugal                        | <i>Loureiro, Alvarinho, Avesso</i> | 4.5  | 9    | 36     |
| 2025 | <b>Aylin</b> , San Antonio, Chile                                  | <i>Sauvignon Blanc</i>             | 6    | 12   | 48     |
| 2025 | <b>Bodega Cerro Chapeu</b> , Cerro Chapeu, Uruguay                 | <i>Chardonnay</i>                  | 5.5  | 11   | 44     |
| 2023 | <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay                 | <i>Petit Manseng Blend</i>         | 6.5  | 13   | 52     |
| 2025 | <b>Redentore</b> , Veneto, Italy                                   | <i>Chardonnay</i>                  | 6.5  | 13   | 52     |
| 2024 | <b>Iniceri, Abisso</b> , Sicily, Italy                             | <i>Catarratto</i>                  | 6.25 | 12.5 | 50     |
| 2025 | <b>Clara Sala, Sicilia Bianco</b> , Sicily, Italy                  | <i>Grillo</i>                      | 7    | 14   | 56     |
| 2024 | <b>Haus Rothenberg, Feinherb</b> , Nahe, Germany                   | <i>Riesling</i>                    | 7.25 | 14.5 | 58     |
| NV   | <b>Le Naturel Zero Zero Blanco</b> , Navarra, Spain (Alcohol Free) | <i>Garnacha Blanca, Viura</i>      | 4.75 | 9.5  | 38     |

## ROSÉ & SKIN CONTACT

|      |                                                                 |                           |      |      |        |
|------|-----------------------------------------------------------------|---------------------------|------|------|--------|
| NV   | <b>Liquid Geography</b> , Bierzo, Spain                         | <i>Mencia</i>             | 3oz  | 6oz  | bottle |
| 2024 | <b>Torremilanos, El Porron de Lara</b> , Castilla Y Leon, Spain | <i>Tempranillo</i>        | 6    | 12   | 48     |
| 2025 | <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina         | <i>Pinot Noir</i>         | 6.75 | 13.5 | 54     |
| 2025 | <b>Christophe Avi</b> , Agenais, France                         | <i>Pinot Noir</i>         | 5.5  | 11   | 44     |
| 2025 | <b>No Es Pituko</b> , Curicó Valley, Chile                      | <i>Cabernet Sauvignon</i> | 6.5  | 13   | 52     |
|      |                                                                 | <i>Sauvignon Blanc</i>    | 5.75 | 11.5 | 46     |

## RED

|      |                                                                        |                               |      |      |        |
|------|------------------------------------------------------------------------|-------------------------------|------|------|--------|
| 2020 | <b>Nucerro, Reserva</b> , Rioja, Spain                                 | <i>Tempranillo</i>            | 3oz  | 6oz  | bottle |
| 2021 | <b>Marqués de Tomares, Crianza</b> , Rioja, Spain                      | <i>Tempranillo</i>            | 7    | 14   | 56     |
| 2023 | <b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain             | <i>Tempranillo</i>            | 6.5  | 13   | 52     |
| 2025 | <b>Glup Glup</b> , Cariñena, Spain                                     | <i>Tempranillo</i>            | 7    | 14   | 56     |
| 2022 | <b>Azul y Garanza</b> , Navarra, Spain                                 | <i>Garnacha</i>               | 4.5  | 9    | 36     |
| 2021 | <b>Raul Perez, Ultreia St. Jacques</b> , Bierzo, Spain                 | <i>Tempranillo</i>            | 5.25 | 10.5 | (L) 59 |
| 2024 | <b>Sotabosc</b> , Montsant, Spain                                      | <i>Mencia</i>                 | 7    | 14   | 56     |
| 2021 | <b>Coster dels Olivers</b> , Priorat, Spain                            | <i>Garnacha, Cariñena</i>     | 6.25 | 12.5 | 50     |
| 2025 | <b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá                | <i>Cariñena, Garnacha</i>     | 8    | 16   | 64     |
| 2025 | <b>La Vinyeta, 'Juanito'</b> , Emporda, Spain                          | <i>Trepat Blend</i>           | 5.5  | 11   | 44     |
| 2021 | <b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain            | <i>Monastrell</i>             | 6    | 12   | 48     |
| 2022 | <b>Uva de Vida, Biográfico</b> , Toledo, Spain                         | <i>Garnacha, Piñuela</i>      | 7    | 14   | 56     |
| 2020 | <b>Gota, Bergamota</b> , Dão, Portugal                                 | <i>Tempranillo, Graciano</i>  | 7.5  | 15   | 60     |
| 2023 | <b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled | <i>Touriga Nacional Blend</i> | 6.25 | 12.5 | 50     |
| 2024 | <b>Alpataco</b> , Patagonia, Argentina                                 | <i>Baga</i>                   | 5.5  | 11   | (L) 62 |
| 2023 | <b>Quieto, Gran Corte</b> , Mendoza, Argentina                         | <i>Cabernet Sauvignon</i>     | 7.25 | 14.5 | 58     |
| 2021 | <b>Polkura</b> , Colchagua, Chile                                      | <i>Cabernet Franc, Malbec</i> | 7    | 14   | 56     |
| 2025 | <b>Casas del Bosque</b> , Casablanca, Chile                            | <i>Syrah</i>                  | 7.5  | 15   | 60     |
| 2022 | <b>Garage Wine Company, Revival</b> , Maule, Chile                     | <i>Pinot Noir</i>             | 7.25 | 14.5 | 58     |
| 2022 | <b>Alto de la Ballena</b> , Maldonado, Uruguay                         | <i>País</i>                   | 6    | 12   | 48     |
| 2022 | <b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon         | <i>Cabernet Franc Blend</i>   | 6.25 | 12.5 | 50     |
|      |                                                                        | <i>Cabernet Blend</i>         | 6.75 | 13.5 | 54     |

# SHERRY

## DRY

|                                           |                     |      |        |
|-------------------------------------------|---------------------|------|--------|
| <b>Jarana</b> , Lustau, 750mL             | <i>Fino</i>         | 3oz  | bottle |
| <b>La Cigarrera</b> , 375mL               | <i>Fino</i>         | 6    | 48     |
| <b>Los Arcos</b> , Lustau, 750mL          | <i>Manzanilla</i>   | 9.5  | 38     |
| <b>Carlos VII</b> , Alvear, 375mL         | <i>Amontillado</i>  | 6.5  | 52     |
| <b>Península</b> , Lustau, 750mL          | <i>Amontillado</i>  | 14   | 56     |
| <b>15 Años</b> , El Maestro Sierra, 375mL | <i>Palo Cortado</i> | 9    | 72     |
| <b>Caton</b> , Alvear, 375mL              | <i>Oloroso</i>      | 13   | 52     |
|                                           | <i>Oloroso</i>      | 13.5 | 54     |

## SWEET

|                                          |                      |     |        |
|------------------------------------------|----------------------|-----|--------|
| <b>Bodegas Gómez Nevado</b> , 750mL      | <i>Abocado</i>       | 3oz | bottle |
| <b>East India Solera</b> , Lustau, 750mL | <i>Abocado</i>       | 11  | 88     |
| <b>Nectar</b> , Gonzalez Byass, 375mL    | <i>Oloroso Dulce</i> | 9.5 | 76     |
| <b>Solera 1927</b> , Alvear, 375mL       | <i>Pedro Ximénez</i> | 10  | 40     |
|                                          | <i>Pedro Ximénez</i> | 17  | 68     |

# WINE FLIGHTS

|                                                                                                                                                                     |      |  |
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| 3 Half Glasses                                                                                                                                                      |      |  |
| <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 |  |
| <b>BIO-CURIOUS</b> Diorama / Abisso / Biografico<br>Many of our wines use Biodynamic farming practices, here are three incredible examples                          | 17   |  |
| <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.                     | 15.5 |  |

# COCKTAILS

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| <b>MIMOSA</b><br>Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit Or Guava-Lavender-Lemon | 11 |
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| <b>BLOODY MARY</b><br>360 Vodka, Housemade Bloody Mary Mix | 11 |
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| <b>BEES &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, Salted Honey Syrup, Lemon, Aquafaba, Mint | 9 |
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| <b>PASSENGER PRINCESS</b><br>360 Vodka, Strawberry Infused Cappelletti, Lemon, Sparkling Water, Love Potion Bitters | 13.5 |
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| <b>GIN &amp; JUS</b><br>Fords Gin, Lime, Green Grape, 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, Aquafaba, Dragonfruit & Tangerine Powders | 14 |
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| <b>SIDE HUSTLE</b><br>Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava | 12.5 |
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| <b>BOURBON SPICE RACK</b><br>Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters | 13.5 |
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| <b>IPANEMA</b><br>P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon | 14 |
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| <b>MR. ROGERS</b><br>Fig-Infused Redemption Rye, El Bandarra Vermouth, Los Arcos Amontillado, Lemon | 15 |
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# GIN TONICS

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| Inspired by three of Spain’s most iconic regions. | 15 |
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| <b>CATALAN</b><br>Fords Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary |  |
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| <b>VALENCIAN</b><br>Fords Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme |  |
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| <b>GALICIAN</b><br>Fords 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 |
|                                                                                                  | 11    | 39      |

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

# BEER

|                                                                                                                                                                 |      |       |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------|------|-------|
| <b>DRAFT</b><br>Neshaminy Creek, Post Up Pilsner—PA<br>Troegs, Perpetual IPA—PA<br>Yards Brewing Co., Philly Pale—PA<br>New Trail Brewing, Crisp Amber Lager—PA | caña | doble |
|                                                                                                                                                                 | 3.75 | 7.5   |
|                                                                                                                                                                 | 4.25 | 8.5   |
|                                                                                                                                                                 | 3.75 | 7.5   |
|                                                                                                                                                                 | 3.5  | 7     |

## BOTTLES & CANS

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|--------------------------------------------------|------|
| Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT | 7.5  |
| Mahou, Cinco Estrellas, Lager—Spain (16oz)       | 7    |
| Narragansett Lager (16oz.)—RI                    | 6    |
| Yuengling, Lager—PA                              | 6    |
| Peroni, Lager—Italy                              | 8    |
| Victory, Prima Pils—PA                           | 8    |
| Estrella Damm, Daura Gluten-Free Lager—Spain     | 8.5  |
| Troegs, Dreamweaver Wheat—PA                     | 7.5  |
| Founders, All Day IPA—MI                         | 7    |
| 2SP Brewing Co., Up and Out IPA—PA               | 8    |
| Neshaminy Creek, J.A.W.N. APA—PA                 | 8    |
| Lagunitas, Maximus IPA—CA                        | 8.5  |
| Allagash, Tripel—MN                              | 11   |
| Embark, Old Marauder Cider—NY                    | 10.5 |