

# barcelona

## BRUNCH

### CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

|                                                                                                  |                                                                                                                    |                                                                                                             |                                                                                                                           |      |
|--------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------|------|
| <b>JAMÓN SERRANO</b><br>Castilla Y León, ES<br>15-20 Months Cured Ham. Tender, Salty, Sweet      | <b>SPECK</b><br>Alto Adige, IT<br>Spice-Rubbed Ham. Smoky, Lean                                                    | <b>DRUNKEN GOAT</b><br>Murcia, ES<br>Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked                 | <b>JAMÓN MANGALICA</b><br>Castilla Y León, ES<br>Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty | 16   |
| <b>SOBRASADA</b><br>California, US<br>Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón   | <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 Y León, ES<br>Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent | <b>HOT COPPA</b><br>Andalucía, ES<br>Seasoned Aged Pork Shoulder Sausage, Cayenne Pepper, Red Peppercorn                  | 14   |
| <b>FUET</b><br>Catalunya, ES<br>Pork Sausage. Rich, Garlic, Black Pepper                         | <b>SMOKIN' GOAT</b><br>Islas Canarias, ES<br>Pasteurized Semi-Soft Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild | <b>SAN SIMÓN</b><br>Galicia, ES<br>Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild               | <b>LARDO DE BELLOTTA IBÉRICO</b><br>Andalucía, ES<br>Cured Ibérico Pork Fat. Spiced, Creamy, Herbaceous                   | 16   |
| <b>SALCHICHÓN DE VIC</b><br>Catalunya, ES<br>Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns. | <b>CAÑA DE OVEJA</b><br>Murcia, ES<br>Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild                        | <b>DÉLICE DE BOURGOGNE</b><br>Burgundy, FR<br>Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy | <b>APERITIVO BOARD</b><br>An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks                      | 28.5 |
| <b>SORIA CHORIZO</b><br>California, US<br>Pork Sausage. Smoky, Garlic, Pimentón                  | <b>CABRA ROMERO</b><br>Murcia, ES<br>Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy           | <b>TETILLA</b><br>Galicia, ES<br>Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy                       | <i>Marinated Olives, Patatas Bravas, Guindilla Peppers, Jamón Serrano, Fuet, Mahón, Manchego</i>                          |      |

### TAPAS

|                                                                           |      |                                                                |      |
|---------------------------------------------------------------------------|------|----------------------------------------------------------------|------|
| <b>OLIVE OIL PANCAKES</b><br>Whipped Membrillo Butter, Maple Syrup        | 8.5  | <b>PATATAS BRAVAS</b><br>Salsa Brava, Garlic Aioli             | 8.5  |
| <b>VEGETABLE BENEDICT</b><br>Spinach Garlic, Hollandaise                  | 8.5  | <b>MUSSELS</b><br>Sofrito                                      | 14.5 |
| <b>JAMÓN SERRANO BENEDICT</b><br>Tomatoes, Hollandaise                    | 9.5  | <b>BOQUERONES</b><br>Olives, Piquillo Peppers                  | 7    |
| <b>SHERRY MAPLE BACON</b><br>Pedro Ximenez Glaze, Hot Pimentón            | 10.5 | <b>HAMACHI CRUDO*</b><br>Cucumber Aguachile                    | 13.5 |
| <b>ESTRELLADOS</b><br>Mangalica, Fries, Garlic Aioli                      | 11.5 | <b>PULPO A LA PLANCHA</b><br>Chickpea Salad                    | 16.5 |
| <b>TORRIJAS</b><br>Cinnamon Sugar, Crema Catalana, Strawberries           | 8    | <b>PRAWNS A LA PLANCHA</b><br>Red Chimichurri                  | 13.5 |
| <b>STEAK &amp; EGGS</b><br>Red Chimichurri, Crispy Potatoes               | 15.5 | <b>CRISPY COD</b><br>Lemon, Aioli                              | 12.5 |
| <b>CHORIZO MONTADITO</b><br>Scrambled Eggs, Smoked Pepper Aioli, Manchego | 9    | <b>GAMBAS AL AJILLO</b><br>Guindilla Pepper, Scallions, Garlic | 11   |
| <b>MARINATED OLIVES &amp; GIARDINIERA</b><br>Thyme, Lemon Zest            | 6.5  | <b>HALIBUT A LA PLANCHA</b><br>Vizcaina Sauce                  | 16   |
| <b>SPINACH &amp; CHICKPEA CAZUELA</b><br>Lemon Zest, Cumin, Onions        | 8.5  | <b>HARISSA CHICKEN THIGH</b><br>Aji Verde                      | 10.5 |
| <b>EGGPLANT CAPONATA</b><br>Bell Peppers, Balsamic, Basil                 | 7.5  | <b>BACON-WRAPPED DATES</b><br>Valdeón Mousse                   | 8    |
| <b>CRISPY OYSTER MUSHROOM</b><br>Herb Mojo                                | 12.5 | <b>JAMÓN &amp; MANCHEGO CROQUETAS</b><br>Garlic Aioli          | 7.5  |
| <b>BROCCOLINI</b><br>Lemon, Garlic                                        | 10.5 | <b>SPICED BEEF EMPANADAS</b><br>Red Pepper Sauce               | 8.5  |
| <b>CAULIFLOWER</b><br>Salsa Verde                                         | 9.5  | <b>ALBONDIGAS</b><br>Spiced Meatballs In Jamón-Tomato Sauce    | 9.5  |
| <b>ARTICHOKE HUMMUS</b><br>EVOO, Lavash                                   | 8.5  | <b>PORK BELLY A LA PLANCHA</b><br>Quince Mostarda              | 10.5 |
| <b>BURRATA**</b><br>Arugula, Basil, Truffle, Almonds                      | 12.5 | <b>MERGUEZ</b><br>Cucumbers, Tzatziki                          | 9    |
| <b>WHIPPED SHEEP'S CHEESE</b><br>Pimentón, Lavash                         | 8.5  |                                                                |      |
| <b>POTATO TORTILLA</b><br>Chive Sour Cream                                | 7.5  |                                                                |      |

### SALADS

|                                                                          |     |
|--------------------------------------------------------------------------|-----|
| <b>ENSALADA MIXTA</b><br>Olives, Onions, Giardiniera, Little Gem Lettuce | 11  |
| <b>RADICCHIO SALAD**</b><br>Pecans, Valdeón                              | 9.5 |

### LARGE PLATES

|                                                                                 |             |
|---------------------------------------------------------------------------------|-------------|
| <b>CHICKEN PIMIENTOS</b><br>Potatoes, Lemon, Hot Cherry Peppers                 | 25.5        |
| <b>WHOLE ROASTED BRANZINO</b><br>Salsa Verde, Chickpea Salad                    | 28.5        |
|                                                                                 | HALF / FULL |
| <b>PAELLA VERDURAS</b><br>Scallions, Squash, Broccolini, Garlic Aioli           | 19 / 38     |
| <b>PAELLA MARISCOS</b><br>Calamari, Gambas, Mussels, Clams, Salmorreta          | 29 / 58     |
| <b>PAELLA SALVAJE</b><br>Chicken Thigh, Pork Belly, Chorizo, Chickpeas          | 28 / 56     |
| <b>PARRILLADA BARCELONA*</b><br>Strip Steak, Chicken, Pork Loin, Gaucho Sausage | 34.5 / 69   |

### DESSERTS

|                                                                   |      |
|-------------------------------------------------------------------|------|
| <b>FLAN CATALÁN</b>                                               | 8    |
| <b>CHOCOLATE CAKE **</b><br>Coffee Crème Anglaise, Almond Crumble | 9.5  |
| <b>OLIVE OIL CAKE</b><br>Sea Salt                                 | 10.5 |
| <b>BASQUE BURNT CHEESECAKE</b><br>Strawberry Rhubarb              | 10.5 |
| <b>CREPAS WITH SEASONAL FRUIT **</b><br>Citrus Cream, Pistachios  | 8.5  |

EXECUTIVE CHEF EMILIO GARCIA  
EXECUTIVE SOUS CHEF CESAR LUGARO | SOUS CHEF BRANDON EGLAND

\*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>  | 5.5 | 11  | 44     |
|      |                                                               |                       | 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    | 12   | 48     |
| 2022 | <b>Menade</b> , Rueda, Spain                                    | <i>Verdejo</i>             | 6.5  | 13   | 52     |
| 2022 | <b>Le Naturel</b> , Navarra, Spain                              | <i>Verdejo</i>             | 6    | 12   | 48     |
| 2022 | <b>Pinord, Diorama</b> , Penedès, Spain                         | <i>Garnacha Blanca</i>     | 5.5  | 11   | 44     |
| 2022 | <b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain                 | <i>Xarel-lo</i>            | 4.75 | 9.5  | 38     |
| 2022 | <b>La Vineyta, 'Pipa'</b> , Emporda, Spain                      | <i>Xarel-lo, Riesling</i>  | 6.25 | 12.5 | 50     |
| 2020 | <b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain              | <i>Malvasia</i>            | 6    | 12   | 48     |
| 2023 | <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay             | <i>Pedro Ximénez</i>       | 6    | 12   | 48     |
| 2024 | <b>Aylin</b> , San Antonio, Chile                               | <i>Chardonnay</i>          | 5    | 10   | 40     |
| 2020 | <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay              | <i>Sauvignon Blanc</i>     | 5.5  | 11   | 44     |
| 2023 | <b>Leitz, Feinherb</b> , Rheingau, Germany                      | <i>Petit Manseng Blend</i> | 6.5  | 13   | 52     |
| NV   | <b>Leitz, Eins Zwei Zero</b> , Rheingau, Germany (Alcohol Free) | <i>Riesling</i>            | 6.5  | 13   | 52     |
|      |                                                                 | <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>Familia Schroeder, Saurus</b> , Patagonia, Argentina       | <i>Pinot Noir</i>         | 5.5 | 11  | 44     |
| 2023 | <b>Christophe Avi</b> , Agenais, France                       | <i>Pinot Noir</i>         | 5   | 10  | 40     |
| 2022 | <b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain | <i>Cabernet Sauvignon</i> | 6   | 12  | 48     |
|      |                                                               | <i>Malvar, Airén</i>      | 6   | 12  | 48     |
|      |                                                               |                           | 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>            | 7    | 14   | 56     |
| 2021 | <b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain | <i>Tempranillo</i>            | 6    | 12   | 48     |
| 2022 | <b>Glup Glup</b> , Cariñena, Spain                         | <i>Tempranillo</i>            | 6.5  | 13   | 52     |
| 2023 | <b>Baga Nova</b> , Bairrada, Portugal – Served Chilled     | <i>Garnacha</i>               | 4.5  | 9    | 36     |
| 2022 | <b>Azul y Garanza</b> , Navarra, Spain                     | <i>Baga</i>                   | 5.5  | 11   | (L) 62 |
| 2017 | <b>Alberto Orte, A Portela</b> , Valdeorras, Spain         | <i>Tempranillo</i>            | 4.75 | 9.5  | (L) 53 |
| 2023 | <b>Sotabosc</b> , Montsant, Spain                          | <i>Mencía</i>                 | 6.5  | 13   | 52     |
| 2022 | <b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá    | <i>Garnacha, Cariñena</i>     | 6    | 12   | 48     |
| 2020 | <b>Coster dels Olivers</b> , Priorat, Spain                | <i>Trepat Blend</i>           | 5.5  | 11   | 44     |
| 2020 | <b>Peñalolen</b> , Maipo, Chile                            | <i>Cariñena, Garnacha</i>     | 7.5  | 15   | 60     |
| 2021 | <b>Uva de Vida, Biografico</b> , Toledo, Spain             | <i>Cabernet Sauvignon</i>     | 6.75 | 13.5 | 54     |
| 2022 | <b>Filipe Ferreira</b> , Douro, Portugal                   | <i>Tempranillo, Graciano</i>  | 7    | 14   | 56     |
| 2021 | <b>Quieto, Gran Corte</b> , Mendoza, Argentina             | <i>Touriga Ncional Blend</i>  | 5.75 | 11.5 | 46     |
| 2021 | <b>Polkura</b> , Colchagua, Chile                          | <i>Cabernet Franc, Malbec</i> | 6.5  | 13   | 52     |
| 2022 | <b>Casas del Bosque</b> , Casablanca, Chile                | <i>Syrah</i>                  | 6.5  | 13   | 52     |
| 2022 | <b>Garage Wine Company, Revival</b> , Maule, Chile         | <i>Pinot Noir</i>             | 7    | 14   | 56     |
| 2018 | <b>Alto de la Ballena</b> , Maldonado, Uruguay             | <i>País</i>                   | 5.75 | 11.5 | 46     |
|      |                                                            | <i>Cabernet Franc Blend</i>   | 5.5  | 11   | 44     |

SHERRY

DRY

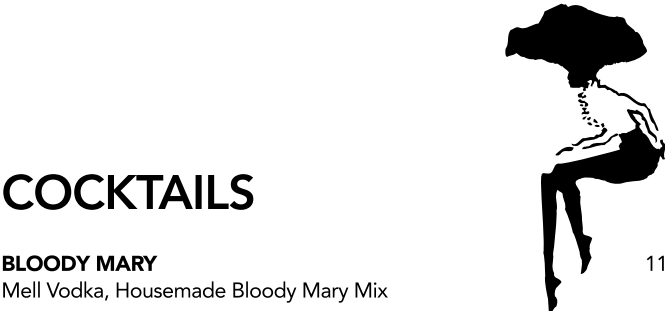
|                                           |                     |  |      |        |
|-------------------------------------------|---------------------|--|------|--------|
|                                           |                     |  | 3oz  | bottle |
| <b>Jarana</b> , Lustau, 750mL             | <i>Fino</i>         |  | 6    | 48     |
| <b>La Cigarrera</b> , 375mL               | <i>Manzanilla</i>   |  | 9    | 36     |
| <b>Los Arcos</b> , Lustau, 750mL          | <i>Amontillado</i>  |  | 6    | 48     |
| <b>Carlos VII</b> , Alvear, 375mL         | <i>Amontillado</i>  |  | 14   | 56     |
| <b>Península</b> , Lustau, 750mL          | <i>Palo Cortado</i> |  | 9    | 72     |
| <b>15 Años</b> , El Maestro Sierra, 375mL | <i>Oloroso</i>      |  | 13   | 52     |
| <b>Asuncion</b> , Alvear, 375mL           | <i>Oloroso</i>      |  | 13.4 | 54     |

SWEET

|                                          |                      |  |     |        |
|------------------------------------------|----------------------|--|-----|--------|
|                                          |                      |  | 3oz | bottle |
| <b>East India Solera</b> , Lustau, 750mL | <i>Oloroso Dulce</i> |  | 9   | 72     |
| <b>Solera 1927</b> , Alvear, 375mL       | <i>Pedro Ximénez</i> |  | 16  | 64     |
| <b>Nectar</b> , Gonzalez Byass, 375mL    | <i>Pedro Ximénez</i> |  | 9   | 36     |

WINE FLIGHTS

|                                                                                                                                                                                                 |      |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| 3 Half Glasses                                                                                                                                                                                  |      |
| <b>APERITIVOS</b> BarCava / La Cigarrera / Casa Mariol 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> Leitz / B.R.O.T. / Baga Nova<br>High. Acid. Wines.                                                                                                                             | 15   |
| <b>BIO-CURIOUS</b> Diorama / Abisso / Biografico<br>Many of our wines use Biodynamic farming practices, here are three incredible examples                                                      | 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>BLOODY MARY</b><br>Mell Vodka, Housemade Bloody Mary Mix                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        | 11                                                                                               |
| <b>MIMOSA</b><br>Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit Or Guava-Lavender-Lemon                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        | 11                                                                                               |
| <b>BEEES &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>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>Porrón For The Table</b> 48                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    | 12                                                                                               |
| <b>PICA PICA</b><br>Mell Vodka, Cappelletti Aperitivo, Orange,<br>Lemon, Aquafaba, Jalapeño                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        | 12.5                                                                                             |
| <b>GIN &amp; JUS**</b><br>Paco Pepe London Dry Gin, Lime, Green Grape, Pink<br>Peppercorn, 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 Powder & Tangerine Powder                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  | 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>P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        | 13                                                                                               |
| <b>LAIRD’S WAY**</b><br>Monkey Shoulder Scotch, Dolin Rouge Vermouth,<br>Sfumatò 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 London Dry Gin, Fever Tree Mediterranean Tonic, Grapefruit,<br>Lime, Rosemary                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          |                                                                                                  |
| <b>VALENCIAN</b><br>Paco Pepe London Dry 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>SANGRIA</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     |                                                                                                  |
| <b>WHITE OR RED SANGRIA</b><br>Rioja Wine, Elderflower, Citrus Infused<br>Dark Rum, Guava Nectar                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   | glass pitcher<br>10.5 38                                                                         |
| <b>GUNS &amp; ROSÉS</b><br>Tierra Limpia Brut Rosé, Lillet Rosé, Jones Family<br>Vodka, Peach Nectar, Grapefruit                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   | glass carafe<br>13 52                                                                            |
| <b>BEER</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        |                                                                                                  |
| <b>DRAFT</b><br>Ordell, Lagerado—CO<br>La Cumbre, A Slice of Hefen—CO<br>Ratio, Dear You—CO<br>Denver Beer Co. Incredible Pedal IPA—CO                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             | caña doble<br>3.75 7.5<br>4.25 8.5<br>3.75 7.5<br>4 8                                            |
| <b>BOTTLES &amp; CANS</b><br>Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT<br>Estrella Damm, Daura Gluten-Free Lager—Spain<br>Elevation, 8 Second Kolsch—CO<br>Dry Dock, Apricot Blonde—CO<br>Firestone Walker, 805 Cerveza—CA<br>Crooked Stave, New Zealand Pilsner—CO<br>Crooked Stave, Petit Rose Sour—CO<br>Avery, Electric Sunshine Tart Ale—CO<br>Odell, Hazer Tag IPA—CO<br>Melvin Brewing, IPA—WY<br>Ska Brewing, Modus Hoperandi—CO<br>Telluride, Face Down Brown—CO<br>Maredsous, Tripel—Belgium<br>Left Hand, Milk Stout—CO<br>Great Divide, Yeti Imperial Stout—CO<br>Down East Cider, Original—MA<br>Isastegi, Sagardo Natural Cider—Spain (750mL) | 7<br>8.5<br>7.5<br>8<br>7<br>8<br>10<br>8.5<br>8.5<br>9.5<br>8<br>8<br>13<br>8<br>9<br>9.5<br>36 |