

# 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>AGED MANCHEGO</b><br>Castilla-La Mancha, ES<br>Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex | <b>ROMAO</b><br>Castilla-La Mancha, ES<br>Raw Sheep's Milk, Aged 9 Months. Rosemary                                  | <b>JAMÓN IBÉRICO</b><br>Castilla Y León, ES<br>Aged 36-42 Months, Acorn & Pasture Fed Ibérico. Marbled, Tender, Nutty, Creamy | 17.5 |
| <b>BASQUE SALAMI</b><br>Illinois, US<br>Berkshire Pork, Peppery, Fruity                     | <b>DRUNKEN GOAT</b><br>Murcia, ES<br>Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked                  | <b>ALISIOS</b><br>Islas Canarias, ES<br>Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón | <b>BRESAOLA</b><br>Lombardy, IT<br>Cured, Eye Round. Soft Texture, Sweet, Tender                                              | 10.5 |
| <b>FINOCCHIONA</b><br>Tuscany, IT<br>Pork Sausage With Fennel, Red Wine Rich, Complex       | <b>DÉLICE DE BOURGOGNE</b><br>Burgundy, FR<br>Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy  | <b>SAN SIMÓN</b><br>Galicia, ES<br>Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild                        | <b>APERITIVO BOARD</b><br>An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks                          | 28   |
| <b>SPECK</b><br>Alto Adige, IT<br>Spice-Rubbed Ham. Smoky, Lean                             | <b>MARINATED MAHÓN</b><br>Islas Baleares, ES<br>Firm, Cow's Milk, Aged 4 Months. In Herbed Citrus Oil        | <b>IBORES</b><br>Extremadura, ES<br>Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed                       | <i>Jamón Serrano, Fuet, Aged Manchego, Drunken Goat, Marinated Olives, Patatas Bravas, Marcona Almonds, Guindilla Peppers</i> |      |
| <b>FUET</b><br>Catalunya, ES<br>Pork Sausage, Rich, Garlic, Black Pepper                    | <b>SMOKIN' GOAT</b><br>Islas Canarias, ES<br>Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild      | <b>VALDEÓN</b><br>Castilla Y León, ES<br>Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent          |                                                                                                                               |      |
| <b>CHORIZO PICANTE</b><br>La Rioja, ES<br>Pork Sausage, Smoky, Spicy, Pimenton              |                                                                                                              |                                                                                                                      |                                                                                                                               |      |

## TAPAS

|                                                                     |      |                                                              |      |
|---------------------------------------------------------------------|------|--------------------------------------------------------------|------|
| <b>MARINATED OLIVES &amp; GIARDINIERA</b><br>Thyme, Lemon           | 6    | <b>BOQUERONES</b><br>Green Olives, Piquillo Peppers          | 7    |
| <b>EGGPLANT CAPONATA</b><br>Bell Peppers, Balsamic, Basil           | 6.5  | <b>SWORDFISH A LA PLANCHA</b><br>Pipirrana                   | 15.5 |
| <b>SPINACH &amp; CHICKPEA CAZUELA</b><br>Lemon, Cumin, Onions       | 8.5  | <b>PULPO GALLEGO</b><br>Confit Potatoes, Red Onions          | 15.5 |
| <b>PAN CON TOMATE</b><br>Olive Oil, Sea Salt                        | 7    | <b>MUSSELS</b><br>Sobrasada, Sofrito, Lemon                  | 13.5 |
| <b>CHARRED SQUASH</b><br>Chili, Garlic, Lemon                       | 8    | <b>CHICKEN THIGH</b><br>Aji Amarillo                         | 10.5 |
| <b>ASPARAGUS A LA PLANCHA</b><br>Charred Lemon Vinaigrette          | 10.5 | <b>LAMB KOFTA</b><br>Green Goddess                           | 14.5 |
| <b>CAULIFLOWER</b><br>Anchovy Ceasar                                | 8.5  | <b>STEAK PAILLARD</b><br>Pepper Vinaigrette, Crispy Potatoes | 14.5 |
| <b>CHAMPIÑONES</b><br><i>Fox Farm &amp; Forage</i><br>Sherry, Thyme | 11   | <b>WAGYU CARPACCIO*</b><br>Idiazábal, Harissa Aioli          | 17.5 |
| <b>CORN ZUCCHINI BUÑUELOS</b><br>Dill, Lemon                        | 8.5  | <b>SPICED BEEF EMPANADAS</b><br>Red Pepper Sauce             | 8.5  |
| <b>ROASTED RADISH</b><br>Salsa Verde, Lemon                         | 9    | <b>BONE MARROW</b><br>Serrano, Onion Jam                     | 15.5 |
| <b>LEMON ARTICHOKE HUMMUS</b><br>Tahini, Lavash                     | 8.5  | <b>ALBONDIGAS</b><br>Spiced Meatballs In Jamón-Tomato Sauce  | 9.5  |
| <b>WHIPPED SHEEP'S CHEESE</b><br>Pimentón Honey, Sunflower Seeds    | 9    | <b>JAMÓN &amp; MANCHEGO CROQUETAS</b><br>Garlic Aioli        | 7.5  |
| <b>CRISPY ARTICHOKE</b><br>Lemon Aioli                              | 9.5  | <b>BIKINI</b><br>Serrano, Mahón                              | 9.5  |
| <b>PATATAS BRAVAS</b><br>Salsa Brava, Garlic Aioli                  | 8.5  | <b>PORK BELLY</b><br>Red Pepper Agrodolce                    | 10.5 |
| <b>POTATO TORTILLA</b><br>Chive Sour Cream                          | 7.5  | <b>PORK RIBS</b><br>Smoked Apricot Agrodolce                 | 13.5 |

## SALADS

|                                                                  |    |
|------------------------------------------------------------------|----|
| <b>ENSALADA MIXTA</b><br>Onions, Giardiniera, Little Gem Lettuce | 11 |
| <b>RADISH SALAD</b><br>Dill, Goat Cheese                         | 9  |
| <b>BEEF SALAD</b><br>Cucumbers, Olives, Mustard Vinaigrette      | 10 |

## LARGE PLATES

|                                                                                        |                        |
|----------------------------------------------------------------------------------------|------------------------|
| <b>PORK BELLY FIDEOS</b><br>Mushrooms, Cherry Peppers                                  | 16.5                   |
| <b>CHICKEN PIMIENTOS</b><br>Potatoes, Lemon, Hot Cherry Peppers                        | 24.5                   |
| <b>WHOLE ROASTED BRANZINO</b><br>Asparagus, Salsa Verde, Potatoes, Lemon               | 28.5                   |
| <b>PAELLA VERDURAS</b><br>Leeks, Radish, Corn, Asparagus, Pickled Onions, Garlic Aioli | HALF / FULL<br>18 / 36 |
| <b>PAELLA MARISCOS</b><br>Clams, Mussels, Calamari, Salmorreta                         | 29 / 58                |
| <b>PAELLA SALVAJE</b><br>Pork Belly, Chicken, Gaucho, Chickpeas, Egg                   | 28 / 56                |
| <b>PARRILLADA BARCELONA*</b><br>Steak, Chicken, Pork Loin, Gaucho Sausage              | 33 / 66                |

## DESSERTS

|                                                                          |     |
|--------------------------------------------------------------------------|-----|
| <b>BASQUE BURNT CHEESECAKE</b><br>Berry Compote                          | 10  |
| <b>CHOCOLATE CAKE</b><br>Coffee Crème Anglaise, Almond Crumble           | 9   |
| <b>FLAN CATALÁN</b>                                                      | 8   |
| <b>CREPAS WITH SEASONAL FRUIT</b><br>Citrus Cream, Strawberries, Walnuts | 8.5 |
| <b>OLIVE OIL CAKE</b><br>Sea Salt                                        | 10  |

## EXECUTIVE CHEF DAVID ELLIS | EXECUTIVE SOUS CHEF MICHELLE COSMIANO

\*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 | <b>bottle</b> |
| 2022 | <b>Sumarroca, 2CV, Interlat, Brut Nature</b> , Penedès, Spain | <i>Xarel-lo</i>       | 5.5 | 11  | 44            |
| 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  | <b>bottle</b> |
| 2024 | <b>Menade</b> , Rueda, Spain                       | <i>Verdejo</i>             | 6.5  | 13   | 52            |
| 2025 | <b>Ostatu</b> , Rioja, Spain                       | <i>Viura, Malvasia</i>     | 6.25 | 12.5 | 50            |
| 2024 | <b>Le Naturel</b> , Navarra, Spain                 | <i>Garnacha Blanca</i>     | 7.25 | 14.5 | 58            |
| 2024 | <b>La Vineyta, ‘Pipa’</b> , Emporda, Spain         | <i>Malvasia</i>            | 5.5  | 11   | 44            |
| 2023 | <b>Pinord, Diorama</b> , Penedès, Spain            | <i>Malvasia</i>            | 6    | 12   | 48            |
| 2022 | <b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain    | <i>Xarel-lo</i>            | 4.75 | 9.5  | 38            |
| 2024 | <b>Aylin</b> , San Antonio, Chile                  | <i>Xarel-lo, Riesling</i>  | 6.25 | 12.5 | 50            |
| 2022 | <b>Iniceri, Abisso</b> , Sicily, Italy             | <i>Sauvignon Blanc</i>     | 6    | 12   | 48            |
| 2024 | <b>Orto Vins, Les Argiles</b> , Montsant, Spain    | <i>Catarratto</i>          | 6    | 12   | 48            |
| 2024 | <b>Bodega Cerro Chapeu</b> , Cerro Chapeu, Uruguay | <i>Macabeo</i>             | 7    | 14   | 56            |
| 2023 | <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay | <i>Chardonnay</i>          | 5.5  | 11   | 40            |
| 2023 | <b>Clara Sala, Sicilia Bianco</b> , Sicily, Italy  | <i>Petit Manseng Blend</i> | 6.5  | 13   | 52            |
| 2024 | <b>Haus Rothenberg, Feinherb</b> , Nahe, Germany   | <i>Grillo</i>              | 6.25 | 12.5 | 50            |
|      |                                                    | <i>Riesling</i>            | 6.5  | 13   | 52            |

## ROSÉ & SKIN CONTACT

|      |                                                         |                           |      |      |               |
|------|---------------------------------------------------------|---------------------------|------|------|---------------|
| 2023 | <b>Liquid Geography</b> , Bierzo, Spain                 | <i>Mencía</i>             | 3oz  | 6oz  | <b>bottle</b> |
| 2024 | <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            |
| 2024 | <b>No Es Pituko</b> , Curicó Valley, Chile              | <i>Cabernet Sauvignon</i> | 6    | 12   | 48            |
|      |                                                         | <i>Sauvignon Blanc</i>    | 5.75 | 11.5 | 46            |

## RED

|      |                                                                        |                               |      |        |               |
|------|------------------------------------------------------------------------|-------------------------------|------|--------|---------------|
| 2019 | <b>Nucerro, Reserva</b> , Rioja, Spain                                 | <i>Tempranillo</i>            | 3oz  | 6oz    | <b>bottle</b> |
| 2021 | <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>            | 6.5  | 13     | 52            |
| 2022 | <b>Azul y Garanza</b> , Navarra, Spain                                 | <i>Tempranillo</i>            | 7    | 14     | 56            |
| 2021 | <b>Alberto Orte, A Portela</b> , Valdeorras, Spain                     | <i>Tempranillo</i>            | 4.75 | 9.5    | 53            |
| 2024 | <b>Sotabosc</b> , Montsant, Spain                                      | <i>Mencía</i>                 | 6.5  | 13     | 52            |
| 2021 | <b>Coster dels Olivers</b> , Priorat, Spain                            | <i>Garnacha, Cariñena</i>     | 6.25 | 12.5   | 50            |
| 2024 | <b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá                | <i>Cariñena, Garnacha</i>     | 7.5  | 15     | 60            |
| 2021 | <b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain            | <i>Trepat Blend</i>           | 5.5  | 11     | 44            |
| 2023 | <b>Glup Glup</b> , Cariñena, Spain                                     | <i>Garnacha, Piñuela</i>      | 6.5  | 13     | 52            |
| 2022 | <b>Uva de Vida, Biográfico</b> , Toledo, Spain                         | <i>Garnacha</i>               | 4.5  | 9      | 36            |
| 2023 | <b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled | <i>Tempranillo, Graciano</i>  | 7    | 14     | 56            |
| 2022 | <b>Quieto</b> , Mendoza, Argentina                                     | <i>Baga</i>                   | 5.5  | 11 (L) | 62            |
| 2021 | <b>Peñalolen</b> , Maipo, Chile                                        | <i>Cabernet Franc, Malbec</i> | 6.5  | 13     | 52            |
| 2020 | <b>Gota, Bergamota</b> , Dão, Portugal                                 | <i>Cabernet Sauvignon</i>     | 7    | 14     | 56            |
| 2021 | <b>Polkura</b> , Colchagua, Chile                                      | <i>Touriga Nacional Blend</i> | 6.25 | 12.5   | 50            |
| 2024 | <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            |
| 2020 | <b>Alto de la Ballena</b> , Maldonado, Uruguay                         | <i>País</i>                   | 5.75 | 11.5   | 46            |
| 2021 | <b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley , Lebanon        | <i>Cabernet Franc Blend</i>   | 5.5  | 11     | 44            |
|      |                                                                        | <i>Cabernet Blend</i>         | 6    | 12     | 48            |

# SHERRY

## DRY

|                                              |                          |     |               |
|----------------------------------------------|--------------------------|-----|---------------|
| <b>Jarana</b> , Lustau, 750mL                | <i>Fino</i>              | 3oz | <b>bottle</b> |
| <b>La Cigarrera</b> , 375mL                  | <i>Manzanilla</i>        | 5.5 | 44            |
| <b>Almacenista</b> , Lustau, 500mL           | <i>Manzanilla Pasada</i> | 8.5 | 34            |
| <b>Los Arcos</b> , Lustau, 750mL             | <i>Amontillado</i>       | 14  | 84            |
| <b>Península</b> , Lustau, 750mL             | <i>Amontillado</i>       | 6   | 48            |
| <b>Carlos VII</b> , Alvear, 375mL            | <i>Palo Cortado</i>      | 9   | 72            |
| <b>East India Solera</b> , Lustau, 750mL     | <i>Amontillado</i>       | 14  | 56            |
| <b>15 Años</b> , El Maestro Sierra, 375mL    | <i>Oloroso Dulce</i>     | 9   | 72            |
| <b>Marques de Poley</b> , Toro Albala, 500mL | <i>Oloroso</i>           | 13  | 52            |
|                                              | <i>Oloroso</i>           | 8.5 | 51            |

## SWEET

|                                          |                      |     |               |
|------------------------------------------|----------------------|-----|---------------|
| <b>Bodegas Gómez Nevado</b> , 750mL      | <i>Abocado</i>       | 3oz | <b>bottle</b> |
| <b>East India Solera</b> , Lustau, 750mL | <i>Oloroso Dulce</i> | 10  | 80            |
| <b>Nectar</b> , Gonzalez Byass, 375mL    | <i>Pedro Ximénez</i> | 9   | 72            |
| <b>Solera 1927</b> , Alvear, 375mL       | <i>Pedro Ximénez</i> | 9   | 36            |
| <b>Toro Albala</b> , 1999, 375mL         | <i>Pedro Ximénez</i> | 16  | 64            |
|                                          | <i>Pedro Ximénez</i> | 20  | 80            |

# 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 |
| <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>360 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 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,<br>Aquafaba, Dragonfruit & Tangerine Powders | 14 |
|-----------------------------------------------------------------------------------------------------------------------------|----|

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|-----------------------------------------------------------------------------|----|
| <b>IPANEMA</b><br>P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon | 14 |
|-----------------------------------------------------------------------------|----|

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| <b>BOURBON SPICE RACK</b><br>Henry McKenna Bourbon, Cardamaro, Maple Syrup,<br>Lemon, Cardamom & Lavender Bitters | 14 |
|-------------------------------------------------------------------------------------------------------------------|----|

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| <b>MR. ROGERS</b><br>Fig-Infused Redemption Rye, El Bandarra Vermouth,<br>Los Arcos Amontillado, Lemon | 15 |
|--------------------------------------------------------------------------------------------------------|----|

# GINTONICS

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

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| <b>CATALAN</b><br>Beefeater Gin, Fever Tree Mediterranean Tonic,<br>Grapefruit, Lime, Rosemary |  |
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| <b>VALENCIAN</b><br>Beefeater Gin, Fever Tree Indian Tonic,<br>Orange Blossom Water, Lemon, Orange, Thyme |  |
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|------------------------------------------------------------------------------------|--|
| <b>GALICIAN</b><br>Beefeater, Fever Tree Indian Tonic,<br>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 | <b>glass</b> | <b>pitcher</b> |
|                                                                                                  | 11           | 39             |

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

# BEER

|                                            |             |              |
|--------------------------------------------|-------------|--------------|
| <b>DRAFT</b>                               | <b>caña</b> | <b>doble</b> |
| R & D Brewing, Riviera Lager—NC            | 3.75        | 7.5          |
| Raleigh Brewing, Not Another Hazy NE IPA — | 4.25        | 8.5          |
| Trophy Brewing, Trophy Wife Session IPA—NC | 4.25        | 8.5          |
| Tobacco Wood, 565 Amber Ale—NC             | 4.25        | 8.5          |

## BOTTLES & CANS

|                                                   |      |
|---------------------------------------------------|------|
| Athletic Brewing, Upside Dawn, Non- Alcoholic—CT  | 7    |
| Estrella Damm, Daura Gluten-Free Lager—Spain      | 8.5  |
| Tobacco Wood, Rocket Surgery Kolsch (16 oz)—NC    | 11   |
| Peroni, Lager—Italy                               | 8.5  |
| Estrella Galicia, Lager—Spain                     | 8.5  |
| Fullsteam, Paycheck Pilsner—NC                    | 8.5  |
| Lynnwood Brewing Concern, Blonde Moment—NC        | 9.5  |
| Foothills, Jade IPA—NC                            | 8.5  |
| Fullsteam, Rocket Science IPA—NC                  | 8.5  |
| Allagash, Tripel—ME                               | 10.5 |
| Lynnwood Brewing, Bill & Ted’s Excellent Amber—NC | 9.5  |
| Bull City, Off Main Cider—NC                      | 8    |
| Isastegi, Sagardo Natural Cider—Spain (750mL)     | 28   |
| Trabanco, Cosecha Propria Cider—Spain (750mL)     | 19   |