

# 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>SPECK</b><br>Alto Adige, IT<br>Spice-Rubbed Ham. Smoky, Lean                                              | <b>MAHÓN</b><br>Castilla-La Mancha, ES<br>Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty             | <b>JAMÓN MANGALICA</b><br>Castilla Y León, ES<br>Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty  | 15  |
| <b>SALCHICHÓN DE VIC</b><br>Catalunya, ES<br>Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns. | <b>FUET</b><br>Catalunya, ES<br>Pork Sausage. Rich, Garlic, Black Pepper                                     | <b>DÉLICE DE BOURGOGNE</b><br>Burgundy, FR<br>Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy | <b>SALAME DI MANZO</b><br>Illinois, US<br>Wagyu Beef, Black Pepper                                                         | 14  |
| <b>BASQUE SALAMI</b><br>Chicago, US<br>Berkshire Pork Peppery, Fruity                            | <b>AGED MANCHEGO</b><br>Castilla-La Mancha, ES<br>Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex | <b>DRUNKEN GOAT</b><br>Murcia, ES<br>Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked                 | <b>QUESO DE TRUFA</b><br>Castilla-La Mancha, ES<br>Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant | 8.5 |
| <b>SORIA CHORIZO</b><br>California, US<br>Pork Sausage. Smoky, Garlic, Pimentón                  | <b>IDIAZÁBAL</b><br>País Vasco, ES<br>Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity      | <b>CABRA ROMERO</b><br>Murcia, ES<br>Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy    | <b>APERITIVO BOARD</b><br>An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks                       | 28  |
| <b>CHORIZO PICANTE</b><br>La Rioja, ES<br>Pork Sausage. Smoky, Spicy, Pimentón                   | <b>VALDEÓN</b><br>Castilla Y León, ES<br>Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent  | <b>CAÑA DE CABRA</b><br>Murcia, ES<br>Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild                 | <i>Jamón Serrano, Fuet, Mahón, Manchego, Pickled Vegetables, Marcona Almonds, Olives, Patatas Bravas</i>                   |     |
| <b>'NDUJA</b><br>Illinois, US<br>Spreadable Pork Sausage, Calabrian Chili, Pork Jowl             |                                                                                                              |                                                                                                             |                                                                                                                            |     |

## TAPAS

|                                                                    |      |                                                                                    |      |
|--------------------------------------------------------------------|------|------------------------------------------------------------------------------------|------|
| <b>HOUSE MADE FOCACCIA</b><br>Rosemary, Sea Salt                   | 4    | <b>HAMACHI CRUDO*</b><br>Aji Amarillo, Red Onions                                  | 14.5 |
| <b>MARINATED OLIVES &amp; GIARDINIERA</b><br>Thyme, Lemon Zest     | 6    | <b>MARINATED BOQUERONES</b><br>Watermelon Radish, Peppers, Cucumbers               | 8.5  |
| <b>EGGPLANT CAPONATA</b><br>Bell Peppers, Balsamic, Basil          | 6.5  | <b>GAMBAS AL AJILLO</b><br>Guindilla Pepper, Scallions, Garlic                     | 10.5 |
| <b>HEIRLOOM TOMATOES</b><br>Saba, Olive Oil, Sea Salt              | 10.5 | <b>REDFISH A LA PLANCHA</b><br>Puttanesca                                          | 15.5 |
| <b>SPINACH &amp; CHICKPEA CAZUELA</b><br>Lemon Zest, Cumin, Onions | 8.5  | <b>SEARED SCALLOPS</b><br>Pepita Romesco Sauce                                     | 18   |
| <b>CRISPY OKRA</b><br>Pickled Onions, Fresno, Dill                 | 9.5  | <b>GRILLED PULPO</b><br>Mojo Rojo, Fingerling Potatoes                             | 15.5 |
| <b>SEARED ARTICHOKEs</b><br>Giardiniera, Cherry Pepper             | 10.5 | <b>MUSSELS</b><br>Saffron Sofrito, Chorizo                                         | 13.5 |
| <b>SUGAR SNAP PEAS</b><br>Harissa, Garlic                          | 9.5  | <b>ROASTED OYSTERS</b><br><i>Plymouth Bluff</i><br>Chorizo Migas, Sherry, Manchego | 14   |
| <b>CUCUMBERS</b><br>Goat's Milk, Shallots, Dukkah                  | 7.5  | <b>CHICKEN PINTXOS</b><br>Dill Aioli                                               | 10.5 |
| <b>BEETS CARPACCIO</b><br>Orange, Olive Oil, Sea Salt              | 8.5  | <b>JAMÓN &amp; MANCHEGO CROQUETAS</b><br>Garlic Aioli                              | 7.5  |
| <b>ASPARAGUS</b><br>Charred Lemon-Caper Vinaigrette                | 9.5  | <b>SPICED BEEF EMPANADAS</b><br>Red Pepper Sauce                                   | 8.5  |
| <b>CHAMPIÑONES A LA PLANCHA</b><br>Black Garlic Aioli, Chives      | 10.5 | <b>CHORIZO W/ SWEET &amp; SOUR FIGS</b><br>Sherry Vinegar, Garlic                  | 10.5 |
| <b>CRISPY ZUCCHINI</b><br>Labneh                                   | 9.5  | <b>ALBONDIGAS</b><br>Spiced Meatballs In Jamón-Tomato Sauce                        | 9.5  |
| <b>ROASTED CARROTS</b><br>Pistachio Pesto, Lemon Zest              | 8.5  | <b>BACON-WRAPPED DATES</b><br>Valdeón Mousse                                       | 8.5  |
| <b>PAN CON TOMATE</b><br>Heirloom Tomato, Sherry                   | 7    | <b>VENISON CARPACCIO</b><br><i>Cervena</i><br>Capers, Egg Yolk, Harissa Yogurt     | 17   |
| <b>QUESO A LA PLANCHA</b><br>Caña De Cabra, Membrillo              | 9.5  | <b>PORK BELLY</b><br>Aji Verde                                                     | 10.5 |
| <b>HOUSE-MADE RICOTTA</b><br>Texas Honey, Bee Pollen, Focaccia     | 10   | <b>FLANK STEAK</b><br>Summer Truffle Sauce                                         | 15.5 |
| <b>HUMMUS</b><br>Piquillo Peppers, Onions                          | 7.5  | <b>LAMB LOIN CHOP*</b><br>Fingerling Potato, English Pea Purée                     | 18.5 |
| <b>PATATAS BRAVAS</b><br>Salsa Brava, Garlic Aioli                 | 8.5  |                                                                                    |      |
| <b>POTATO TORTILLA</b><br>Chive Sour Cream                         | 7.5  |                                                                                    |      |

## SALADS

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|-------------------------------------------------------------------|----|
| <b>ENSALADA MIXTA</b><br>Olives, Onions, Giardiniera, Gem Lettuce | 11 |
| <b>KALE SALAD</b><br>Anchovies Dressing, Migas, Manchego Cheese   | 10 |

## LARGE PLATES

|                                                                 |      |
|-----------------------------------------------------------------|------|
| <b>CHICKEN PIMIENTOS</b><br>Potatoes, Lemon, Hot Cherry Peppers | 24.5 |
| <b>WHOLE ROASTED BRANZINO</b><br>Mojo Rojo, Fingerling Potatoes | 28.5 |

|                                                                                 |             |
|---------------------------------------------------------------------------------|-------------|
|                                                                                 | HALF / FULL |
| <b>PAELLA VERDURAS</b><br>Cauliflower, Asparagus, Peppers, Mojo Verde           | 18 / 36     |
| <b>PAELLA SALVAJE</b><br>Pork, Chicken, Chorizo, Chickpeas                      | 28 / 56     |
| <b>PAELLA MARISCOS</b><br>Mussels, Shrimp, Clams, Calamari                      | 29 / 58     |
| <b>PARRILLADA BARCELONA*</b><br>Strip Steak, Chicken, Chorizo Gaucho, Pork Loin | 33 / 66     |

## DESSERTS

|                                                                  |    |
|------------------------------------------------------------------|----|
| <b>FLAN CATALÁN</b>                                              | 7  |
| <b>OLIVE OIL CAKE</b><br>Sea Salt                                | 10 |
| <b>BASQUE BURNT CHEESECAKE</b><br>Blueberry Compote              | 10 |
| <b>CHOCOLATE CAKE**</b><br>Coffee Crème Anglaise, Almond Crumble | 9  |
| <b>ARROZ CON LECHE**</b><br>Marcona Almonds, Blueberries         | 10 |

## EXECUTIVE CHEF THOMAS LACZYNSKI | SOUS CHEF SANTOS MENCHU

\*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 |
| NV | <b>Tierra Limpia, Brut Rosé</b> , Penedès, Portugal | <i>Trepat</i>         | 6.5 | 13  | 52     |

## WHITE

|      |                                                                 |                            |      |      |        |
|------|-----------------------------------------------------------------|----------------------------|------|------|--------|
| 2023 | <b>Menade</b> , Rueda, Spain                                    | <i>Verdejo</i>             | 3oz  | 6oz  | bottle |
| 2023 | <b>Le Naturel</b> , Navarra, Spain                              | <i>Garnacha Blanca</i>     | 5    | 10   | 40     |
| 2023 | <b>Pinord, Diorama</b> , Penedès, Spain                         | <i>Xarel-lo</i>            | 4.75 | 9.5  | 38     |
| 2022 | <b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain                 | <i>Xarel-lo, Riesling</i>  | 6.25 | 12.5 | 50     |
| 2023 | <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    | 12   | 48     |
| 2023 | <b>Asnella</b> , Vinho Verde, Portugal                          | <i>Arinto, Loureiro</i>    | 5.5  | 11   | 44     |
| 2023 | <b>Iniceri, Abisso</b> , Sicily, Italy                          | <i>Catarratto</i>          | 6    | 12   | 48     |
| 2023 | <b>Aylin</b> , San Antonio, Chile                               | <i>Sauvignon Blanc</i>     | 5.5  | 11   | 44     |
| 2023 | <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay              | <i>Petit Manseng Blend</i> | 6.5  | 13   | 52     |
| 2024 | <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay             | <i>Chardonnay</i>          | 5    | 10   | 40     |
| 2023 | <b>Leitz, Feinherb</b> , Rheingau, Germany                      | <i>Riesling</i>            | 6.5  | 13   | 52     |
| NV   | <b>Leitz, Eins Zwei Zero</b> , Rheingau, Germany (Alcohol Free) | <i>Riesling</i>            | 4.75 | 9.5  | 38     |

## ROSÉ & SKIN CONTACT

|      |                                                         |                   |     |     |        |
|------|---------------------------------------------------------|-------------------|-----|-----|--------|
| 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   | 10  | 40     |

## RED

|      |                                                                        |                               |      |      |        |
|------|------------------------------------------------------------------------|-------------------------------|------|------|--------|
| 2019 | <b>Nucerro, Reserva</b> , Rioja, Spain                                 | <i>Tempranillo</i>            | 3oz  | 6oz  | bottle |
| 2020 | <b>Marqués de Tomares, Crianza</b> , Rioja, Spain                      | <i>Tempranillo</i>            | 6    | 12   | 48     |
| 2021 | <b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain             | <i>Tempranillo</i>            | 6.5  | 13   | 52     |
| 2022 | <b>Azul y Garanza</b> , Navarra, Spain                                 | <i>Tempranillo</i>            | 4.75 | 9.5  | (L) 53 |
| 2017 | <b>Alberto Orte, A Portela</b> , Valdeorras, Spain                     | <i>Mencía</i>                 | 6.5  | 13   | 52     |
| 2023 | <b>Glup Glup</b> , Cariñena, Spain                                     | <i>Garnacha</i>               | 4.5  | 9    | 36     |
| 2023 | <b>Sotabosc</b> , Montsant, Spain                                      | <i>Garnacha, Cariñena</i>     | 6    | 12   | 48     |
| 2021 | <b>Uva de Vida, Biográfico</b> , Toledo, Spain                         | <i>Tempranillo, Graciano</i>  | 7    | 14   | 56     |
| 2023 | <b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá                | <i>Trepat Blend</i>           | 5.5  | 11   | 44     |
| 2023 | <b>La Vinyeta, Bongo*</b> , Emporda, Spain                             | <i>Monastrell</i>             | 5    | 10   | 40     |
| 2021 | <b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain            | <i>Garnacha, Piñuela</i>      | 6    | 12   | 48     |
| 2023 | <b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain                    | <i>Bobal</i>                  | 6    | 12   | 48     |
| 2018 | <b>Coster dels Olivers</b> , Priorat, Spain                            | <i>Cariñena, Garnacha</i>     | 7.5  | 15   | 60     |
| 2022 | <b>Filipe Ferreira</b> , Douro, Portugal                               | <i>Touriga Nacional Blend</i> | 5.75 | 11.5 | 46     |
| 2023 | <b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled | <i>Baga</i>                   | 5.5  | 11   | (L) 62 |
| 2021 | <b>Polkura</b> , Colchagua, Chile                                      | <i>Syrah</i>                  | 6.5  | 13   | 52     |
| 2020 | <b>Peñalolen</b> , Maipo, Chile                                        | <i>Cabernet Sauvignon</i>     | 6.75 | 13.5 | 54     |
| 2023 | <b>Casas del Bosque</b> , Casablanca, Chile                            | <i>Pinot Noir</i>             | 7    | 14   | 56     |
| 2022 | <b>Garage Wine Company, Revival</b> , Maule, Chile                     | <i>País</i>                   | 5.75 | 11.5 | 46     |
| 2020 | <b>Alto de la Ballena</b> , Maldonado, Uruguay                         | <i>Cabernet Franc Blend</i>   | 5.5  | 11   | 44     |
| 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>Los Arcos</b> , Lustau, 750mL          | <i>Amontillado</i>  | 8.5  | 34     |
| <b>Carlos VII</b> , Alvear, 375mL         | <i>Amontillado</i>  | 6    | 48     |
| <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>Asuncion</b> , Alvear, 375mL           | <i>Oloroso</i>      | 13   | 52     |
|                                           | <i>Oloroso</i>      | 13.5 | 54     |

## SWEET

|                                          |                      |     |        |
|------------------------------------------|----------------------|-----|--------|
| <b>East India Solera</b> , Lustau, 750mL | <i>Oloroso Dulce</i> | 3oz | bottle |
| <b>Nectar</b> , Gonzalez Byass, 375mL    | <i>Pedro Ximénez</i> | 9   | 72     |
| <b>Solera 1927</b> , Alvear, 375mL       | <i>Pedro Ximénez</i> | 9   | 36     |
|                                          |                      | 15  | 60     |

# WINE FLIGHTS

|                                                                                                                                                                                                 |      |
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| 3 Half Glasses                                                                                                                                                                                  |      |
| <b>APERITIVOS</b> BarCava / La Cigarrera / El Bandarra Vermut<br>Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)               | 13.5 |
| <b>BIO-CURIOUS</b> Diorama / Abisso / Clos Lojen<br>Many of our wines use Biodynamic farming practices, here are three incredible examples                                                      | 16   |
| <b>ACID TRIP</b> Asnella / B.R.O.T. / Baga Novo<br>High. Acid. Wines.                                                                                                                           | 15   |
| <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

|                                                                                                                     |   |
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| <b>BEEES &amp; BAYS</b> (No ABV)<br>Lime, Salted Honey Syrup, Cardamom Bitters<br>Sparkling Water, Torched Bay Leaf | 7 |
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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 | 8 |
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| <b>PICA PICA</b><br>Reyka Vodka, Cappelletti Aperitivo, Orange,<br>Lemon, Aquafaba, Jalapeño | 12.5 |
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| <b>GIN &amp; JUS**</b><br>Paco Pepe Andalucian Gin, Lime, Green Grape,<br>Pink Peppercorn, Ginger | 11 |
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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 | 13.5 |
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| <b>SIDE HUSTLE</b><br>Raynal VSOP Brandy, Bénédictine,<br>Pineapple, Lemon, Barcava | 13 |
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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>IPANEMA</b><br>P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon | 13 |
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| <b>LAIRD'S WAY**</b><br>Monkey Shoulder Scotch, Dolin Rouge Vermouth,<br>Sfumato Rhubarb Amaro, Orange, Walnut Bitters | 14.5 |
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# GINTONICS

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| Inspired by three of Spain’s most iconic regions. | 15 |
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| <b>CATALAN</b><br>Paco Pepe Andalucian Gin, Q Mixers Premium Tonic, Grapefruit, Lime,<br>Rosemary |  |
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| <b>VALENCIAN</b><br>Paco Pepe Andalucian Gin, Q Mixers Premium Tonic,<br>Orange Blossom Water, Lemon, Orange, Thyme |  |
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| <b>GALICIAN</b><br>Nordés Gin, Q Mixers Premium Tonic, Lemon, Green Apple, Mint |  |
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# SANGRIA

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

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

# BEER

|                                   |      |       |
|-----------------------------------|------|-------|
| <b>DRAFT</b>                      | caña | doble |
| Estrella Galicia, Lager—Spain     | 4.25 | 8.5   |
| Real Ale Brewing Co., Axis IPA—TX | 3.75 | 7.5   |
| Revolver, Blood & Honey Wheat—TX  | 4.25 | 8.5   |

## BOTTLES & CANS

|                                                      |      |
|------------------------------------------------------|------|
| Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT     | 7    |
| Estrella Damm, Daura Gluten-Free Lager—Spain         | 8.5  |
| 903 Brewers, Cerveza Por Favor—TX                    | 7.5  |
| Peroni, Lager—Italy                                  | 8.5  |
| Community Beer Co., Texas Lager—TX                   | 7    |
| Avery, Island Rascal, Passion Fruit Witbeir—CO       | 9.5  |
| Dogfish Head, Sea Quench Sour—DE                     | 8.5  |
| Hitachino, Nest White—Japan                          | 14   |
| Saint Arnold, Fancy Lawnmower Kölsch—TX              | 7.5  |
| Founders, All Day IPA—MI                             | 6.5  |
| Lagunitas, Maximus IPA—CA                            | 8    |
| Deep Ellum, IPA—TX                                   | 7.5  |
| Lone Pint, Yellow Rose IPA—TX                        | 12   |
| Isastegi, Sagardo Natural Cider (750mL)—Spain        | 28   |
| Oak Highland Brewing, Freaky Deaky Belgian Tripel—TX | 10.5 |
| Austin Eastciders, Original Dry Cider—TX             | 7.5  |