

# 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>CHORIZO DE PAMPLONA</b><br>País Vasco, ES<br>Beef & Pork Sausage With Pimentón. Tangy, Salty, Rich                | <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>SALCHICHÓN DE VIC</b><br>Catalunya, ES<br>Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns | <b>DÉLICE DE BOURGOGNE</b><br>Burgundy, FR<br>Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy          | <b>CAÑA DE CABRA</b><br>Murcia, ES<br>Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild                  | <b>DUCK PROSCIUTTO</b><br>New York, US<br>Moulard Dark Breast. Spiced, Tender, Sweet                                      | 14   |
| <b>SPECK</b><br>Alto Adige, IT<br>Spice-Rubbed Ham. Smoky, Lean                                 | <b>ALISIOS</b><br>Islas Canarias, ES<br>Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón | <b>IDIAZÁBAL</b><br>País Vasco, ES<br>Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity      | <b>QUESO DE TRUFA</b><br>Castilla, La Mancha, ES<br>Semi-Soft, Sheep's Milk, Cured 4 Months. Savory, Black Truffle        | 8.5  |
| <b>'NDUJA</b><br>Illinois, US<br>Spreadable Pork Sausage, Calabrian Chili, Pork Jowl            | <b>CABRA ROMERO</b><br>Murcia, ES<br>Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy             | <b>AGED MANCHEGO</b><br>Castilla-La Mancha, ES<br>Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex | <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>FUET</b><br>Catalunya, ES<br>Pork Sausage. Rich, Garlic, Black Pepper<br>Tangy, Salty, Rich  |                                                                                                                      |                                                                                                              | <b>APERITIVO BOARD**</b><br>An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks                    | 28.5 |

*Olives, Patatas Bravas, Fuet, Almonds, Jamón Serrano, Drunken Goat, Idiazábal, Guindilla Peppers*

### TAPAS

|                                                                    |      |                                                                   |      |
|--------------------------------------------------------------------|------|-------------------------------------------------------------------|------|
| <b>OLIVE OIL PANCAKES</b><br>Membrillo Butter                      | 8.5  | <b>WHIPPED SHEEP'S CHEESE</b><br>Truffle Honey, Pimentón          | 8.5  |
| <b>STEAK AND EGGS</b><br>Crispy Potatoes, Red Pepper Vinaigrette   | 15.5 | <b>POTATO TORTILLA</b><br>Chive Sour Cream                        | 7.5  |
| <b>SERRANO BENEDICT</b><br>Hollandaise                             | 9.5  | <b>PATATAS BRAVAS</b><br>Salsa Brava, Garlic Aioli                | 8.5  |
| <b>VEGETABLE BENEDICT</b><br>Cherry Tomato, Spinach, Corn          | 8.5  | <b>BOQUERONES</b><br>Olives, Piquillo Peppers                     | 7    |
| <b>MANGALICA ESTRELLADOS</b><br>Fries, Fried Egg, Garlic Aioli     | 11.5 | <b>GAMBAS AL AJILLO</b><br>Guindilla Pepper, Scallions, Garlic    | 11   |
| <b>SMOKED SALMON MONTADITO</b><br>Capers, Olives                   | 13   | <b>RAINBOW TROUT</b><br>Basil Purée, Aleppo Pepper                | 14   |
| <b>TORRIJAS</b><br>Crema Catalana, Peaches                         | 8    | <b>SEARED SALMON</b><br>Scallion Gremolata, Guindillas            | 13   |
| <b>EGGPLANT CAPONATA</b><br>Bell Peppers, Balsamic, Basil          | 7.5  | <b>MUSSELS</b><br>Thyme, Fresno                                   | 14.5 |
| <b>ROASTED CORN **</b><br>Squash, Almond Romesco                   | 9    | <b>CHICKEN THIGH</b><br>Dill, Lemon                               | 9.5  |
| <b>ROASTED CARROTS</b><br>Tzatziki                                 | 8.5  | <b>BACON-WRAPPED DATES</b><br>Valdeón Mousse                      | 8    |
| <b>BEETS</b><br>Yogurt, Za'atar, Sherry Vinegar                    | 8.5  | <b>TRUFFLED BIKINI</b><br>Jamón Serrano, Mahón                    | 10.5 |
| <b>BROCCOLINI</b><br>Mustard Vinaigrette, Capers                   | 10.5 | <b>CHORIZO W/ SWEET &amp; SOUR FIGS</b><br>Sherry Vinegar, Garlic | 11.5 |
| <b>SPINACH &amp; CHICKPEA CAZUELA</b><br>Lemon Zest, Cumin, Onions | 8.5  | <b>BRUNCH FIDEOS</b><br>Chorizo, Pork Belly, Fried Egg            | 16.5 |
| <b>ASPARAGUS</b><br>Mojo Verde                                     | 9.5  | <b>JAMÓN &amp; MANCHEGO CROQUETAS</b><br>Garlic Aioli             | 7.5  |
| <b>MARINATED OLIVES &amp; GIARDINIERA</b><br>Thyme, Lemon Zest     | 6.5  | <b>SPICED BEEF EMPANADAS</b><br>Red Pepper Sauce                  | 8.5  |
| <b>MUSHROOMS</b><br>Salsa Verde                                    | 12.5 | <b>ALBONDIGAS</b><br>Spiced Meatballs In Jamón-Tomato Sauce       | 9.5  |
| <b>HUMMUS</b><br>Piquillo Peppers, Lavash                          | 8.5  | <b>STEAK PAILLARD*</b><br>Crispy Potatoes, Red Pepper Vinaigrette | 14.5 |

### SALADS

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|-------------------------------------------------------------------|-----|
| <b>ENSALADA MIXTA</b><br>Olives, Onions, Giardiniera, Gem Lettuce | 11  |
| <b>WATERMELON</b><br>Cherry Tomato, Cava Vinaigrette              | 8.5 |
| <b>HEIRLOOM TOMATOES</b><br>Figs, Basil                           | 9   |

### LARGE PLATES

|                                                                         |                        |
|-------------------------------------------------------------------------|------------------------|
| <b>WHOLE ROASTED BRANZINO</b><br>Zucchini, Corn                         | 29.5                   |
| <b>CHICKEN PIMIENTOS</b><br>Potatoes, Lemon, Hot Cherry Peppers         | 25.5                   |
| <b>PAELLA VERDURAS</b><br>Zucchini, Corn, Squash, Red Onions            | HALF / FULL<br>19 / 38 |
| <b>PAELLA SALVAJE</b><br>Pork Belly, Chicken, Chorizo, Chickpeas        | 28 / 56                |
| <b>PAELLA MARISCOS</b><br>Shrimp, Clams, Mussels, Calamari              | 29 / 58                |
| <b>PARRILLADA BARCELONA*</b><br>Strip Steak, Chicken, Gaucho, Pork Loin | 34.5 / 69              |

### DESSERTS

|                                                                  |      |
|------------------------------------------------------------------|------|
| <b>FLAN CATALÁN</b>                                              | 8    |
| <b>BASQUE BURNT CHEESECAKE</b><br>Peach Compote                  | 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>CREPAS WITH SEASONAL FRUIT**</b><br>Marinated Strawberries    | 8.5  |
| <b>SORBET</b><br>Lemon, Passionfruit                             | 9.5  |
| <b>ICE CREAM</b><br>Coconut                                      | 5    |

### EXECUTIVE CHEF GERMAN FLORES | SOUS 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.  
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 |
| 2023 | <b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain | <i>Macabeo Blend</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

|      |                                                                 |                            |      |      |        |
|------|-----------------------------------------------------------------|----------------------------|------|------|--------|
| 2024 | <b>Mila</b> , Rías Baixas, Spain                                | <i>Albariño</i>            | 3oz  | 6oz  | bottle |
| 2023 | <b>Menade</b> , Rueda, Spain                                    | <i>Verdejo</i>             | 6.75 | 13.5 | 54     |
| 2024 | <b>Le Naturel</b> , Navarra, Spain                              | <i>Garnacha Blanca</i>     | 7    | 14   | 56     |
| 2022 | <b>Pinord, Diorama</b> , Penedès, Spain                         | <i>Xarel-lo</i>            | 5.5  | 11   | 44     |
| 2022 | <b>B.R.O.T., Blanc Inicial</b> , Penedes, Spain                 | <i>Xarel-lo, Riesling</i>  | 5.5  | 11   | 44     |
| 2022 | <b>La Vineyta, ' Pipa'</b> , Emporda, Spain                     | <i>Malvasia</i>            | 6.5  | 13   | 52     |
| 2024 | <b>Orto Vins, Les Argiles</b> , Montsant, Spain                 | <i>Macabeo</i>             | 6    | 12   | 48     |
| 2023 | <b>Asnella</b> , Vinho Verde, Portugal                          | <i>Macabeo</i>             | 7    | 14   | 56     |
| 2020 | <b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain              | <i>Arinto, Loureiro</i>    | 6.25 | 12.5 | 50     |
| 2023 | <b>Aylin</b> , San Antonio, Chile                               | <i>Pedro Ximénez</i>       | 6.5  | 13   | 52     |
| 2024 | <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay             | <i>Sauvignon Blanc</i>     | 6    | 12   | 48     |
| 2023 | <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay              | <i>Chardonnay</i>          | 5.5  | 11   | 44     |
| 2023 | <b>Redentore</b> , Veneto, Italy                                | <i>Petit Manseng Blend</i> | 6.5  | 13   | 52     |
| 2024 | <b>Iniceri, Abisso</b> , Sicily, Italy                          | <i>Chardonnay</i>          | 6.5  | 13   | 52     |
| 2024 | <b>Leitz, Feinherb</b> , Rheingau, Germany                      | <i>Catarratto</i>          | 6.25 | 12.5 | 50     |
| 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

|      |                                                               |                           |      |      |        |
|------|---------------------------------------------------------------|---------------------------|------|------|--------|
| 2024 | <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina       | <i>Pinot Noir</i>         | 3oz  | 6oz  | bottle |
| 2024 | <b>Liquid Geography</b> , Bierzo, Spain                       | <i>Mencía</i>             | 5.5  | 11   | 44     |
| 2023 | <b>Christophe Avi</b> , Agenais, France                       | <i>Cabernet Sauvignon</i> | 6    | 12   | 48     |
| 2024 | <b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain | <i>Cabernet Sauvignon</i> | 6.5  | 13   | 52     |
|      |                                                               | <i>Malvar, Airén</i>      | 6.25 | 12.5 | 50     |

## RED

|      |                                                                        |                               |      |      |        |
|------|------------------------------------------------------------------------|-------------------------------|------|------|--------|
| 2019 | <b>Nucerro, Reserva</b> , Rioja, Spain                                 | <i>Tempranillo</i>            | 3oz  | 6oz  | bottle |
| 2021 | <b>Marqués de Tomares, Crianza</b> , Rioja, Spain                      | <i>Tempranillo</i>            | 7    | 14   | 56     |
| 2022 | <b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain             | <i>Tempranillo</i>            | 6.5  | 13   | 52     |
| 2022 | <b>Glup Glup</b> , Cariñena, Spain                                     | <i>Tempranillo</i>            | 6.5  | 13   | 52     |
| 2022 | <b>Azul y Garanja</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>Mencía</i>                 | 7    | 14   | 56     |
| 2023 | <b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá                | <i>Garnacha, Cariñena</i>     | 6.25 | 12.5 | 50     |
| 2021 | <b>Uva de Vida, Biográfico</b> , Toledo, Spain                         | <i>Trepat Blend</i>           | 5.5  | 11   | 44     |
| 2022 | <b>Primitivo Quiles, Cono 4</b> , Alicante, Spain                      | <i>Tempranillo, Graciano</i>  | 7.5  | 15   | 60     |
| 2021 | <b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain            | <i>Monastrell</i>             | 5    | 10   | 40     |
| 2024 | <b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain                    | <i>Garnacha, Piñuela</i>      | 7    | 14   | 56     |
| 2022 | <b>Filipe Ferreira</b> , Douro, Portugal                               | <i>Bobal</i>                  | 6    | 12   | 48     |
| 2023 | <b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled | <i>Touriga Nacional Blend</i> | 5.75 | 11.5 | 46     |
| 2022 | <b>Alpataco</b> , Patagonia, Argentina                                 | <i>Baga</i>                   | 5.5  | 11   | (L) 62 |
| 2021 | <b>Quieto, Gran Corte</b> , Mendoza, Argentina                         | <i>Cabernet Sauvignon</i>     | 7.25 | 14.5 | 58     |
| 2019 | <b>Polkura</b> , Colchagua, Chile                                      | <i>Cabernet Franc, Malbec</i> | 7    | 14   | 56     |
| 2022 | <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    | 14   | 56     |
| 2018 | <b>Alto de la Ballena</b> , Maldonado, Uruguay                         | <i>País</i>                   | 6    | 12   | 48     |
| 2020 | <b>Coster dels Olivers</b> , Priorat, Spain                            | <i>Cabernet Franc Blend</i>   | 6.25 | 12.5 | 50     |
| 2021 | <b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley , Lebanon        | <i>Cariñena, Garnacha</i>     | 8    | 16   | 64     |
|      |                                                                        | <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>Manzanilla</i>   | 6   | 48     |
| <b>Los Arcos</b> , Lustau, 750mL          | <i>Amontillado</i>  | 9.5 | 38     |
| <b>Península</b> , Lustau, 750mL          | <i>Palo Cortado</i> | 6.5 | 52     |
| <b>15 Años</b> , El Maestro Sierra, 375mL | <i>Oloroso</i>      | 9   | 72     |
|                                           |                     | 13  | 52     |

## SWEET

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

# 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)               |  | 14.5 |
| <b>BIO-CURIOUS</b> Diorama / Abisso / Clos Lojen<br>Many of our wines use Biodynamic farming practices, here are three incredible examples                                                      |  | 17   |
| <b>ACID TRIP</b> Asnella / B.R.O.T. / Negre De Folls<br>High. Acid. Wines.                                                                                                                      |  | 16.5 |
| <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>MIMOSA</b><br>Choice Of: Classic With Fresh Squeezed OJ,<br>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 | 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>360 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, Pink Peppercorn,<br>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>Lustau Solera Reserva Brandy, Bénédictine,<br>Pineapple, Lemon, Barcava | 14 |
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| <b>BOURBON SPICE RACK</b><br>Four Roses Bourbon, Cardamaro, Maple Syrup,<br>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>LAIRD’S WAY**</b><br>Monkey Shoulder Scotch, Dolin Rouge Vermouth,<br>Sfumato Rhubarb Amaro, Orange, Walnut Bitters | 15 |
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# GINTONICS

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

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

# BEER

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|--------------------------------------------------------------------------------------------------------------------------------------------|------|-------|
| <b>DRAFT</b><br>Neshaminy Creek, Post Up Pilsner—PA<br>Troegs, Perpetual IPA—PA<br>Yards Brewing Co., Philly Pale—PA<br>Ommegang, Witte—NY | caña | doble |
|                                                                                                                                            | 3.75 | 7.5   |
|                                                                                                                                            | 4.25 | 8.5   |
|                                                                                                                                            | 3.75 | 7.5   |
|                                                                                                                                            | 4.25 | 8.5   |

## BOTTLES & CANS

|                                                  |      |
|--------------------------------------------------|------|
| Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT | 7.5  |
| Yuengling, Lager—PA                              | 6    |
| Mahou, Cinco Estrellas, Lager—Spain (16oz)       | 7    |
| Victory, Prima Pils—PA                           | 8    |
| Estrella Damm, Daura Gluten-Free Lager—Spain     | 8.5  |
| Troegs, Dreamweaver Wheat—PA                     | 7.5  |
| Ommegang, Hennepin Farmhouse Ale—NY              | 12   |
| Peroni, Lager—Italy                              | 8    |
| Founders, All Day IPA—MI                         | 7    |
| Narragansett Lager (16oz.)—RI                    | 6    |
| 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 |
| Isastegi, Sagardo Natural Cider—Spain (750mL)    | 32   |