

# barcelona

## 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>‘NDUJA</b><br>Illinois, US<br>Spreadable Pork Sausage, Calabrian Chili, Pork Jowl                     | <b>IBORES</b><br>Extremadura, ES<br>Semi-Firm, Raw Goat’s Milk, Aged 2 Months. Pimentón Rubbed               | <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>SPECK</b><br>Alto Adige, IT<br>Spice-Rubbed Ham. Smoky, Lean                             | <b>CABRA ROMERO</b><br>Murcia, ES<br>Semi-Soft, Goat’s Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy | <b>CAÑA DE CABRA</b><br>Murcia, ES<br>Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild                  | <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>BASQUE SALAMI</b><br>Illinois, US<br>Berkshire Pork, Peppery, Fruity                     | <b>AGED MAHÓN</b><br>Islas Baleares, ES<br>Hard, Cow's Milk, Aged 1 Year, Olive Oil Rubbed. Salty, Sharp | <b>VALDEÓN</b><br>Castilla Y León, ES<br>Creamy Blue, Cow & Goat’s Milk, Cave-Aged 2 Months. Mildly Pungent  | <b>LOMO IBÉRICO DE BELLOTA</b><br>Castilla Y León, ES<br>Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón               | 16   |
| <b>CHORIZO BLANCO</b><br>New Jersey, US<br>Slow Aged Pork Sausage, Garlic                   | <b>MAHÓN</b><br>Islas Baleares, ES<br>Hard, Cow's Milk, Aged 1 Year, Olive Oil Rubbed. Salty, Sharp      | <b>AGED MANCHEGO</b><br>Castilla La Mancha, ES<br>Firm, Sheep’s Milk, Aged 6 Months. Buttery, Nutty, Complex | <b>APERITIVO BOARD</b><br>An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks                          | 28.5 |
| <b>FUET</b><br>Catalunya, ES<br>Pork Sausage, Rich, Garlic, Black Pepper                    |                                                                                                          |                                                                                                              | <i>Jamón Serrano, Fuet, Mahón, Manchego, House Marinated Olives, Pickled Vegetables, Patatas Bravas, Marcona Almonds</i>      |      |
| <b>SORIA CHORIZO</b><br>California, US<br>Pork Sausage. Smoky, Garlic, Pimentón             |                                                                                                          |                                                                                                              |                                                                                                                               |      |
| <b>CHORIZO PICANTE</b><br>La Rioja, ES<br>Pork Sausage. Smoky, Spicy, Pimentón              |                                                                                                          | <b>DRUNKEN GOAT</b><br>Murcia, ES<br>Semi-Soft, Goat’s Milk, Aged 2 Months. Red Wine Soaked                  |                                                                                                                               |      |

## TAPAS

|                                                                    |      |                                                                        |      |
|--------------------------------------------------------------------|------|------------------------------------------------------------------------|------|
| <b>MARINATED OLIVES &amp; GIARDINIERA</b><br>Thyme, Lemon Zest     | 6.5  | <b>MARINATED BOQUERONES</b><br>Green Olives, Piquillos                 | 8.5  |
| <b>EGGPLANT CAPONATA</b><br>Bell Peppers, Onions, Basil            | 7.5  | <b>HAMACHI CRUDO*</b><br>Sumac Vinaigrette, Oranges                    | 16   |
| <b>SPINACH &amp; CHICKPEA CAZUELA</b><br>Lemon Zest, Cumin, Onions | 8.5  | <b>STEAMED MUSSELS</b><br>Poblano Peppers, Cherry Tomatoes             | 14.5 |
| <b>ZUCCHINI</b><br>Calabrian Pepper Chimichurri                    | 8    | <b>PULPO A LA PLANCHA</b><br>Fingerling Potatoes, 'Nduja               | 16.5 |
| <b>ROASTED CARROTS</b><br>Salsa Verde                              | 8.5  | <b>GAMBAS AL AJILLO</b><br>Guindilla Pepper, Scallions, Garlic         | 11   |
| <b>CHAMPIÑONES</b><br>Garlic, Scallions                            | 10.5 | <b>BLACK COD A LA PLANCHA</b><br>Corn, Red Pepper, Basil               | 14.5 |
| <b>HARICOT VERTS</b><br>Aleppo Pepper, Lemon, Garlic               | 8.5  | <b>GRILLED CHICKEN THIGH</b><br>Aji Amarillo                           | 10.5 |
| <b>CAULIFLOWER</b><br>Mojo Verde                                   | 9.5  | <b>SPICED BEEF EMPANADAS</b><br>Red Pepper Sauce                       | 8.5  |
| <b>SALMOREJO</b><br>Jamón Serrano                                  | 7.5  | <b>MORCILLA</b><br>Black Garlic Aioli, Salsa Verde                     | 11.5 |
| <b>WATERMELON</b><br>Poblano Vinaigrette, Sumac, Mint              | 8    | <b>WAGYU BEEF CARPACCIO</b><br>Caper, Idiazábal, Shallots, Harissa Oil | 17.5 |
| <b>HEIRLOOM TOMATOES</b><br>Whipped Burrata, Dill                  | 10.5 | <b>PORK BELLY</b><br>Spicy Membrillo                                   | 10.5 |
| <b>MARINATED BEETS</b><br>Mint, Ricotta Salata                     | 8.5  | <b>ALBONDIGAS</b><br>Spiced Meatballs In Jamón-Tomato Sauce            | 9.5  |
| <b>LEMON HUMMUS</b><br>Lavash, Salsa Verde                         | 7    | <b>BACON-WRAPPED DATES</b><br>Valdeón Mousse                           | 8    |
| <b>RICOTTA</b><br>Fennel Pollen, Pimenton Honey                    | 8.5  | <b>JAMÓN &amp; MANCHEGO CROQUETAS</b><br>Garlic Aioli                  | 7.5  |
| <b>POTATO TORTILLA</b><br>Chive Sour Cream                         | 7.5  | <b>TRUFFLED BIKINI</b><br>Jamón Serrano, San Simón                     | 10.5 |
| <b>PATATAS BRAVAS</b><br>Salsa Brava, Garlic Aioli                 | 8.5  | <b>FLANK STEAK</b><br>Smoked Pepper Vinaigrette, Scallions             | 14.5 |

## SALADS

|                                                                                 |                        |
|---------------------------------------------------------------------------------|------------------------|
| <b>ENSALADA MIXTA</b><br>Olives, Onions, Giardiniera, Gem Lettuce               | 11                     |
| <b>CHICKEN PIMIENTOS</b><br>Potatoes, Lemon, Hot Cherry Peppers                 | 25.5                   |
| <b>PAELLA VERDURAS</b><br>Haricot Verts, Carrots, Zucchini, Fennel, Chive Aioli | HALF / FULL<br>19 / 38 |
| <b>PAELLA MARISCOS</b><br>Shrimp, Clams, Mussels, Calamari                      | 29 / 58                |
| <b>SQUID INK FIDEOS</b><br>Calamari, Garlic Aioli                               | 14.5 / 29              |
| <b>PAELLA SALVAJE</b><br>Chicken, Chickpeas, Pork Loin, Gaucho Sausage          | 28 / 56                |
| <b>PARRILLADA BARCELONA*</b><br>NY Strip, Chicken, Pork Loin                    | 34.5 / 69              |

## DESSERTS

|                                                                |      |
|----------------------------------------------------------------|------|
| <b>FLAN CATALÁN</b>                                            | 8    |
| <b>CHOCOLATE CAKE</b><br>Coffee Crème Anglaise, Almond Crumble | 9.5  |
| <b>BASQUE BURNT CHEESECAKE</b><br>Strawberries                 | 10.5 |
| <b>ARROZ CON LECHE</b><br>Vanilla, Cinnamon, Coconut Milk      | 7    |
| <b>OLIVE OIL CAKE</b><br>Sea Salt                              | 10.5 |
| <b>ICE CREAM</b><br><i>Ice Haus – Allston, Massachusetts</i>   | 6    |
| <b>SORBET</b><br><i>Ice Haus – Allston, Massachusetts</i>      | 6    |

## EXECUTIVE CHEF ALEXANDER FALCONER | SOUS CHEF RUDY CANALES

\*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>Sumarroca, 2CV, Interlat, Brut Nature,</b> | Penedès, Spain | <i>Xarel-lo</i> | 3oz | 6oz | bottle |
| NV | <b>Tierra Limpia, Brut Rosé</b>               | Penedès, Spain | <i>Trepat</i>   | 6.5 | 13  | 52     |

WHITE

|      |                                   |                         |                                    |      |      |        |
|------|-----------------------------------|-------------------------|------------------------------------|------|------|--------|
| 2025 | <b>Mila,</b>                      | Rías Baixas, Spain      | <i>Albariño</i>                    | 3oz  | 6oz  | bottle |
| 2025 | <b>Menade,</b>                    | Rueda, Spain            | <i>Verdejo</i>                     | 6    | 12   | 48     |
| 2025 | <b>Ostatu,</b>                    | Rioja, Spain            | <i>Viura, Malvasia</i>             | 7.25 | 14.5 | 58     |
| 2025 | <b>Le Naturel,</b>                | Navarra, Spain          | <i>Garnacha Blanca</i>             | 5    | 10   | 40     |
| 2025 | <b>Pinord, Diorama,</b>           | Penedès, Spain          | <i>Xarel-lo</i>                    | 4.75 | 9.5  | 38     |
| 2023 | <b>B.R.O.T., Blanc Inicial,</b>   | Penedès, Spain          | <i>Xarel-lo, Riesling</i>          | 6.25 | 12.5 | 50     |
| 2024 | <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     |
| 2025 | <b>Bico Amarelo,</b>              | Vinho Verde, Portugal   | <i>Loureiro, Alvarinho, Avesso</i> | 4.5  | 9    | 36     |
| 2025 | <b>Bodega Cerro Chapeu,</b>       | Cerro Chapeu, Uruguay   | <i>Chardonnay</i>                  | 5.5  | 11   | 44     |
| 2025 | <b>Aylin,</b>                     | San Antonio, Chile      | <i>Sauvignon Blanc</i>             | 6    | 12   | 48     |
| 2024 | <b>1752 Gran Tradicion,</b>       | Cerro Chapeu, Uruguay   | <i>Petit Manseng Blend</i>         | 6.5  | 13   | 52     |
| 2025 | <b>Haus Rothenberg, Feinherb,</b> | Nahe, Germany           | <i>Riesling</i>                    | 6.5  | 13   | 52     |

ROSÉ & SKIN CONTACT

|      |                                   |                      |                           |     |     |        |
|------|-----------------------------------|----------------------|---------------------------|-----|-----|--------|
| 2025 | <b>Liquid Geography,</b>          | Bierzo, Spain        | <i>Mencía</i>             | 3oz | 6oz | bottle |
| 2025 | <b>Familia Schroeder, Saurus,</b> | Patagonia, Argentina | <i>Pinot Noir</i>         | 5   | 10  | 40     |
| 2024 | <b>Christophe Avi,</b>            | Agenais, France      | <i>Cabernet Sauvignon</i> | 6   | 12  | 48     |
| 2025 | <b>No Es Pituko,</b>              | Curicó Valley, Chile | <i>Sauvignon Blanc</i>    | 5   | 10  | 40     |

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>            | 6.5  | 13   | 52     |
| 2022 | <b>Bardos, Viñedos de Altura,</b>       | Ribera Del Duero, Spain             | <i>Tempranillo</i>            | 7    | 14   | 56     |
| 2025 | <b>Glup Glup,</b>                       | Cariñena, Spain                     | <i>Garnacha</i>               | 4.5  | 9    | 36     |
| 2022 | <b>Azul y Garanza,</b>                  | Navarra, Spain                      | <i>Tempranillo</i>            | 4.75 | 9.5  | (L)53  |
| 2021 | <b>Alberto Orte, A Portela,</b>         | Valdeorras, Spain                   | <i>Mencía</i>                 | 6.5  | 13   | 52     |
| 2024 | <b>Sotabosc,</b>                        | Montsant, Spain                     | <i>Garnacha, Cariñena</i>     | 6    | 12   | 48     |
| 2023 | <b>Coster dels Olivers,</b>             | Priorat, Spain                      | <i>Cariñena, Garnacha</i>     | 7.5  | 15   | 60     |
| 2025 | <b>Vins de Pedra, Negre de Folls,</b>   | Conca De Barberá                    | <i>Trepat Blend</i>           | 5.5  | 11   | 44     |
| 2024 | <b>La Vinyeta, Bongo*,</b>              | Emporda, Spain                      | <i>Monastrell</i>             | 6    | 12   | 48     |
| 2021 | <b>Península, Vino de Montaña,</b>      | Sierra De Gredos, Spain             | <i>Garnacha, Piñuela</i>      | 6    | 12   | 48     |
| 2020 | <b>Gota, Bergamota,</b>                 | Dão, Portugal                       | <i>Touriga Nacional Blend</i> | 6    | 12   | 48     |
| 2023 | <b>Caves São João, Baga Novo,</b>       | Bairrada, Portugal – Served Chilled | <i>Baga</i>                   | 5.5  | 11   | (L) 62 |
| 2023 | <b>Quieto, Gran Corte,</b>              | Mendoza, Argentina                  | <i>Cabernet Franc, Malbec</i> | 6.5  | 13   | 52     |
| 2022 | <b>Peñalolen,</b>                       | Maipo, Chile                        | <i>Cabernet Sauvignon</i>     | 7    | 14   | 56     |
| 2022 | <b>Polkura,</b>                         | Colchagua, Chile                    | <i>Syrah</i>                  | 7.5  | 15   | 60     |
| 2025 | <b>Casas del Bosque,</b>                | Casablanca, Chile                   | <i>Pinot Noir</i>             | 7.25 | 14.5 | 58     |
| 2022 | <b>Garage Wine Company, Revival,</b>    | Maule, Chile                        | <i>País</i>                   | 5.75 | 11.5 | 46     |
| 2022 | <b>Alto de la Ballena,</b>              | Maldonado, Uruguay                  | <i>Cabernet Franc Blend</i>   | 5.5  | 11   | 44     |
| 2023 | <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> | 1L                       | <i>Manzanilla</i>   | 8   | 82     |
| <b>Los Arcos,</b>    | Lustau, 750mL            | <i>Amontillado</i>  | 6   | 48     |
| <b>Carlos VII,</b>   | Alvear, 375mL            | <i>Amontillado</i>  | 13  | 52     |
| <b>Península,</b>    | Lustau, 750mL            | <i>Palo Cortado</i> | 8.5 | 68     |
| <b>15 Años,</b>      | El Maestro Sierra, 375mL | <i>Oloroso</i>      | 12  | 48     |

SWEET

|                              |                       |                      |     |        |
|------------------------------|-----------------------|----------------------|-----|--------|
| <b>Bodegas Gómez Nevado,</b> | 750mL                 | <i>Abocado</i>       | 3oz | bottle |
| <b>East India Solera,</b>    | Lustau, 750mL         | <i>Oloroso Dulce</i> | 7.5 | 60     |
| <b>Nectar,</b>               | Gonzalez Byass, 375mL | <i>Pedro Ximénez</i> | 9   | 36     |
| <b>Solera 1927,</b>          | Alvear, 375mL         | <i>Pedro Ximénez</i> | 16  | 64     |

WINE FLIGHTS

|                                                                                                                                                 |  |  |      |  |
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| 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 Anos<br>A progression of dry style sherries, from bright and saline to rich and oxidative. |  |  | 14   |  |

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 |
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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 | 9 |
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| <b>PASSENGER PRINCESS</b><br>Prairie Organic 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 Andalucían Gin, Lime, Green Grape, Pink Peppercorn,<br>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>SIDE HUSTLE</b><br>Lustau Solera Reserva Brandy, Bénédictine,<br>Pineapple, Lemon, Barcava | 12.5 |
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| <b>BOURBON SPICE RACK</b><br>Henry McKenna 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>MR. ROGERS</b><br>Fig-Infused Redemption Rye, El Bandarra Vermouth,<br>Los Arcos Amontillado, Lemon | 14 |
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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 Andalucían Gin, Fever Tree Mediterranean Tonic, Grapefruit,<br>Lime, Rosemary |  |
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| <b>GALICIAN</b><br>Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint |  |
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| <b>VALENCIAN</b><br>Paco Pepe Andalucían Gin, Fever Tree Indian Tonic,<br>Orange Blossom Water, Lemon, Orange, Thyme |  |
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SANGRIA

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

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

BEER

|                                                                                                                                                |      |       |
|------------------------------------------------------------------------------------------------------------------------------------------------|------|-------|
| <b>DRAFT</b><br>Estrella Galicia, Lager—Spain<br>Lord Hobo, 617 White Ale—MA<br>Jack’s Abby, Post Shift Pilsner—MA<br>Troegs, Perpetual IPA—PA | caña | doble |
|                                                                                                                                                | 4.25 | 8.5   |
|                                                                                                                                                | 4    | 8     |
|                                                                                                                                                | 3.75 | 7.5   |
|                                                                                                                                                | 4.25 | 8.5   |

BOTTLES & CANS

|                                                  |      |
|--------------------------------------------------|------|
| Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT | 7    |
| Narragansett, Light (16oz.)—RI                   | 7    |
| Peroni, Lager—Italy                              | 8.5  |
| Estrella Damm, Daura Gluten-Free Lager—Spain     | 8.5  |
| Von Trapp, Bohemian Pilsner—VT                   | 8    |
| Hitachino, Nest White—Japan                      | 14   |
| Founders, All Day IPA—MI                         | 6.5  |
| Night Shift, Whirlpool Hazy NE IPA—MA            | 8.5  |
| Jack’s Abby, Hoponius Union IPL—MA               | 7.5  |
| Lagunitas, Maximus IPA—CA                        | 8    |
| Allagash, Tripel—ME                              | 10.5 |
| Down East Cider, Original—MA                     | 9.5  |
| Isastegi, Sagardo Natural Cider—Spain (750mL)    | 28   |