

# barcelona

## CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

|                                                                                                |                                                                                                                                               |                                                                                                             |                                                                                                                               |      |
|------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------|------|
| <b>JAMÓN SERRANO</b><br>Segovia, ES<br>15-20 Months Cured Ham. Tender, Salty, Sweet            | <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                 | <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>SORIA CHORIZO</b><br>California, US<br>Pimentón Pork Sausage. Smoky, Garlicky               | <b>MAHÓN</b><br>Islas Baleares, ES<br>Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty                                                   | <b>CAÑA DE CABRA</b><br>Murcia, ES<br>Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild                 | <b>SALCHICHÓN DE IBÉRICO</b><br>Andalucía, ES<br>Pork Sausage. Oregano, Garlic, Peppercorns                                   | 16   |
| <b>SOBRASADA</b><br>California, US<br>Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón | <b>WOOLY WOOLY BLACK GARLIC</b><br>Castilla-La Mancha, ES<br>Semi-Firm, Sheep's Milk, Aged 5 Months, Black Garlic, Buttery, Nutty, Semi-Sweet | <b>DÉLICE DE BOURGOGNE</b><br>Burgundy, FR<br>Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy | <b>APERITIVO BOARD</b><br>An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks                          | 28.5 |
| <b>CHORIZO BLANCO</b><br>New Jersey, US<br>Slow Aged Pork Sausage, Garlic                      | <b>TETILLA</b><br>Galicia, ES<br>Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy                                                         | <b>SMOKIN' GOAT</b><br>Islas Canarias, ES<br>Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild     | <i>Jamón Serrano, Fuet, Aged Manchego, Mahón, Guindilla Peppers, Patatas Bravas, Olives</i>                                   |      |
| <b>CANTIMPALO CHORIZO</b><br>California, US<br>Beef & Pork Sausage. Smoky, Garlic, Pimentón    | <b>AGED MANCHEGO</b><br>Castilla-La Mancha, ES<br>Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex                                  | <b>VALDEÓN</b><br>Castilla Y León, ES<br>Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent |                                                                                                                               |      |
| <b>FUET</b><br>Catalunya, ES<br>Pork Sausage. Rich, Garlic, Black Pepper                       |                                                                                                                                               |                                                                                                             |                                                                                                                               |      |

## TAPAS

|                                                                     |      |                                                                        |      |
|---------------------------------------------------------------------|------|------------------------------------------------------------------------|------|
| <b>MARINATED OLIVES &amp; GIARDINIERA</b><br>Thyme, Lemon Zest      | 6.5  | <b>BOQUERONES</b><br>Garlic, Guindilla Peppers                         | 7.5  |
| <b>EGGPLANT CAPONATA</b><br>Bell Peppers, Balsamic, Basil           | 7.5  | <b>EL MATRIMONIO</b><br>Pan Con Tomate, Anchovies, Boquerones          | 14.5 |
| <b>MUSHROOMS A LA PLANCHA</b><br>Garlic Oil, Scallions, Urfa Pepper | 12.5 | <b>SEARED SCALLOPS*</b><br>Saffron Aioli, Chives                       | 18.5 |
| <b>SPINACH &amp; CHICKPEA CAZUELA</b><br>Lemon Zest, Cumin, Onions  | 8.5  | <b>SALMON A LA PLANCHA*</b><br>Celery, Watermelon Radish, Chickpeas    | 14.5 |
| <b>SQUASH A LA PLANCHA</b><br>Gremolata                             | 9.5  | <b>GAMBAS AL AJILLO</b><br>Guindilla Pepper, Scallions, Garlic         | 11   |
| <b>BEETS</b><br>Skordalia                                           | 9    | <b>MUSSELS</b><br>Sofrito                                              | 14.5 |
| <b>GRILLED SPRING ONIONS</b><br>Romesco                             | 9.5  | <b>CHARCOAL-GRILLED PULPO</b><br>Cherry Piquillos, Fingerling Potatoes | 18.5 |
| <b>GRILLED CORN</b><br>Porcini Aioli                                | 7    | <b>CHARCOAL-GRILLED CHICKEN THIGH</b><br>Sumac, Aji Amarillo           | 10.5 |
| <b>OKRA</b><br>Cherry Tomato, Sherry Vinegar                        | 10.5 | <b>FLANK STEAK</b><br>Red Chimichurri                                  | 15.5 |
| <b>ROASTED CARROTS</b><br>Labneh, Sumac                             | 8.5  | <b>SPICED BEEF EMPANADAS</b><br>Red Pepper Sauce                       | 8.5  |
| <b>GRILLED BROCCOLINI</b><br>Charred Lemon Vinaigrette              | 10.5 | <b>BACON WRAPPED DATES</b><br>Valdeón Mousse                           | 8    |
| <b>HOUSE-MADE FOCACCIA</b><br>Rosemary, Sea Salt                    | 5    | <b>JAMÓN &amp; MANCHEGO CROQUETAS</b><br>Garlic Aioli                  | 7.5  |
| <b>HUMMUS</b><br>Aleppo Pepper, Lavash                              | 7.5  | <b>CHISTORRAS</b><br>Red Wine, Onions                                  | 10.5 |
| <b>QUESO A LA PLANCHA</b><br>Spicy Membrillo                        | 10.5 | <b>ALBONDIGAS</b><br>Spiced Meatballs In Jamón-Tomato Sauce            | 9.5  |
| <b>BURRATA</b><br>Peaches, Sweet Pimentón                           | 12.5 | <b>PORK BELLY</b><br>Red Roasted Pepper, Balsamic                      | 10.5 |
| <b>POTATO TORTILLA</b><br>Chive Sour Cream                          | 7.5  |                                                                        |      |
| <b>PATATAS BRAVAS</b><br>Salsa Brava, Garlic Aioli                  | 8.5  |                                                                        |      |

## SALADS

|                                                                   |     |
|-------------------------------------------------------------------|-----|
| <b>ENSALADA MIXTA</b><br>Olives, Onions, Giardiniera, Gem Lettuce | 11  |
| <b>CUCUMBER SALAD</b><br>Mint, Pickled Onions, Olive Oil          | 7.5 |

## LARGE PLATES

|                                                                                    |             |
|------------------------------------------------------------------------------------|-------------|
| <b>CHICKEN PIMIENTOS</b><br>Potatoes, Lemon, Hot Cherry Peppers                    | 25.5        |
| <b>CHARCOAL-GRILLED BRANZINO</b><br>Cucumber Salad, Squash                         | 29.5        |
|                                                                                    | HALF / FULL |
| <b>PAELLA VERDURAS</b><br>Yellow Squash, Okra, Carrots, Cherry Tomatoes            | 19 / 38     |
| <b>PAELLA MARISCOS</b><br>Shrimp, Clams, Calamari, Mussels                         | 29 / 58     |
| <b>PAELLA SALVAJE</b><br>Chicken, Pork Belly, Gaucho Sausage, Chickpeas            | 28 / 56     |
| <b>PARRILLADA BARCELONA*</b><br>NY Strip, Chicken Thigh, Gaucho Sausage, Pork Loin | 34.5 / 69   |

## DESSERTS

|                                                                |      |
|----------------------------------------------------------------|------|
| <b>FLAN CATALÁN</b>                                            | 8    |
| <b>OLIVE OIL CAKE</b><br>Sea Salt                              | 10.5 |
| <b>CHOCOLATE CAKE</b><br>Coffee Crème Anglaise, Almond Crumble | 9.5  |
| <b>CREMA CATALANA</b><br>Orange, Gran Gala                     | 8    |
| <b>BASQUE BURNT CHEESECAKE</b><br>Strawberry                   | 10.5 |

## EXECUTIVE CHEF DAVID BRICEÑO | SOUS CHEF MONTERRAY KEYS

\*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 | bottle |
| 2023 | <b>Sumarroca, 2CV, Interlat, Brut Nature</b> , Penedès, Spain | <i>Xarel-lo</i>       | 7   | 14  | 56     |
| 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>                     | 6.25 | 12.5 | 50     |
| 2025 | <b>Ostatu</b> , Rioja, Spain                       | <i>Viura, Malvasia</i>             | 7.25 | 14.5 | 58     |
| 2024 | <b>Le Naturel</b> , Navarra, Spain                 | <i>Garnacha Blanca</i>             | 5.5  | 11   | 44     |
| 2025 | <b>Pinord, Diorama</b> , Penedès, Spain            | <i>Xarel-lo</i>                    | 4.75 | 9.5  | 38     |
| 2024 | <b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain    | <i>Xarel-lo, Riesling</i>          | 6.25 | 12.5 | 50     |
| 2025 | <b>Orto Vins, Les Argiles</b> , Montsant, Spain    | <i>Macabeo</i>                     | 7    | 14   | 56     |
| 2022 | <b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain | <i>Pedro Ximénez</i>               | 6.5  | 13   | 52     |
| 2024 | <b>Bico Amarelo</b> , Vinho Verde, Portugal        | <i>Loureiro, Alvarinho, Avesso</i> | 4.5  | 9    | 36     |
| 2025 | <b>Aylin</b> , San Antonio, Chile                  | <i>Sauvignon Blanc</i>             | 6    | 12   | 48     |
| 2025 | <b>Bodega Cerro Chapeu</b> , Cerro Chapeu, Uruguay | <i>Chardonnay</i>                  | 5.5  | 11   | 44     |
| 2024 | <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay | <i>Petit Manseng Blend</i>         | 6.5  | 13   | 52     |
| 2025 | <b>Iniceri, Abisso</b> , Sicily, Italy             | <i>Catarratto</i>                  | 6    | 12   | 48     |
| 2024 | <b>Haus Rothenberg, Feinherb</b> , Nahe, Germany   | <i>Riesling</i>                    | 6.5  | 13   | 52     |

## ROSÉ & SKIN CONTACT

|      |                                                         |                           |      |      |        |
|------|---------------------------------------------------------|---------------------------|------|------|--------|
| NV   | <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 Aví</b> , Agenais, France                 | <i>Cabernet Sauvignon</i> | 6    | 12   | 48     |
| 2025 | <b>No Es Pituko</b> , Curicó Valley, Chile              | <i>Sauvignon Blanc</i>    | 5.75 | 11.5 | 46     |

## RED

|      |                                                                        |                               |      |      |        |
|------|------------------------------------------------------------------------|-------------------------------|------|------|--------|
| 2020 | <b>Nucerro, Reserva</b> , Rioja, Spain                                 | <i>Tempranillo</i>            | 3oz  | 6oz  | bottle |
| 2022 | <b>Marqués de Tomares, Crianza</b> , Rioja, Spain                      | <i>Tempranillo</i>            | 6.5  | 13   | 52     |
| 2023 | <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     |
| 2025 | <b>Sotabosc</b> , Montsant, Spain                                      | <i>Garnacha, Cariñena</i>     | 6.25 | 12.5 | 50     |
| 2021 | <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>           | 6    | 12   | 48     |
| 2025 | <b>La Vinyeta, 'Juanito'</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     |
| 2022 | <b>Uva de Vida, Biográfico</b> , Toledo, Spain                         | <i>Tempranillo, Graciano</i>  | 7.5  | 15   | 60     |
| 2024 | <b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain                    | <i>Bobal</i>                  | 6    | 12   | 48     |
| 2023 | <b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled | <i>Baga</i>                   | 5.5  | 11   | (L) 62 |
| 2020 | <b>Gota, Bergamota</b> , Dão, Portugal                                 | <i>Touriga Nacional Blend</i> | 6.25 | 12.5 | 50     |
| 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>   | 6    | 12   | 48     |
| 2022 | <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>   | 5.5  | 44     |
| <b>Los Arcos</b> , Lustau, 750mL          | <i>Amontillado</i>  | 8.5  | 93     |
| <b>Península</b> , Lustau, 750mL          | <i>Palo Cortado</i> | 6    | 48     |
| <b>15 Años</b> , El Maestro Sierra, 375mL | <i>Oloroso</i>      | 9    | 72     |
| <b>Catón</b> , Alvear, 375mL              | <i>Oloroso</i>      | 13   | 52     |
|                                           |                     | 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>Toro Albala</b> , 1999, 750mL         | <i>Pedro Ximénez</i> | 9.5 | 38     |
| <b>Solera 1927</b> , Alvear, 375mL       | <i>Pedro Ximénez</i> | 20  | 160    |
|                                          |                      | 15  | 60     |

# WINE FLIGHTS

3 Half Glasses

|                                                                                                                                                                     |      |
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| <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>BIO-CURIOUS</b> Diorama / Sotabosc / Biográfico<br>Many of our wines use Biodynamic farming practices, here are three incredible examples                        | 16   |
| <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 |
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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,<br>Pink Peppercorn, Ginger | 12 |
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| <b>DOS PENÍNSULAS</b><br>Libélula Joven Tequila, Peninsula 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>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, 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 |
|--------------------------------------------------------------------------------------------------------|----|

# 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>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>Nordes Gin, Fever Tree Indian Tonic, 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 |
|                                                                                                  | 10.5  | 38      |

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

# BEER

|                                                                                                                                                    |      |       |
|----------------------------------------------------------------------------------------------------------------------------------------------------|------|-------|
| <b>DRAFT</b><br>Estrella Galicia, Lager—Spain<br>Funky Buddha, Floridian—FL<br>Prison Pals, Nelson Hazy IPA—FL<br>Green Bench, Postcard Pilsner—FL | caña | doble |
|                                                                                                                                                    | 4.5  | 9     |
|                                                                                                                                                    | 4.5  | 9     |
|                                                                                                                                                    | 4.75 | 9.5   |
|                                                                                                                                                    | 4.25 | 8.5   |

## BOTTLES & CANS

|                                                   |      |
|---------------------------------------------------|------|
| Athletic Brewing, Run Wild IPA, Non- Alcoholic—CT | 7    |
| Estrella Galicia 0.0, Non- Alcoholic—Spain        | 7.5  |
| La Tropical, Ambar Lager—FL                       | 9    |
| Unseen Creatures, Southpoint Lager—FL             | 9.5  |
| Daura Damm, Gluten-Free Lager—Spain               | 9    |
| Inedit Damm—Spain                                 | 12   |
| Dogfish Head, Sea Quench Session Sour—DE          | 8.5  |
| Dogfish Head, 60 Minute IPA—DE                    | 8.5  |
| Hitachino, Nest White—Japan                       | 14.5 |
| Peroni, Lager—Italy                               | 9    |
| Estrella Damm, Lager—Spain                        | 9.5  |
| Civil Society, Fresh IPA—FL (16oz)                | 14   |
| Sun Lab, Sun Haze IPA—FL (16oz)                   | 12   |
| Lagunitas, Maximus IPA—CA                         | 9    |
| Copperpoint, A-10 Red IPA—FL                      | 9    |
| Cigar City, Maduro Brown Ale—FL                   | 8.5  |
| Wynwood Brewing, La Rubia, Blonde—FL              | 8.5  |
| Trabanco, Cosecha, Sidra Natural (700mL)—Spain    | 36   |