

# barcelona

## BRUNCH

### 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>SORIA CHORIZO</b><br>California, US<br>Pork Sausage. Smoky, Garlic, Pimentón                                 | <b>IBORES*</b><br>Catalunya, ES<br>Semi-Firm, Raw Goat's Milk, Aged 2 Months.<br>Pimentón Rubbed               | <b>JAMÓN MANGALICA</b><br>Castilla Y León, ES<br>Aged 36-42 Months, Acorn & Pasture<br>Fed Mangalica. Marbled, Tender, Nutty | 15 |
| <b>CHORIZO PICANTE</b><br>La Rioja, ES<br>Pork Sausage. Smoky, Spicy, Pimentón                           | <b>AGED MANCHEGO</b><br>Castilla-La Mancha, ES<br>Firm, Sheep's Milk, Aged 6 Months. Buttery,<br>Nutty, Complex | <b>DRUNKEN GOAT</b><br>Murcia, ES<br>Semi-Soft, Goat's Milk, Aged 2 Months. Red<br>Wine Soaked                 | <b>BASQUE SALAMI</b><br>Illinois, US<br>Berkshire Pork, Peppery, Fruity                                                      | 8  |
| <b>CHORIZO BLANCO</b><br>New Jersey, US<br>Slow Aged Pork Sausage, Garlic                                | <b>IDIAZÁBAL*</b><br>Pais Vasco, ES<br>Semi-Firm, Raw Sheep's Milk, Aged 6<br>Months. Smoked, Sharp, Fruity     | <b>AGED MAHÓN</b><br>Islas Baleares, ES<br>Hard, Cow's Milk, Aged 1 Year, EVOO<br>Rubbed. Salty, Sharp         | <b>APERITIVO BOARD**</b><br>An Assortment of Spanish Aperitivo<br>Snacks to Pair With Your Anytime Drinks                    | 28 |
| <b>FUET</b><br>Catalunya, ES<br>Pork Sausage. Rich, Garlic, Black Pepper                                 | <b>VALDEÓN</b><br>Castilla-León, ES<br>Creamy Blue, Cow & Goat's Milk,<br>Cave-Aged 2 Months. Mildly Pungent    | <b>TETILLA</b><br>Galicia, ES<br>Semi-Soft, Cow's Milk, Aged 15-20 Days.<br>Mild, Creamy                       | <i>Jamón Serrano, Fuet, Idiazábal, Manchego,<br/>Patatas Bravas, Piparras, Almonds</i>                                       |    |
| <b>SOBRASADA</b><br>California, US<br>Majorcan Style Spreadable Chorizo.<br>Rich, Smoky, Pimentón        | <b>MAHÓN</b><br>Minorca, ES<br>Firm, Cow's Milk, Aged 4 Months, Pimentón,<br>Nutty                              | <b>SAN SIMÓN</b><br>Galicia, ES<br>Semi-Soft, Cow's Milk, Aged 3 Months.<br>Smoked, Creamy, Mild               |                                                                                                                              |    |
| <b>CHORIZO DE PAMPLONA</b><br>Pais Vasco, ES<br>Beef & Pork Sausage With Pimentón. Tangy,<br>Salty, Rich | <b>CABRA ROMERO</b><br>Murcia, ES<br>Semi-Soft, Goat's Milk, Aged 45 Days,<br>Rosemary. Mildly Tart, Creamy     | <b>DÉLICE DE BOURGOGNE</b><br>Burgundy, FR<br>Triple-Crème, Cow's Milk, Mold Rind,<br>Mushroomy, Smooth, Tangy |                                                                                                                              |    |
| <b>SALCHICHÓN DE VIC</b><br>Catalunya, ES<br>Pork Sausage. Nutmeg, Oregano, Garlic,<br>Peppercorns       |                                                                                                                 |                                                                                                                |                                                                                                                              |    |

### TAPAS

|                                                                    |      |                                                                     |      |
|--------------------------------------------------------------------|------|---------------------------------------------------------------------|------|
| <b>SERRANO HAM BENEDICT</b><br>Hollandaise                         | 9.5  | <b>CARROTS**</b><br>Honey, Pistachios                               | 8.5  |
| <b>VEGATABLE BENEDICT</b><br>Kale, Hollandaise                     | 8.5  | <b>HUMMUS</b><br>Artichokes, Roasted Garlic                         | 7.5  |
| <b>ESTRELLADOS</b><br>Garlic Aioli, Mangalica, Fried Egg           | 11.5 | <b>PATATAS BRAVAS</b><br>Salsa Brava, Garlic Aioli                  | 8.5  |
| <b>STEAK &amp; EGGS</b><br>Red Chimichurri                         | 15.5 | <b>POTATO TORTILLA</b><br>Chive Sour Cream                          | 7.5  |
| <b>TORRIJAS</b><br>Crema Catalana, Strawberries                    | 8    | <b>BOQUERONES</b><br>Basil, Raisins                                 | 7.5  |
| <b>OLIVE OIL PANCAKES</b><br>Cultured Butter, Maple Syrup          | 8.5  | <b>SWORDFISH A LA PLANCHA</b><br>Habanara, Leche De Tigre           | 15.5 |
| <b>FIDEOS</b><br>Pork Belly, Fried Egg                             | 16.5 | <b>MUSSELS</b><br>Garlic, Lemon, Parsley                            | 13   |
| <b>MARINATED OLIVES &amp; GIARDINIERA</b><br>Thyme, Lemon Zest     | 5    | <b>SKATE WING MILANESE</b><br>Arugula, Watermelon Radish, Remoulade | 12   |
| <b>EGGPLANT CAPONATA</b><br>Bell Peppers, Balsamic, Basil          | 6.5  | <b>GAMBAS AL AJILLO</b><br>Guindilla Pepper, Sherry, Garlic         | 10.5 |
| <b>SPINACH &amp; CHICKPEA CAZUELA</b><br>Lemon Zest, Cumin, Onions | 8.5  | <b>PULPO GALLEGO</b><br>Red Onions, Celery, Potatoes                | 15.5 |
| <b>CUCUMBER GAZPACHO**</b><br>Marcona Almonds, Chives              | 9.5  | <b>GRILLED CHICKEN THIGH</b><br>Tzatziki                            | 10.5 |
| <b>BEETS **</b><br>Fennel, Pistachio Dukkah                        | 8    | <b>BIKINI</b><br>Serrano, Drunken Goat                              | 9.5  |
| <b>SUMMER SQUASH</b><br>Pesto, Chili Oil                           | 7.5  | <b>JAMÓN &amp; MANCHEGO CROQUETAS</b><br>Garlic Aioli               | 7.5  |
| <b>GRILLED CORN</b><br>Salsa Verde, Aleppo Pepper                  | 7    | <b>SPICED BEEF EMPANADAS</b><br>Red Pepper Sauce                    | 8.5  |
| <b>SAUTÉED KALE</b><br>Lime Zest, Migas                            | 7.5  | <b>ALBONDIGAS</b><br>Spiced Meatballs In Jamón-Tomato Sauce         | 9.5  |

### SALADS

|                                                                             |    |
|-----------------------------------------------------------------------------|----|
| <b>WATERMELON SALAD</b><br>Red Onions, Cabernet Vinaigrette, Ricotta Salata | 9  |
| <b>ENSALADA MIXTA</b><br>Olives, Onions, Giardiniera, Gem Lettuce           | 11 |
| <b>BIBB**</b><br>Aged Mahón, Pistachios, Pink Peppercon Vinaigrette         | 9  |

### LARGE PLATES

|                                                                                 |             |
|---------------------------------------------------------------------------------|-------------|
| <b>CHICKEN PIMIENTOS</b><br>Potatoes, Lemon, Hot Cherry Peppers                 | 24.5        |
| <b>WHOLE ROASTED BRANZINO</b><br>Ensalada Mixta, Lemon, Crispy Potatoes         | 28.5        |
|                                                                                 | HALF / FULL |
| <b>PAELLA VERDURAS</b><br>Corn, Zucchini, Carrots, Scallions                    | 18 / 36     |
| <b>PAELLA SALVAJE</b><br>Pork Loin, Chicken, Chorizo                            | 28 / 56     |
| <b>PAELLA MARISCOS</b><br>Shrimp, Mussels, Calamari, Clams                      | 29 / 58     |
| <b>PARRILLADA BARCELONA*</b><br>Strip Steak, Chicken, Pork Loin, Gaucho Sausage | 33 / 66     |

### DESSERTS

|                                                                  |     |
|------------------------------------------------------------------|-----|
| <b>FLAN CATALÁN</b><br>Sea Salt                                  | 8   |
| <b>OLIVE OIL CAKE</b>                                            | 10  |
| <b>PANNA COTTA</b><br>Roasted Peaches                            | 9   |
| <b>CREPAS SALGUERO</b><br>Dulce de Leche, Whipped Cream          | 8.5 |
| <b>BASQUE BURNT CHEESECAKE</b><br>Luxardo Cherries               | 10  |
| <b>CHOCOLATE CAKE**</b><br>Coffee Crème Anglaise, Almond Crumble | 9   |

### EXECUTIVE CHEF TED GOLA | SOUS CHEF VICTOR 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>BarCava, Brut</b> , Penedès, Spain                         | <i>Xarel-lo Blend</i> | 5.25 | 10.5 | 42 |
| 2023 | <b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain | <i>Macabeo Blend</i>  | 7    | 14   | 56 |
| NV   | <b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain              | <i>Trepat</i>         | 6.5  | 13   | 52 |

## WHITE

|      |                                                                 |                            |      |      |    |
|------|-----------------------------------------------------------------|----------------------------|------|------|----|
| 2024 | <b>Mila</b> , Rías Baixas, Spain                                | <i>Albariño</i>            | 6    | 12   | 48 |
| 2024 | <b>Rezabal</b> , Getariako Txakolina, Spain                     | <i>Hondarribi Zuri</i>     | 6.5  | 13   | 52 |
| 2023 | <b>Menade</b> , Rueda, Spain                                    | <i>Verdejo</i>             | 6    | 12   | 48 |
| 2023 | <b>Le Naturel</b> , Navarra, Spain                              | <i>Garnacha Blanca</i>     | 5    | 10   | 40 |
| 2022 | <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>             | 6.5  | 13   | 52 |
| 2020 | <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>Aylin</b> , San Antonio, Chile                               | <i>Sauvignon Blanc</i>     | 5.5  | 11   | 44 |
| 2020 | <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay              | <i>Petit Manseng Blend</i> | 6.5  | 13   | 52 |
| 2023 | <b>Iniceri, Abisso</b> , Sicily, Italy                          | <i>Catarratto</i>          | 6    | 12   | 48 |
| 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

|      |                                                               |                           |     |    |    |
|------|---------------------------------------------------------------|---------------------------|-----|----|----|
| 2023 | <b>Liquid Geography</b> , Bierzo, Spain                       | <i>Mencía</i>             | 5.5 | 11 | 44 |
| 2023 | <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina       | <i>Pinot Noir</i>         | 5   | 10 | 40 |
| 2023 | <b>Christophe Avi</b> , Agenais, France                       | <i>Cabernet Sauvignon</i> | 6   | 12 | 48 |
| 2021 | <b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain | <i>Malvar, Airén</i>      | 5.5 | 11 | 44 |

## RED

|      |                                                                        |                               |      |      |        |
|------|------------------------------------------------------------------------|-------------------------------|------|------|--------|
| 2019 | <b>Nucerro, Reserva</b> , Rioja, Spain                                 | <i>Tempranillo</i>            | 6.5  | 13   | 52     |
| 2021 | <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>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 |
| 2017 | <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     |
| 2014 | <b>Laurona</b> , Montsant, Spain                                       | <i>Garnacha, Cariñena</i>     | 7    | 14   | 56     |
| 2021 | <b>Coster dels Olivers</b> , Priorat, Spain                            | <i>Cariñena, Garnacha</i>     | 7.5  | 15   | 60     |
| 2024 | <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> , Toledo, Spain                              | <i>Tempranillo, Graciano</i>  | 5    | 10   | 40     |
| 2021 | <b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain            | <i>Garnacha, Piñuela</i>      | 6    | 12   | 48     |
| 2021 | <b>Uva de Vida, Biográfico</b> , Toledo, Spain                         | <i>Tempranillo, Graciano</i>  | 7    | 14   | 56     |
| 2024 | <b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain                    | <i>Bobal</i>                  | 5.5  | 11   | 44     |
| 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>Quieto, Gran Corte</b> , Mendoza, Argentina                         | <i>Cabernet Franc, Malbec</i> | 6.5  | 13   | 52     |
| 2021 | <b>Polkura</b> , Colchagua, Chile                                      | <i>Syrah</i>                  | 6    | 12   | 48     |
| 2021 | <b>Peñalolen</b> , Maipo, Chile                                        | <i>Cabernet Sauvignon</i>     | 6.5  | 13   | 52     |
| 2023 | <b>Casas del Bosque</b> , Casablanca, Chile                            | <i>Pinot Noir</i>             | 7    | 14   | 56     |
| 2021 | <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    | 10   | 40     |
| 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>                   | 5.5 | 44  |
| <b>La Cigarrera</b> , 375mL               | <i>Manzanilla</i>             | 8   | 32  |
| <b>Almacenista</b> , Lustau, 500mL        | <i>Manzanilla Amontillada</i> | 11  | 66  |
| <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   | 64  |
| <b>15 Años</b> , El Maestro Sierra, 375mL | <i>Oloroso</i>                | 12  | 48  |
| <b>Asuncion</b> , Alvear, 375mL           | <i>Oloroso</i>                | 14  | 56  |
| <b>VORS</b> , Bodegas Tradicion, 750mL    | <i>Oloroso</i>                | 19  | 152 |

## SWEET

|                                          |                      |    |    |
|------------------------------------------|----------------------|----|----|
| <b>East India Solera</b> , Lustau, 750mL | <i>Oloroso Dulce</i> | 8  | 64 |
| <b>Nectar</b> , Gonzalez Byass, 375mL    | <i>Pedro Ximénez</i> | 9  | 36 |
| <b>Solera 1927</b> , Alvear, 375mL       | <i>Pedro Ximénez</i> | 15 | 60 |

# WINE FLIGHTS

|                                                                                                                                                                                                 |  |      |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|------|
| 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/ Biográfico<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.                                                                                                                           |  | 16   |
| <b>NEW WORLD, OLD SCHOOL</b> Ballena Cab Franc Blend / 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

|                                                               |    |
|---------------------------------------------------------------|----|
| <b>BLOODY MARY</b><br>Tito’s Vodka, Housemade Bloody Mary Mix | 11 |
|---------------------------------------------------------------|----|

|                                                                                                             |    |
|-------------------------------------------------------------------------------------------------------------|----|
| <b>MIMOSA</b><br>Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit Or Guava-Lavender-Lemon | 11 |
|-------------------------------------------------------------------------------------------------------------|----|

|                                                                                                                    |   |
|--------------------------------------------------------------------------------------------------------------------|---|
| <b>BEES &amp; BAYS</b> (No ABV)<br>Lime, Salted Honey Syrup, Cardamom Bitters<br>Sparkling Water, Torched Bay Leaf | 7 |
|--------------------------------------------------------------------------------------------------------------------|---|

|                                                                                                                   |   |
|-------------------------------------------------------------------------------------------------------------------|---|
| <b>TEA TIME</b> (No ABV)<br>Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint | 8 |
|-------------------------------------------------------------------------------------------------------------------|---|

|                                                                                            |      |
|--------------------------------------------------------------------------------------------|------|
| <b>PICA PICA</b><br>Tito’s Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño | 12.5 |
|--------------------------------------------------------------------------------------------|------|

|                                                                                               |    |
|-----------------------------------------------------------------------------------------------|----|
| <b>GIN &amp; JUS**</b><br>Hayman’s London Dry Gin, Lime, Green Grape, Pink Peppercorn, Ginger | 11 |
|-----------------------------------------------------------------------------------------------|----|

|                                                                                              |    |
|----------------------------------------------------------------------------------------------|----|
| <b>DOS PENÍNSULAS</b><br>Libélula Joven Tequila, Lustau Palo Cortado<br>Lemon, Agave, Nutmeg | 13 |
|----------------------------------------------------------------------------------------------|----|

|                                                                                                                          |      |
|--------------------------------------------------------------------------------------------------------------------------|------|
| <b>ALEBRIJES</b><br>Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders | 13.5 |
|--------------------------------------------------------------------------------------------------------------------------|------|

|                                                                                            |    |
|--------------------------------------------------------------------------------------------|----|
| <b>SIDE HUSTLE</b><br>Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava | 13 |
|--------------------------------------------------------------------------------------------|----|

|                                                                                                             |    |
|-------------------------------------------------------------------------------------------------------------|----|
| <b>BOURBON SPICE RACK</b><br>Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters | 13 |
|-------------------------------------------------------------------------------------------------------------|----|

|                                                                                 |    |
|---------------------------------------------------------------------------------|----|
| <b>IPANEMA</b><br>Aguaviva Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon | 13 |
|---------------------------------------------------------------------------------|----|

|                                                                                                                     |      |
|---------------------------------------------------------------------------------------------------------------------|------|
| <b>LAIRD’S WAY**</b><br>Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters | 14.5 |
|---------------------------------------------------------------------------------------------------------------------|------|

# GINTONICS

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

|                                                                                                       |  |
|-------------------------------------------------------------------------------------------------------|--|
| <b>CATALAN</b><br>Hayman’s London Dry Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary |  |
|-------------------------------------------------------------------------------------------------------|--|

|                                                                                                                  |  |
|------------------------------------------------------------------------------------------------------------------|--|
| <b>VALENCIAN</b><br>Hayman’s London Dry Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme |  |
|------------------------------------------------------------------------------------------------------------------|--|

|                                                                                  |  |
|----------------------------------------------------------------------------------|--|
| <b>GALICIAN</b><br>Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint |  |
|----------------------------------------------------------------------------------|--|

# SANGRIA

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

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

# BEER

|                                                                                                                                                            |                                          |                                        |
|------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------|----------------------------------------|
| <b>DRAFT</b><br>Estrella Galicia, Lager—Spain<br>Two Roads, No Limits Hefeweizen—CT<br>Half Full, Bright Blonde Pale Ale—CT<br>New England, Sea Hag IPA—CT | <b>caña</b><br>4.25<br>4<br>3.75<br>4.25 | <b>doble</b><br>8.5<br>8<br>7.5<br>8.5 |
|------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------|----------------------------------------|

## BOTTLES & CANS

|                                                  |      |
|--------------------------------------------------|------|
| Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT | 7    |
| Peroni, Lager—Italy                              | 8.5  |
| Narragansett Lager (16oz)—RI                     | 7    |
| Estrella Damm, Daura Gluten-Free Lager—Spain     | 8.5  |
| Von Trapp, Bohemian Pilsner—VT                   | 8    |
| Two Roads, Passion Fruit Gose (16oz)—CT          | 12   |
| Troegs, Dreamweaver Wheat—PA                     | 8    |
| Hitachino, Nest White—Japan                      | 14   |
| Half Full, In Pursuit IPA—CT                     | 8    |
| Night Shift, Whirlpool Hazy NE IPA—MA            | 8.5  |
| Jack’s Abby, Hoponius Union IPL—MA               | 7    |
| Lagunitas, Maximus IPA—CA                        | 8.5  |
| Allagash, Tripel—ME                              | 10.5 |
| Isastegi, Sagardo Natural Cider—Spain (750mL)    | 28   |