

# 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>CHORIZO DE PAMPLONA</b><br>California, US<br>Beef & Pork Sausage With Pimentón.<br>Tangy, Salty, Rich                | <b>QUESO DE OVEJA CON FLORES</b><br>La Mancha, ES<br>Soft-Sheep's Milk, Aged 5 Months, Sweet,<br>Floral, Mild    | <b>JAMÓN MANGALICA</b><br>Castilla Y León, ES<br>Aged 36-42 Months, Acorn & Pasture<br>Fed Mangalica. Marbled, Tender, Nutty  |
| <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<br>Months. Toasted, Creamy, Sweet Pimentón | <b>IDIAZÁBAL</b><br>País Vasco, ES<br>Semi-Firm, Raw Sheep's Milk, Aged 6 Months.<br>Smoked, Sharp, Fruity       | <b>QUESO DE TRUFA</b><br>Castilla-La Mancha, ES<br>Semi-Soft, Sheep's Milk, Cured 4 Months,<br>Black Truffle. Savory, Piquant |
| <b>CHORIZO PICANTE</b><br>La Rioja, ES<br>Pork Sausage. Smoky, Spicy, Pimentón                     | <b>VALDEÓN</b><br>Castilla-León, ES<br>Creamy Blue, Cow & Goat's Milk,<br>Cave-Aged 2 Months, Pungent                   | <b>AGED MANCHEGO</b><br>Castilla-La Mancha, ES<br>Firm, Sheep's Milk, Aged 12 Months. Buttery,<br>Nutty, Complex | <b>WAGYU CECINA</b><br>Illinois, US<br>Aged 12-16 Weeks, Pressed & Cold Smoked<br>Wagyu. Hickory Pepper, Smoky                |
| <b>BASQUE SALAMI</b><br>Illinois, US<br>Berkshire Pork, Peppery, Fruity                            | <b>TETILLA</b><br>Galicia, ES<br>Semi-Soft, Cow's Milk, Aged 15-20 Days.<br>Mild, Creamy                                | <b>CAÑA DE CABRA</b><br>Murcia, ES<br>Soft-Ripened, Goat's Milk, Aged 21 Days.<br>Creamy, Mild                   | <b>LOMO IBÉRICO DE BELLOTA</b><br>Castilla Y León, ES<br>Aged 3 Months Ibérico Pork Loin. Mild,<br>Smoky, Pimentón            |
| <b>FUET</b><br>Catalunya, ES<br>Pork Sausage. Rich, Garlic, Black Pepper                           | <b>AGED MAHON</b><br>Islas Baleares, ES<br>Hard, Cow's Milk, Aged 1 Year, EVOO<br>Rubbed. Salty, Sharp                  | <b>DRUNKEN GOAT</b><br>Murcia, ES<br>Semi-Soft, Goat's Milk, Aged 2 Months. Red<br>Wine Soaked                   | <b>APERITIVO BOARD**</b><br>An Assortment of Spanish Aperitivo<br>Snacks to Pair With Your Anytime Drinks                     |
| <b>SOBRASADA</b><br>Illinois, US<br>Spreadable Pork Sausage, Calabrian Chili,<br>Pork Jowl         | <b>GARROTXA</b><br>Catalunya, ES<br>Semi-Firm, Goat's Milk, Aged 75 Days, Natural<br>Mold Rind. Herbaceous, Nutty       | <b>CABRA ROMERO</b><br>Murcia, ES<br>Semi-Soft, Goat's Milk, Aged 45 Days,<br>Rosemary. Mildly Tart, Creamy      | <i>Marinated Olives, Patatas Bravas,<br/>Jamón Serrano, Soria Chorizo, Manchego,<br/>Fresh Mahón, Roasted Almonds</i>         |
| <b>CHORIZO BLANCO</b><br>New Jersey, US<br>Slow Aged Pork Sausage, Garlic                          |                                                                                                                         |                                                                                                                  |                                                                                                                               |
| <b>SALCHICHÓN DE VIC</b><br>Catalunya, ES<br>Pork Sausage. Nutmeg, Oregano, Garlic,<br>Peppercorns |                                                                                                                         |                                                                                                                  |                                                                                                                               |

### TAPAS

|                                                                                   |      |                                                                    |      |
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| <b>HUEVOS ROTOS</b><br>Chorizo, Potatoes, Sunny Side Up Egg                       | 9.5  | <b>EGGPLANT CAPONATA</b><br>Bell Peppers, Balsamic, Basil          | 6.5  |
| <b>YOGURT PARFAIT</b><br>Granola, Apples                                          | 8    | <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>OLIVE OIL PANCAKES</b><br>Cinnamon Brown Butter, Maple Syrup                   | 8.5  | <b>TUNA CRUDO*</b><br>Black Olives, Lemon Zest, Sun-Dried Tomatoes | 15.5 |
| <b>JAMÓN SERRANO BENEDICT</b><br>Hollandaise                                      | 9.5  | <b>BOQUERONES</b><br>Peas, Watermelon Radish, Squash, Lobster Oil  | 6    |
| <b>ESTRELLADOS</b><br>Mangalica Ham, Sunny Side Up Egg                            | 11.5 | <b>PULPO</b><br>Muhammara                                          | 15.5 |
| <b>TORRIJAS</b><br>Crema Catalana, Oranges                                        | 8    | <b>KING SALMON A LA PLANCHA</b><br>Cauliflower, Bilbaina Sauce     | 14.5 |
| <b>KAMBOCHA SQUASH SOUP</b><br>Crispy Serrano Ham, Pesto, Fresno Peppers, Pepitas | 7.5  | <b>GAMBAS AL AJILLO</b><br>Guindilla Peppers, Scallions, Garlic    | 10.5 |
| <b>SPINACH &amp; CHICKPEA CAZUELA</b><br>Lemon Zest, Cumin, Onions                | 8.5  | <b>MUSSELS</b><br>Oregano, Speck, White Wine                       | 13.5 |
| <b>FIG NAAN BREAD</b><br>Onions, Burrata, Serrano Ham, Brussel Sprouts            | 12   | <b>POLLO AL AJILLO</b><br>Marinated Chicken Thigh, Aji Amarillo    | 9.5  |
| <b>SUNFLOWER HUMMUS</b><br>Black Garlic                                           | 8.5  | <b>JAMÓN &amp; MANCHEGO CROQUETAS</b><br>Garlic Aioli              | 7.5  |
| <b>FIDEOS</b><br>Sobrasada, Romano Beans, Squash, Chicken, Clams                  | 16.5 | <b>BIKINI</b><br>Aged Wagyu Beef, Mahón Cheese, Truffle Aioli      | 12.5 |
| <b>PICKLED BEETS**</b><br>Goat Cheese, Chives, Pistachios                         | 8.5  | <b>BUÑUELOS</b><br>Mangalica Ham, Ricotta, Membrillo               | 8.5  |
| <b>ROASTED ZUCCHINI**</b><br>Almond Picada                                        | 7.5  | <b>BACON WRAPPED DATES</b><br>Valdeón Mousse                       | 8    |
| <b>CARROTS</b><br>Citrus Tahini, Toasted Sesame                                   | 8.5  | <b>PORK BELLY</b><br>Piperrada De Pimiento Verde                   | 10.5 |
| <b>ROASTED CORN</b><br>Harissa, Corriander, Mint                                  | 7    | <b>SPICED BEEF EMPANADAS</b><br>Red Pepper Sauce                   | 8.5  |
| <b>ROASTED CAULIFLOWER</b><br>Za'atar, Truffle                                    | 8.5  | <b>ALBONDIGAS</b><br>Spiced Meatballs In Jamón-Tomato Sauce        | 9.5  |
|                                                                                   |      | <b>WAGYU STEAK</b><br>Salsa Verde, Sweet Potato Purée              | 19   |

### SALADS

|                                                                                 |     |
|---------------------------------------------------------------------------------|-----|
| <b>ENSALADA MIXTA</b><br>Olives, Onions, Giardiniera, Gem Lettuce               | 11  |
| <b>ACORN SQUASH</b><br>Pickled Squash, Kale Pesto, Apple Cider Vinaigrette      | 8.5 |
| <b>ENDIVES &amp; LOBSTER</b><br>Herbs, Oranges, Gin Aioli, Vermouth Vinaigrette | 10  |
| <b>KALE</b><br>Piquillo Vinaigrette, Manchego, Migas                            | 8.5 |

### LARGE PLATES

|                                                                                 |                        |
|---------------------------------------------------------------------------------|------------------------|
| <b>CHICKEN PIMIENTOS</b><br>Potatoes, Lemon, Hot Cherry Peppers                 | 24.5                   |
| <b>WHOLE ROASTED BRANZINO</b><br>Arugula Salad, Lemon, Crispy Potatoes          | 28.5                   |
| <b>PAELLA VERDURAS</b><br>Asparagus, Corn, Squash, Turnips, Carrots, Herb Aioli | HALF / FULL<br>18 / 36 |
| <b>PAELLA SALVAJE</b><br>Chorizo, Gaucho Sausage, Chicken, Chickpeas            | 28 / 58                |
| <b>PAELLA MARISCOS</b><br>Gambas, Calamari, Mussels, Clams                      | 29 / 58                |
| <b>PARRILLADA BARCELONA*</b><br>Strip Steak, Chicken, Pork Loin, Gaucho Sausage | 33 / 66                |

### DESSERTS

|                                                                                                       |     |
|-------------------------------------------------------------------------------------------------------|-----|
| <b>FLAN CATALÁN</b>                                                                                   | 8   |
| <b>CHOCOLATE CAKE**</b><br>Coffee Crème Anglaise, Almond Crumble                                      | 10  |
| <b>OLIVE OIL CAKE</b><br>Sea Salt                                                                     | 11  |
| <b>BASQUE BURNT CHEESECAKE</b><br>Strawberry Preserve                                                 | 10  |
| <b>SORBET</b><br><i>Longford's - Stamford, CT</i><br>Mango, Lemon, Raspberry                          | 7.5 |
| <b>CREPAS**</b><br>Dulce De Leche, Hazelnuts                                                          | 8.5 |
| <b>ICE CREAM</b><br><i>Longford's - Stamford, CT</i><br>Vanilla, Chocolate, Coconut Mounds, Olive Oil | 7.5 |

### EXECUTIVE CHEF MAXIMINO RIVERA | SOUS CHEF ISAIAS RUIZ

\*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 |
| 2022 | <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

|      |                                                                 |                            |      |      |        |
|------|-----------------------------------------------------------------|----------------------------|------|------|--------|
| 2023 | <b>Mila</b> , Rías Baixas, Spain                                | <i>Albariño</i>            | 3oz  | 6oz  | bottle |
| 2023 | <b>Aylin</b> , San Antonio, Chile                               | <i>Sauvignon Blanc</i>     | 5.5  | 11   | 44     |
| 2023 | <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     |
| 2022 | <b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain                 | <i>Xarel-lo, Riesling</i>  | 6.25 | 12.5 | 50     |
| 2021 | <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     |
| 2022 | <b>Asnella</b> , Vinho Verde, Portugal                          | <i>Arinto, Loureiro</i>    | 5.5  | 11   | 44     |
| 2024 | <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay             | <i>Chardonnay</i>          | 5    | 10   | 40     |
| 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

|      |                                                               |                           |     |     |        |
|------|---------------------------------------------------------------|---------------------------|-----|-----|--------|
| 2022 | <b>Liquid Geography</b> , Bierzo, Spain                       | <i>Mencía</i>             | 3oz | 6oz | bottle |
| 2023 | <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina       | <i>Pinot Noir</i>         | 5   | 10  | 40     |
| 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>            | 3oz  | 6oz  | bottle |
| 2020 | <b>Marqués de Tomares, Crianza</b> , Rioja, Spain                      | <i>Tempranillo</i>            | 6    | 12   | 48     |
| 2021 | <b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain             | <i>Tempranillo</i>            | 6.5  | 13   | 52     |
| 2022 | <b>Glup Glup</b> , Cariñena, Spain                                     | <i>Garnacha</i>               | 4.5  | 9    | 36     |
| 2021 | <b>Azul y Garanza</b> , Navarra, Spain                                 | <i>Tempranillo</i>            | 4.75 | 9.5  | (L) 53 |
| 2017 | <b>Alberto Orte, A Portela</b> , Valdeorras, Spain                     | <i>Mencía</i>                 | 6.5  | 13   | 52     |
| 2023 | <b>Sotabosc</b> , Montsant, Spain                                      | <i>Garnacha, Cariñena</i>     | 6    | 12   | 48     |
| 2013 | <b>Laurona</b> , Montsant, Spain                                       | <i>Garnacha, Cariñena</i>     | 7    | 14   | 56     |
| 2023 | <b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá                | <i>Trepat Blend</i>           | 5.5  | 11   | 44     |
| 2023 | <b>La Vinyeta, Bongo*</b> , Emporda, Spain                             | <i>Monastrell</i>             | 5    | 10   | 40     |
| 2020 | <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     |
| 2022 | <b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain                    | <i>Bobal</i>                  | 5.5  | 11   | 44     |
| 2021 | <b>Quieto, Gran Corte</b> , Mendoza, Argentina                         | <i>Cabernet Franc, Malbec</i> | 6.5  | 13   | 52     |
| 2020 | <b>Peñalolen</b> , Maipo, Chile                                        | <i>Cabernet Sauvignon</i>     | 6.5  | 13   | 52     |
| 2023 | <b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled | <i>Baga</i>                   | 5.5  | 11   | (L) 62 |
| 2019 | <b>Polkura</b> , Colchagua, Chile                                      | <i>Syrah</i>                  | 6    | 12   | 48     |
| 2022 | <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     |
| 2018 | <b>Alto de la Ballena</b> , Maldonado, Uruguay                         | <i>Cabernet Franc Blend</i>   | 5    | 10   | 40     |
| 2021 | <b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon         | <i>Cabernet Blend</i>         | 6    | 12   | 48     |
| 2020 | <b>Coster dels Olivers</b> , Priorat, Spain                            | <i>Cariñena, Garnacha</i>     | 7.5  | 15   | 60     |

# SHERRY

## DRY

|                                           |                               |     |        |
|-------------------------------------------|-------------------------------|-----|--------|
| <b>Jarana</b> , Lustau, 750mL             | <i>Fino</i>                   | 3oz | bottle |
| <b>La Cigarrera</b> , 375mL               | <i>Manzanilla</i>             | 5.5 | 44     |
| <b>Almacenista</b> , Lustau, 500mL        | <i>Manzanilla Amontillada</i> | 8   | 32     |
| <b>Los Arcos</b> , Lustau, 750mL          | <i>Amontillado</i>            | 11  | 66     |
| <b>Carlos VII</b> , Alvear, 375mL         | <i>Amontillado</i>            | 6   | 48     |
| <b>Península</b> , Lustau, 750mL          | <i>Palo Cortado</i>           | 13  | 52     |
| <b>15 Años</b> , El Maestro Sierra, 375mL | <i>Palo Cortado</i>           | 8   | 64     |
| <b>Asuncion</b> , Alvear, 375mL           | <i>Oloroso</i>                | 12  | 48     |
| <b>VORS</b> , Bodegas Tradicion, 750mL    | <i>Oloroso</i>                | 14  | 56     |
|                                           | <i>Oloroso</i>                | 19  | 152    |

## SWEET

|                                          |                      |     |        |
|------------------------------------------|----------------------|-----|--------|
| <b>East India Solera</b> , Lustau, 750mL | <i>Oloroso Dulce</i> | 3oz | bottle |
| <b>Nectar</b> , Gonzalez Byass, 375mL    | <i>Pedro Ximénez</i> | 8   | 64     |
| <b>Solera 1927</b> , Alvear, 375mL       | <i>Pedro Ximénez</i> | 9   | 36     |
|                                          |                      | 15  | 60     |

# WINE FLIGHTS

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| 3 Half Glasses                                                                                                                                                                                 |  |      |
| <b>APERITIVOS</b> BarCava / La Cigarrera / El Bandarra Vermut<br>Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)              |  | 13.5 |
| <b>BIO-CURIOUS</b> Diorama / Abisso / Biografico<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> 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>BLOODY MARY</b><br>Tito’s Vodka, Housemade Bloody Mary Mix | 11 |
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| <b>MIMOSA</b><br>Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit Or Guava-Lavender-Lemon | 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, Salted Honey Syrup, Lemon, Aquafaba, Mint | 8 |
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| <b>PICA PICA</b><br>Tito’s Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño | 12.5 |
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| <b>SIDE HUSTLE</b><br>Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava | 13 |
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| <b>GIN &amp; JUS**</b><br>Hayman’s London Dry Gin, Lime, Green Grape, Pink Peppercorn, Ginger | 11 |
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| <b>DOS PENÍNSULAS</b><br>Libélula Joven Tequila, Lustau Palo Cortado<br>Lemon, Agave, Nutmeg | 13 |
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| <b>ALEBRIJES</b><br>Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders | 13.5 |
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| <b>BOURBON SPICE RACK</b><br>Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters | 13 |
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| <b>IPANEMA</b><br>P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon | 13 |
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| <b>LAIRD’S WAY**</b><br>Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters | 14.5 |
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# GINTONICS

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

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

# BEER

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

## BOTTLES & CANS

|                                                  |      |
|--------------------------------------------------|------|
| Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT | 7    |
| Narragansett Lager (16oz)—RI                     | 7    |
| Two Roads, Passion Fruit Gose (16oz)—CT          | 12   |
| Troegs, Dreamweaver Wheat—PA                     | 8    |
| Half Full, In Pursuit IPA—CT                     | 8    |
| Night Shift, Whirlpool Hazy NE IPA—MA            | 8.5  |
| Lagunitas, Maximus IPA—CA                        | 8.5  |
| Allagash, Tripel—MN                              | 10.5 |
| Down East Cider, Original Blend Cider—MA         | 9.5  |
| Isastegi, Sagardo Natural Cider—Spain (750mL)    | 28   |