

# barcelona

## CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

**JAMÓN SERRANO**  
Castilla Y León, ES  
15-20 Months Cured Ham. Tender, Salty, Sweet

**CHORIZO BLANCO**  
New Jersey, US  
Slow Aged Pork Sausage, Garlic

**CHORIZO PICANTE**  
La Rioja, ES  
Pork Sausage. Smoky, Spicy, Pimentón

**FUET**  
Catalunya, ES  
Pork Sausage. Rich, Garlic, Black Pepper

**'NDUJA**  
Illinois, US  
Spreadable Pork Sausage, Calabrian Chili, Pork Jowl

**BASQUE SALAMI**  
Chicago, US  
Berkshire Pork Peppery, Fruity

**SPECK**  
Alto Adige, IT  
Spice-Rubbed Ham. Smoky, Lean

**SORIA CHORIZO**  
California, US  
Pork Sausage. Smoky, Garlic, Pimentón

**CAÑA DE CABRA**  
Murcia, ES  
Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild

**DÉLICE DE BOURGOGNE**  
Burgundy, FR  
Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy

**MAHÓN**  
Castilla-La Mancha, ES  
Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty

**CABRA ROMERO**  
Murcia, ES  
Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy

**IDIAZÁBAL**  
País Vasco, ES  
Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity

**VALDEÓN**  
Castilla Y León, ES  
Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent

**AGED MAHÓN**  
Islas Baleares, ES  
Hard, Cow's Milk, Aged 1 Year, Olive Oil Rubbed. Salty, Sharp

**AGED MANCHEGO**  
Castilla-La Mancha, ES  
Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex

**DRUNKEN GOAT**  
Murcia, ES  
Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked

**QUESO DE TRUFA** 8.5  
Castilla-La Mancha, ES  
Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant

**WAGYU CECINA** 14  
Illinois, US  
Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smoky

**JAMÓN IBÉRICO** 17.5  
Castilla Y León, ES  
Aged 36-42 Months, Acorn & Pasture Fed Ibérico. Marbled, Tender, Nutty, Creamy

**APERITIVO BOARD** 28  
An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks

*Fuet, Jamón Serrano, Mahón, Manchego, Guindilla Peppers, Marcona Almonds, Olives, Patatas Bravas*

## TAPAS

**HOUSE MADE FOCACCIA** 4  
Rosemary, Sea Salt

**MARINATED OLIVES & GIARDINIERA** 6  
Thyme, Lemon Zest

**EGGPLANT CAPONATA** 6.5  
Bell Peppers, Balsamic, Basil

**SPINACH & CHICKPEA CAZUELA** 8.5  
Lemon Zest, Cumin, Onions

**TURNIPS** 7.5  
Romesco Sauce, Pumpkin Seeds Gremolata

**CRISPY BRUSSELS SPROUTS** 10  
Lemon Vinaigrette, Jalapeño, Dill, Onions

**ROASTED CAULIFLOWER** 9.5  
Tourn, Manchego

**BEETS** 9  
Urfa Biber, Fennel, Moscatel Dressing

**CHAMPIÑONES A LA PLANCHA** 10.5  
Black Garlic Aioli, Chives

**HARICOT VERTS** 8.5  
Harissa Vinaigrette, Crispy Garlic

**GRILLED ACORN SQUASH** 9.5  
Pistachio Pesto, Feta Cheese

**HARICOT VERTS** 8.5  
Salsa Verde, Fennel, Chives, Aji Amarillo

**ROASTED CARROTS** 9.5  
Whipped Cheese, 'Nduja, Parsley, Almonds

**WHIPPED GOAT CHEESE** 8.5  
Truffle Agave, Pimentón

**HUMMUS** 7.5  
Wild Mushrooms, Scallions, Urfa Biber

**SWEET POTATO** 9  
Labneh, Za'atar, Mint

**PATATAS BRAVAS** 8.5  
Salsa Brava, Garlic Aioli

**POTATO TORTILLA** 7.5  
Chive Sour Cream

**MARINATED BOQUERONES** 8.5  
Castelvetro Olives, Piquillo, Olive Oil.

**GAMBAS AL AJILLO\*** 10.5  
Guindilla Pepper, Scallions, Garlic

**LOCAL PRAWNS\*** 16.5  
Red Chimichurri

**SEARED SCALLOPS** 18.5  
Spaghetti Squash, Piccata Sauce

**ROASTED OYSTERS\*** 14  
*Matagorda Pearls*  
Chorizo Migas, Sherry, Manchego

**GRILLED PULPO** 15.5  
Mojo Rojo, Fingerling Potatoes

**TUNA CRUDO\*** 18.5  
Preserved Lemons, Coriander Oil

**SALMON A LA PLANCHA\*** 15.5  
Butternut Squash, Olive Relish

**MUSSELS** 13.5  
Aji Amarillo Sauce, Arugula

**CHICKEN THIGH** 10.5  
Aji Verde

**SPICED BEEF EMPANADAS** 8.5  
Red Pepper Sauce

**HANGER STEAK\*** 15.5  
Green Chimichurri

**ALBONDIGAS** 9.5  
Spiced Meatballs In Jamón-Tomato Sauce

**JAMÓN & MANCHEGO CROQUETAS** 7.5  
Garlic Aioli

**TRUFFLED BIKINI** 9.5  
Jamón Serrano, Mahón

**PORK BELLY** 10.5  
Membrillo Mostarda

**BACON-WRAPPED DATES** 8.5  
Valdeón Mousse

**CHISTORRA W/ SWEET & SOUR FIGS** 10.5  
Sherry Vinegar, Garlic

## SALADS

**ENSALADA MIXTA** 11  
Olives, Onions, Giardiniera, Gem Lettuce

**KALE SALAD** 10  
Pears, Cranberries, Apple Dressing, Almonds

## LARGE PLATES

**CHICKEN PIMIENTOS** 24.5  
Potatoes, Lemon, Hot Cherry Peppers

**WHOLE ROASTED BRANZINO** 28.5  
Zucchini, Mushrooms, Salsa Verde

**HALF / FULL**

**PAELLA VERDURAS** 18 / 36  
Green Beans, Squash, Peppers, Brussels Sprouts, Garlic Aioli

**PAELLA MARISCOS** 29 / 58  
Shrimp, Calamari, Clams, Mussels

**PAELLA SALVAJE** 28 / 56  
Sausage Gaucho, Chicken, Rabbit, Green Beans

**PARRILLADA BARCELONA\*** 33 / 66  
Strip Steak, Chicken, Sausage Gaucho, Pork Loin

## DESSERTS

**OLIVE OIL CAKE** 10  
Sea Salt

**FLAN CATALÁN** 8

**ARROZ CON LECHE** 10  
Coconut Milk, Cinnamon

**CHOCOLATE CAKE** 9  
Coffee Crème Anglaise, Almond Crumble

**BASQUE BURNT CHEESECAKE** 10  
Blueberry Compote

## EXECUTIVE CHEF SANTOS MENCHU SOUS CHEF ALEX ROJAS

\*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>       | 5.5 | 11  | 44     |
| NV   | <b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain              | <i>Trepat</i>         | 7   | 14  | 56     |
|      |                                                               |                       | 6.5 | 13  | 52     |

## WHITE

|      |                                                    |                                    |      |      |        |
|------|----------------------------------------------------|------------------------------------|------|------|--------|
| 2024 | <b>Mila</b> , Rías Baixas, Spain                   | <i>Albariño</i>                    | 3oz  | 6oz  | bottle |
| 2024 | <b>Menade</b> , Rueda, Spain                       | <i>Verdejo</i>                     | 6.5  | 13   | 52     |
| 2025 | <b>Ostatu</b> , Rioja, Spain                       | <i>Viura, Malvasia</i>             | 6    | 12   | 48     |
| 2024 | <b>Le Naturel</b> , Navarra, Spain                 | <i>Garnacha Blanca</i>             | 7.25 | 14.5 | 58     |
| 2024 | <b>Pinord, Diorama</b> , Penedès, Spain            | <i>Xarel-lo</i>                    | 5    | 10   | 40     |
| 2023 | <b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain    | <i>Xarel-lo, Riesling</i>          | 4.75 | 9.5  | 38     |
| 2024 | <b>Orto Vins, Les Argiles</b> , Montsant, Spain    | <i>Macabeo</i>                     | 6.25 | 12.5 | 50     |
| 2021 | <b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain | <i>Pedro Ximénez</i>               | 7    | 14   | 56     |
| 2024 | <b>Bico Amarelo</b> , Vinho Verde, Portugal        | <i>Loureiro, Alvarinho, Avesso</i> | 6    | 12   | 48     |
| 2024 | <b>Aylin</b> , San Antonio, Chile                  | <i>Sauvignon Blanc</i>             | 4.5  | 9    | 36     |
| 2025 | <b>Bodega Cerro Chapeu</b> , Cerro Chapeu, Uruguay | <i>Chardonnay</i>                  | 6    | 12   | 48     |
| 2025 | <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay | <i>Petit Manseng Blend</i>         | 5.5  | 11   | 44     |
| 2024 | <b>Iniceri, Abisso</b> , Sicily, Italy             | <i>Catarratto</i>                  | 6.5  | 13   | 52     |
| 2024 | <b>Haus Rothenberg, Feinherb</b> , Nahe, Germany   | <i>Riesling</i>                    | 6    | 12   | 48     |
|      |                                                    |                                    | 6.5  | 13   | 52     |

## ROSÉ & SKIN CONTACT

|      |                                                         |                           |      |      |        |
|------|---------------------------------------------------------|---------------------------|------|------|--------|
| 2024 | <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina | <i>Pinot Noir</i>         | 3oz  | 6oz  | bottle |
| 2024 | <b>Liquid Geography</b> , Bierzo, Spain                 | <i>Mencía</i>             | 5    | 10   | 40     |
| 2024 | <b>Christophe Avi</b> , Agenais, France                 | <i>Cabernet Sauvignon</i> | 5.5  | 11   | 44     |
| 2023 | <b>No Es Pituko</b> , Curicó Valley, Chile              | <i>Sauvignon Blanc</i>    | 6    | 12   | 48     |
|      |                                                         |                           | 5.75 | 11.5 | 46     |

## RED

|      |                                                                        |                               |      |      |        |
|------|------------------------------------------------------------------------|-------------------------------|------|------|--------|
| 2019 | <b>Nucerro, Reserva</b> , Rioja, Spain                                 | <i>Tempranillo</i>            | 3oz  | 6oz  | bottle |
| 2021 | <b>Marqués de Tomares, Crianza</b> , Rioja, Spain                      | <i>Tempranillo</i>            | 7    | 14   | 56     |
| 2022 | <b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain             | <i>Tempranillo</i>            | 6.5  | 13   | 52     |
| 2024 | <b>Glup Glup</b> , Cariñena, Spain                                     | <i>Garnacha</i>               | 7    | 14   | 56     |
| 2022 | <b>Azul y Garanza</b> , Navarra, Spain                                 | <i>Tempranillo</i>            | 4.5  | 9    | 36     |
| 2023 | <b>La Vinyeta, Bongo*</b> , Emporda, Spain                             | <i>Monastrell</i>             | 4.75 | 9.5  | (L) 53 |
| 2021 | <b>Alberto Orte, A Portela</b> , Valdeorras, Spain                     | <i>Mencía</i>                 | 5    | 10   | 40     |
| 2023 | <b>Coster dels Olivers</b> , Priorat, Spain                            | <i>Cariñena, Garnacha</i>     | 6.5  | 13   | 52     |
| 2024 | <b>Sotabosc</b> , Montsant, Spain                                      | <i>Garnacha, Cariñena</i>     | 7.5  | 15   | 60     |
| 2022 | <b>Uva de Vida, Biográfico</b> , Toledo, Spain                         | <i>Tempranillo, Graciano</i>  | 6    | 12   | 48     |
| 2024 | <b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá                | <i>Tempranillo, Graciano</i>  | 7    | 14   | 56     |
| 2023 | <b>La Vinyeta, Bongo*</b> , Emporda, Spain                             | <i>Trepat Blend</i>           | 5.5  | 11   | 44     |
| 2021 | <b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain            | <i>Monastrell</i>             | 5    | 10   | 40     |
| 2023 | <b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled | <i>Garnacha, Piñuela</i>      | 6    | 12   | 48     |
| 2023 | <b>Quieto, Gran Corte</b> , Mendoza, Argentina                         | <i>Baga</i>                   | 5.5  | 11   | (L) 62 |
| 2022 | <b>Peñalolen</b> , Maipo, Chile                                        | <i>Cabernet Franc, Malbec</i> | 6.5  | 13   | 52     |
| 2022 | <b>Polkura</b> , Colchagua, Chile                                      | <i>Cabernet Sauvignon</i>     | 7    | 14   | 56     |
| 2024 | <b>Casas del Bosque</b> , Casablanca, Chile                            | <i>Syrah</i>                  | 7.5  | 15   | 60     |
| 2022 | <b>Garage Wine Company, Revival</b> , Maule, Chile                     | <i>Pinot Noir</i>             | 7.25 | 14.5 | 58     |
| 2020 | <b>Gota, Bergamota</b> , Dão, Portugal                                 | <i>País</i>                   | 5.75 | 11.5 | 46     |
| 2022 | <b>Alto de la Ballena</b> , Maldonado, Uruguay                         | <i>Touriga Nacional Blend</i> | 6.25 | 12.5 | 50     |
| 2022 | <b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon         | <i>Cabernet Franc Blend</i>   | 5.5  | 11   | 44     |
|      |                                                                        | <i>Cabernet Blend</i>         | 6    | 12   | 48     |

# SHERRY

## DRY

|                                                    |                     |      |        |
|----------------------------------------------------|---------------------|------|--------|
| <b>Jarana</b> , Lustau, 750mL                      | <i>Fino</i>         | 3oz  | bottle |
| <b>La Cigarrera</b> , 375mL                        | <i>Manzanilla</i>   | 5.5  | 44     |
| <b>Los Arcos</b> , Lustau, 750mL                   | <i>Amontillado</i>  | 8.5  | 34     |
| <b>Carlos VII</b> , Alvear, 375mL                  | <i>Amontillado</i>  | 6    | 48     |
| <b>Almacenista, ‘Cueva Jurado'</b> , Lustau, 500mL | <i>Amontillado</i>  | 14   | 56     |
| <b>Península</b> , Lustau, 750mL                   | <i>Palo Cortado</i> | 14   | 84     |
| <b>15 Años</b> , El Maestro Sierra, 375mL          | <i>Oloroso</i>      | 9    | 72     |
| <b>Asuncion</b> , Alvear, 375mL                    | <i>Oloroso</i>      | 13   | 52     |
|                                                    |                     | 13.5 | 54     |

## SWEET

|                                          |                      |     |        |
|------------------------------------------|----------------------|-----|--------|
| <b>Bodegas Gómez Nevado</b> , 750mL      | <i>Abocado</i>       | 3oz | bottle |
| <b>East India Solera</b> , Lustau, 750mL | <i>Oloroso Dulce</i> | 10  | 80     |
| <b>Nectar</b> , Gonzalez Byass, 375mL    | <i>Pedro Ximénez</i> | 9   | 72     |
| <b>Solera 1927</b> , Alvear, 375mL       | <i>Pedro Ximénez</i> | 9   | 36     |
|                                          |                      | 15  | 60     |

# WINE FLIGHTS

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 Años<br>A progression of dry style sherries, from bright and saline to rich and oxidative.                     | 14   |
| <b>BIO-CURIOUS</b> Diorama / Uva De Vida / Sotabosc<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

|                                                                                                                    |   |
|--------------------------------------------------------------------------------------------------------------------|---|
| <b>BEES &amp; BAYS</b> (No ABV)<br>Lime, Salted Honey Syrup, Cardamom Bitters<br>Sparkling Water, Torched Bay Leaf | 8 |
|--------------------------------------------------------------------------------------------------------------------|---|

|                                                                                                                      |   |
|----------------------------------------------------------------------------------------------------------------------|---|
| <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 Vodka, Strawberry Infused Cappelletti, Lemon, El Guapo<br>Love Potion Bitters, Sparkling Water | 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>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, 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 Andalucían Gin, Fever Tree Indian Tonic,<br>Orange Blossom Water, Lemon, Orange, Thyme |  |
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|                                                                                  |  |
|----------------------------------------------------------------------------------|--|
| <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 | glass | pitcher |
|                                                                                                  | 10.5  | 38      |

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

# BEER

|                                                                                                                        |      |       |
|------------------------------------------------------------------------------------------------------------------------|------|-------|
| <b>DRAFT</b><br>Estrella Galicia, Lager—Spain<br>Real Ale Brewing Co., Axis IPA—TX<br>Revolver, Blood & Honey Wheat—TX | caña | doble |
|                                                                                                                        | 4.25 | 8.5   |
|                                                                                                                        | 3.75 | 7.5   |
|                                                                                                                        | 4.25 | 8.5   |

## BOTTLES & CANS

|                                                      |      |
|------------------------------------------------------|------|
| 903 Brewers, Cerveza Por Favor—TX                    | 7.5  |
| Community Beer Co., Texas Lager—TX                   | 7    |
| Peroni, Lager—Italy                                  | 8.5  |
| Hitachino, Nest White—Japan                          | 14   |
| Avery, Island Rascal, Passion Fruit Witbeir—CO       | 9.5  |
| Dogfish Head, Sea Quench Sour—DE                     | 8.5  |
| Founders, All Day IPA—MI                             | 6.5  |
| Lagunitas, Maximus IPA—CA                            | 8    |
| Deep Ellum, IPA—TX                                   | 7.5  |
| Lone Pint, Yellow Rose IPA—TX                        | 12   |
| Estrella Damm, Daura Gluten-Free Lager—Spain         | 8.5  |
| Isastegi, Sagardo Natural Cider (750mL)—Spain        | 28   |
| Oak Highland Brewing, Freaky Deaky Belgian Tripel—TX | 10.5 |
| Austin Eastciders, Original Dry Cider—TX             | 7.5  |