

# barcelona

## 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>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, Cave-Aged 2 Months, Pungent                   | <b>JAMÓN IBÉRICO</b><br>Castilla Y León, ES<br>Aged 36-42 Months, Acorn & Pasture Fed Ibérico. Marbled, Tender, Nutty, Creamy       |
| <b>SOBRASADA</b><br>California, US<br>Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón        | <b>SORIA CHORIZO</b><br>California, US<br>Pimentón Pork Sausage. Smoky, Garlicky                             | <b>CAÑA DE CABRA</b><br>Murcia, ES<br>Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild                          | <b>VENISON WAGYU</b><br>Fossil Farms – Boonton, NJ<br>Venison & Wagyu Beef Chorizo, Smoked Pimenton, Garlic, Chili Flakes, Red Wine |
| <b>SPECK</b><br>Alto Adige, IT<br>Spice-Rubbed Ham. Smoky, Lean                                       | <b>DRUNKEN GOAT</b><br>Murcia, ES<br>Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked                  | <b>DÉLICE DE BOURGOGNE</b><br>Burgundy, FR<br>Triple-Crème, Cow's Milk, Mold Rind, Mushroomy, Smooth, Tangy          | <b>RED WINE BRESAOLA</b><br>Nebraska, US<br>Aged Minimum 4 Months, Dry-Cured Piedmontese Beef, Sweet & Aromatic                     |
| <b>CHORIZO BLANCO</b><br>New Jersey, US<br>Slow Aged Pork Sausage, Garlic                             | <b>AGED MANCHEGO</b><br>Castilla-La Mancha, ES<br>Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex | <b>MAHÓN</b><br>Islas Baleares, ES<br>Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty                          | <b>QUESO DE TRUFA</b><br>Castilla-La Mancha, ES<br>Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant          |
| <b>SALCHICHÓN DE VIC</b><br>Catalunya, ES<br>Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns       | <b>CABRA ROMERO</b><br>Murcia, ES<br>Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy     | <b>ALISIOS</b><br>Islas Canarias, ES<br>Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón | <b>APERITIVO BOARD</b><br>An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks                                |
| <b>CHORIZO PICANTE</b><br>La Rioja, ES<br>Pork Sausage. Smoky, Spicy, Pimentón                        | <b>BREBIS D' ESPELETTE</b><br>Pyrenees Mountains, FR<br>Firm, Sheep's Milk, Aged 3 Months, Fruity, Piquant   | <b>IDIAZÁBAL</b><br>País Vasco, ES<br>Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity              | <i>Marinated Olives, Patatas Bravas, Jamón Serrano, Soria Chorizo, Manchego, Mahón Cheese, Roasted Almonds</i>                      |
| <b>CHORIZO DE PAMPLONA</b><br>California, US<br>Beef & Pork Sausage With Pimentón. Tangy, Salty, Rich |                                                                                                              |                                                                                                                      |                                                                                                                                     |

## TAPAS

|                                                                             |      |                                                                 |      |
|-----------------------------------------------------------------------------|------|-----------------------------------------------------------------|------|
| <b>MARINATED OLIVES &amp; GIARDINIERA</b><br>Thyme, Lemon Zest              | 6    | <b>POTATO TORTILLA</b><br>Chive Sour Cream                      | 7.5  |
| <b>EGGPLANT CAPONATA</b><br>Bell Peppers, Balsamic, Basil                   | 6.5  | <b>BOQUERONES</b><br>Radishes, Piquillos                        | 6    |
| <b>CORN</b><br>Aleppo Butter, Garlic, Shallots                              | 8.5  | <b>WILD MUSHROOM FIDEOS</b><br>Lions Mane, Shitake, Sofrito     | 16.5 |
| <b>KALE</b><br>Garlic, Lemon, Pepper Flakes                                 | 9    | <b>SWORDFISH</b><br>Cucumbers, Ajo Blanco                       | 15.5 |
| <b>MUSHROOM CROQUETTES</b><br>Black Truffle Aioli                           | 8.5  | <b>MUSSELS</b><br>Garlic, White Wine, Fresno Peppers            | 13.5 |
| <b>CAULIFLOWER</b><br>Black Truffle Vinaigrette                             | 9    | <b>CALAMARI</b><br>Smoked Pepper Aioli                          | 11.5 |
| <b>BROCCOLINI</b><br>Charred Lemon, Calabrian                               | 10.5 | <b>GAMBAS AL AJILLO</b><br>Guindilla Peppers, Scallions, Garlic | 10.5 |
| <b>YELLOW SQUASH</b><br>Piquillo Romesco                                    | 8.5  | <b>PULPO</b><br>Cannellini Bean Purée                           | 17   |
| <b>GREEN BEANS</b><br>Roasted Cherry Tomato, Black Garlic                   | 9.5  | <b>POLLO AL AJILLO</b><br>Aji Amarillo                          | 9.5  |
| <b>CANNELINI BEANS</b><br>Mojo Verde                                        | 10.5 | <b>JAMÓN &amp; MANCHEGO CROQUETAS</b><br>Garlic Aioli           | 7.5  |
| <b>CARROTS</b><br>Walnut Xato                                               | 8.5  | <b>PORK BELLY</b><br>Rhubarb, Cherry Peppers                    | 10.5 |
| <b>CHAMPIÑONES</b><br><i>Flowering Sun Farm</i><br>Scallions, Pedro Jimenez | 12.5 | <b>BIKINI</b><br>Serrano Ham, Mahón                             | 12.5 |
| <b>SPINACH &amp; CHICKPEA CAZUELA</b><br>Cumin, Onions, Lemon Zest          | 8.5  | <b>BACON WRAPPED DATES</b><br>Valdeón Mousse                    | 8.5  |
| <b>PIQUILLO HUMMUS</b><br>Sumac, Lavash                                     | 7.5  | <b>FLAT IRON STEAK*</b><br>Mojo Picon                           | 16   |
| <b>WHIPPED SHEEP'S CHEESE</b><br>Honey, Pimenton, Pistachios                | 9.5  | <b>ALBONDIGAS</b><br>Spiced Meatballs In Jamón-Tomato Sauce     | 9.5  |
| <b>PATATAS BRAVAS</b><br>Salsa Brava, Garlic Aioli                          | 8.5  | <b>SPICED BEEF EMPANADAS</b><br>Red Pepper Sauce                | 8.5  |
| <b>RESTAURANT WEEK</b><br>3 Tapas + 1 Dessert                               | 45   |                                                                 |      |

## SALADS

|                                                                          |      |
|--------------------------------------------------------------------------|------|
| <b>ENSALADA MIXTA</b><br>Olives, Onions, Giardiniera, Gem Lettuce        | 11   |
| <b>OAK LEAF LETTUCE</b><br>Cucumbers, Fennel, Roasted Garlic Vinaigrette | 9.5  |
| <b>PICKLED BEETS</b><br>Goat Cheese, Pistachios                          | 8.5  |
| <b>HEIRLOOM TOMATOES</b><br>Basil Picada                                 | 10.5 |

## LARGE PLATES

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

## DESSERTS

|                                                                                              |     |
|----------------------------------------------------------------------------------------------|-----|
| <b>FLAN CATALÁN</b>                                                                          | 8   |
| <b>OLIVE OIL CAKE</b><br>Sea Salt                                                            | 11  |
| <b>CHOCOLATE CAKE</b><br>Coffee Crème Anglaise, Almond Crumble                               | 10  |
| <b>BASQUE BURNT CHEESECAKE</b><br>Strawberries                                               | 10  |
| <b>ICE CREAM</b><br><i>Longford's - Stamford, CT</i><br>Vanilla, Chocolate, Caramel Sea Salt | 7.5 |
| <b>SORBET</b><br><i>Longford's - Stamford, CT</i><br>Mango, Raspberry                        | 7.5 |

## EXECUTIVE CHEF MISHA RYKLIN | SOUS CHEF ADILSAR GALEANO

**\*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

|      |                                                    |                                    |      |      |        |
|------|----------------------------------------------------|------------------------------------|------|------|--------|
| 2024 | <b>Mila</b> , Rías Baixas, Spain                   | <i>Albariño</i>                    | 3oz  | 6oz  | bottle |
| 2025 | <b>Ostatu</b> , Rioja, Spain                       | <i>Viura, Malvasia</i>             | 7    | 14   | 56     |
| 2024 | <b>Menade</b> , Rueda, Spain                       | <i>Verdejo</i>                     | 6    | 12   | 48     |
| 2024 | <b>Le Naturel</b> , Navarra, Spain                 | <i>Garnacha Blanca</i>             | 5    | 10   | 40     |
| 2023 | <b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain    | <i>Xarel-lo, Riesling</i>          | 6.25 | 12.5 | 50     |
| 2025 | <b>Pinord, Diorama</b> , Penedès, Spain            | <i>Xarel-lo</i>                    | 4.75 | 9.5  | 38     |
| 2024 | <b>Orto Vins, Les Argiles</b> , Montsant, Spain    | <i>Macabeo</i>                     | 6.5  | 13   | 52     |
| 2021 | <b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain | <i>Pedro Ximénez</i>               | 6    | 12   | 48     |
| 2023 | <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     |
| 2024 | <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

|      |                                                         |                           |     |     |        |
|------|---------------------------------------------------------|---------------------------|-----|-----|--------|
| 2023 | <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     |
| 2024 | <b>No Es Pituko</b> , Curicó Valley, Chile              | <i>Sauvignon Blanc</i>    | 5.5 | 11  | 44     |

RED

|      |                                                                        |                               |      |      |        |
|------|------------------------------------------------------------------------|-------------------------------|------|------|--------|
| 2019 | <b>Nucerro, Reserva</b> , Rioja, Spain                                 | <i>Tempranillo</i>            | 3oz  | 6oz  | bottle |
| 2021 | <b>Marqués de Tomares, Crianza</b> , Rioja, Spain                      | <i>Tempranillo</i>            | 6    | 12   | 48     |
| 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>               | 4.5  | 9    | 36     |
| 2022 | <b>Azul y Garanza</b> , Navarra, Spain                                 | <i>Tempranillo</i>            | 4.75 | 9.5  | (L) 53 |
| 2021 | <b>Alberto Orte, A Portela</b> , Valdeorras, Spain                     | <i>Mencía</i>                 | 6.5  | 13   | 52     |
| 2024 | <b>Sotabosc</b> , Montsant, Spain                                      | <i>Garnacha, Cariñena</i>     | 6    | 12   | 48     |
| 2023 | <b>Coster dels Olivers</b> , Priorat, Spain                            | <i>Cariñena, Garnacha</i>     | 7.5  | 15   | 60     |
| 2024 | <b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá                | <i>Trepat Blend</i>           | 5.5  | 11   | 44     |
| 2024 | <b>La Vinyeta, Bongo*</b> , Emporda, Spain                             | <i>Monastrell</i>             | 5    | 10   | 40     |
| 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    | 14   | 56     |
| 2020 | <b>Gota, Bergamota</b> , Dão, Portugal                                 | <i>Touriga Nacional Blend</i> | 6    | 12   | 48     |
| 2023 | <b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled | <i>Baga</i>                   | 5.5  | 11   | (L) 62 |
| 2023 | <b>Quieto, Gran Corte</b> , Mendoza, Argentina                         | <i>Cabernet Franc, Malbec</i> | 6.5  | 13   | 52     |
| 2021 | <b>Peñalolen</b> , Maipo, Chile                                        | <i>Cabernet Sauvignon</i>     | 7    | 14   | 56     |
| 2021 | <b>Polkura</b> , Colchagua, Chile                                      | <i>Syrah</i>                  | 7.5  | 15   | 60     |
| 2024 | <b>Casas del Bosque</b> , Casablanca, Chile                            | <i>Pinot Noir</i>             | 7.25 | 14.5 | 58     |
| 2022 | <b>Garage Wine Company, Revival</b> , Maule, Chile                     | <i>País</i>                   | 5.75 | 11.5 | 46     |
| 2022 | <b>Alto de la Ballena</b> , Maldonado, Uruguay                         | <i>Cabernet Franc Blend</i>   | 5    | 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>                   | 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>Amontillado</i>            | 13  | 52     |
| <b>15 Años</b> , El Maestro Sierra, 375mL | <i>Palo Cortado</i>           | 8   | 64     |
| <b>VORS</b> , Bodegas Tradicion, 750mL    | <i>Oloroso</i>                | 12  | 48     |
|                                           | <i>Oloroso</i>                | 19  | 152    |

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> | 8   | 64     |
| <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 / Abisso / Biografico<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>BEEES &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    |
| <b>PASSENGER PRINCESS</b><br>Prairie Organic Vodka, Strawberry Infused Cappelletti,<br>Lemon, Sparkling Water, Love Potion Bitters |              |                | 13.5 |
| <b>GIN &amp; JUS</b><br>Paco Pepe Andalucían Gin, Lime, Green Grape,<br>Pink Peppercorn, Ginger                                    |              |                | 12   |
| <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,<br>Aquafaba, Dragonfruit & Tangerine Powders        |              |                | 14   |
| <b>SIDE HUSTLE</b><br>Lustau Solera Reserva Brandy, Bénédictine,<br>Pineapple, Lemon, Barcava                                      |              |                | 12.5 |
| <b>BOURBON SPICE RACK</b><br>Four Roses Bourbon, Cardamaro, Maple Syrup,<br>Lemon, Cardamom & Lavender Bitters                     |              |                | 13   |
| <b>IPANEMA</b><br>P-51 Cachaça, Cocchi Americano, Fino Jarana, Lemon                                                               |              |                | 13   |
| <b>LAIRD'S WAY</b><br>Monkey Shoulder Scotch, Dolin Rouge Vermouth,<br>Sfumato Rhubarb Amaro, Orange, Walnut Bitters               |              |                | 14.5 |
| <b>GINTONICS</b><br>Inspired by three of Spain's most iconic regions.                                                              |              |                | 15   |
| <b>CATALAN</b><br>Paco Pepe Andalucían Gin, Fever Tree Mediterranean Tonic,<br>Grapefruit, Lime, Rosemary                          |              |                |      |
| <b>VALENCIAN</b><br>Paco Pepe Andalucían Gin, Fever Tree Indian Tonic,<br>Orange Blossom Water, Lemon, Orange, Thyme               |              |                |      |
| <b>GALICIAN</b><br>Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint                                                   |              |                |      |
| <b>WHITE OR RED SANGRIA</b><br>Rioja Wine, Elderflower, Citrus Infused<br>Dark Rum, Guava Nectar                                   | <b>glass</b> | <b>pitcher</b> |      |
|                                                                                                                                    | 10.5         | 38             |      |
| <b>GUNS &amp; ROSÉS</b><br>Tierra Limpia Brut Rosé, Lillet Rosé<br>Rime Vodka, Peach Nectar, Grapefruit                            | <b>glass</b> | <b>carafe</b>  |      |
|                                                                                                                                    | 13           | 52             |      |
| <b>BEER</b>                                                                                                                        |              |                |      |
| <b>DRAFT</b><br>Estrella Galicia, Lager—Spain                                                                                      | <b>caña</b>  | <b>doble</b>   |      |
|                                                                                                                                    | 4.25         | 8.5            |      |
| Two Roads, No Limits Hefeweizen—CT                                                                                                 | 4            | 8              |      |
| New England, Sea Hag IPA—CT                                                                                                        | 4.25         | 8.5            |      |
| <b>BOTTLES &amp; CANS</b><br>Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT                                                      |              |                | 8    |
| Peroni, Lager—Italy                                                                                                                |              |                | 9    |
| Narragansett Light Lager (16oz)—RI                                                                                                 |              |                | 7.5  |
| Estrella Damm, Daura Gluten-Free Lager—Spain                                                                                       |              |                | 8.5  |
| Von Trapp, Bohemian Pilsner—VT                                                                                                     |              |                | 8.5  |
| Two Roads, Passion Fruit Gose (16oz)—CT                                                                                            |              |                | 12   |
| Half Full, In Pursuit IPA—CT                                                                                                       |              |                | 8    |
| Night Shift, Whirlpool Hazy NE IPA—MA                                                                                              |              |                | 8.5  |
| Lagunitas, Maximus IPA—CA                                                                                                          |              |                | 9    |
| Allagash, Tripel—MN                                                                                                                |              |                | 10.5 |
| Down East Cider, Original Blend Cider—MA                                                                                           |              |                | 9.5  |
| Isastegi, Sagardo Natural Cider—Spain (750mL)                                                                                      |              |                | 28   |