

# barcelona

## CHARCUTERIE & CHEESE

7 for one | 19.5 for three

|                                                                                                 |                                                                                                             |                                                                                                              |                                                                                                                           |    |
|-------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------|----|
| <b>JAMÓN SERRANO</b><br>Castilla y León, ES<br>15-20 Months Cured Ham. Tender, Salty, Sweet     | <b>CHORIZO BLANCO</b><br>New Jersey, US<br>Slow Aged Pork Sausage, Garlic                                   | <b>DÉLICE DE BOURGOGNE</b><br>Burgundy, FR<br>Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy  | <b>JAMÓN MANGALICA</b><br>Castilla y León, ES<br>Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty | 14 |
| <b>FUET</b><br>Catalunya, ES<br>Pork Sausage. Rich, Garlic, Black Pepper                        | <b>VALDEÓN</b><br>Castilla y León, ES<br>Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent | <b>AGED MANCHEGO</b><br>Castilla-La Mancha, ES<br>Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex | <b>CHORIZO IBÉRICO DE BELLOTA</b><br>Andalucia, ES<br>Aged 3 Months Sausage, Acorn-Fed Pork. Pimenton                     | 14 |
| <b>SPECK</b><br>Alto Adige, IT<br>Spice-rubbed Ham. Smoky, Lean                                 | <b>AGED MAHÓN</b><br>Islas Baleares, ES<br>Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp         | <b>SMOKIN' GOAT</b><br>Islas Canarias, ES<br>Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild      | <b>MAXORATA CON PIMENTÓN</b><br>Islas Canarias, ES<br>Semi-Firm, Goat Milk, Pimentón, Aged 2 Months. Buttery, Tangy       | 8  |
| <b>SOBRASADA</b><br>California, US<br>Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón  | <b>DRUNKEN GOAT</b><br>Murcia, ES<br>Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine-Soaked                 | <b>CABRA ROMERO</b><br>Murcia, ES<br>Semi-Soft, Goat's Milk, Aged 45 Days. Rosemary, Mildly Tart, Creamy     | <b>APERITIVO BOARD</b><br>An Assortment of Spanish Aperitivo Snacks to Pair with Your Anytime Drinks                      | 26 |
| <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 For 21 Days. Creamy, Mild             | <b>IBORES</b><br>Extremadura, ES<br>Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed               | <i>Jamón Serrano , Chorizo Picante, Manchego, Idiazábal, Pickled Vegetables, Olives, Almonds, Patatas Bravas</i>          |    |
| <b>CHORIZO PICANTE</b><br>La Rioja, ES<br>Pork Sausage. Smoky, Spicy, Pimentón                  | <b>TETILLA</b><br>Galicia, ES<br>Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy                       | <b>IDIAZÁBAL</b><br>País Vasco, ES<br>Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity      |                                                                                                                           |    |
| <b>SALCHICHÓN DE VIC</b><br>Catalunya, ES<br>Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns |                                                                                                             |                                                                                                              |                                                                                                                           |    |

## TAPAS

|                                                                           |      |                                                                       |      |
|---------------------------------------------------------------------------|------|-----------------------------------------------------------------------|------|
| <b>HOUSE MARINATED OLIVES</b><br>Garlic, Thyme, Citrus, Giardiniera       | 5    | <b>GRILLED PULPO</b><br>Cucumbers, Tomatoes, Mojo Verde               | 15.5 |
| <b>HONEY ROASTED CARROTS</b><br>Harissa Crema, Garlic                     | 8.5  | <b>GAMBAS AL AJILLO</b><br>Guindilla Peppers, Olive Oil, Garlic       | 9.5  |
| <b>EGGPLANT CAPONATA</b><br>Sweet Peppers, Onions, Basil                  | 5.5  | <b>SWORDFISH A LA PLANCHA</b><br>Zucchini, Piquillo Peppers, Tomatoes | 16.5 |
| <b>SPINACH &amp; CHICKPEA CAZUELA</b><br>Cumin, Roasted Onions, Lemon     | 8.5  | <b>TUNA CRUDO*</b><br>Shallot, Citrus Oil, Espelette Aioli            | 15.5 |
| <b>BURRATA</b><br>Pears, Endive, Almonds, Honey                           | 13.5 | <b>GRILLED CHICKEN THIGH</b><br>Aji Amarillo, Lemon Aioli             | 9.5  |
| <b>FRIED DELICATA SQUASH</b><br>Pistachio Dukkah, Crème Fraiche, Lime     | 10.5 | <b>TRUFFLED BIKINI</b><br>Jamón Serrano, Mahón                        | 9    |
| <b>BLISTERED SHISHITO PEPPERS</b><br>Sea Salt, Lime                       | 8.5  | <b>ALBONDIGAS</b><br>Spiced Meatballs in Jamón-Tomato Sauce           | 9.5  |
| <b>WHIPPED RIOCOTTA</b><br>Candied Orange, Cardamom                       | 10.5 | <b>JAMÓN &amp; MANCHEGO CROQUETAS</b><br>Garlic Aioli                 | 7    |
| <b>GRILLED CORN</b><br>Espelette Aioli, Chilis, Ricotta Salata            | 9    | <b>BACON-WRAPPED DATES</b><br>Valdeón Mousse                          | 8    |
| <b>ROASTED MUSHROOMS</b><br>Scallion Chimichurri                          | 9.5  | <b>CHORIZO W/ SWEET &amp; SOUR FIGS</b><br>Balsamic Reduction         | 9    |
| <b>HUMMUS</b><br>Pepitas, Garlic, Aleppo Pepper, Pita Bread               | 9    | <b>SPICED BEEF EMPANADAS</b><br>Red Pepper Sauce                      | 8    |
| <b>PATATAS BRAVAS</b><br>Salsa Brava, Garlic Aioli                        | 8    | <b>PORK BELLY</b><br>Apple Mostarda                                   | 10.5 |
| <b>POTATO TORTILLA</b><br>Chive Sour Cream                                | 7    | <b>STEAK PAILLARD</b><br>Crispy Potatoes, Red Pepper Vinaigrette      | 14.5 |
| <b>BOQUERONES</b><br>Parsley, Garlic, Olive Oil, Piquillo Peppers, Fennel | 6    | <b>DEL TERRUÑO FARM'S BEEF TARTARE*</b><br>Capers, Serrano Peppers    | 14.5 |
| <b>SEARED SCALLOPS</b><br>Grilled Corn, Scallions                         | 18.5 |                                                                       |      |

## SALADS

|                                                                                  |     |
|----------------------------------------------------------------------------------|-----|
| <b>ENSALADA MIXTA</b><br>Olives, Onions, Tomatoes, Little Gem Lettuce            | 9   |
| <b>MARINATED BEETS</b><br>Whipped Ricotta, Pistachios                            | 7   |
| <b>WATERMELON SALAD</b><br>Cucumbers, Chili Powder, Ricotta Salata, Lime         | 9   |
| <b>BABY KALE SALAD</b><br>Quinoa, Currants, Truffle Pecorino, Sherry Vinaigrette | 9.5 |

## LARGE PLATES

|                                                                                |                                      |
|--------------------------------------------------------------------------------|--------------------------------------|
| <b>CHICKEN PIMIENTOS</b><br>Potatoes, Lemon, Hot Cherry Peppers                | 23                                   |
| <b>ROASTED WHOLE BRANZINO</b><br>Zucchini, Potatoes                            | 26.5                                 |
| <b>PAELLA VERDURAS</b><br>Cauliflower, Corn, Peas                              | half / full / double<br>18 / 36 / 64 |
| <b>PAELLA SALVAJE</b><br>Chicken, Pork Belly, Chorizo, Chickpeas               | 28 / 56 / 98                         |
| <b>PAELLA MARISCOS</b><br>Shrimp, Clams, Mussels, Calamari                     | 28 / 56 / 98                         |
| <b>SQUID INK FIDEOS</b><br>Calamari, Garlic Aioli                              | 14.5 / 29 / 58                       |
| <b>PARILLADA BARCELONA*</b><br>Strip Steak, Chicken, Pork Loin, Gaucho Sausage | 31 / 62 / 108                        |

## DESSERTS

|                                                                                       |   |
|---------------------------------------------------------------------------------------|---|
| <b>FLAN CATALÁN</b>                                                                   | 7 |
| <b>OLIVE OIL CAKE</b><br>Sea Salt                                                     | 9 |
| <b>CREPAS WITH SEASONAL FRUIT</b><br>Citrus Cream, Strawberries, Pistachios, Sea Salt | 8 |
| <b>CHOCOLATE CAKE</b><br>Coffee Crème Anglaise, Almond Crumble                        | 9 |
| <b>BASQUE BURNT CHEESECAKE</b><br>Macerated Strawberries                              | 9 |

### EXECUTIVE CHEF ALEX FALCONER

\*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

|                                                                   |                       | 3oz  | 6oz  | bottle |
|-------------------------------------------------------------------|-----------------------|------|------|--------|
| NV <b>BarCava, Brut</b> , Penedès, Spain                          | <i>Xarel-lo Blend</i> | 4.75 | 9.5  | 38     |
| 2019 <b>AT Roca, Resrva, Brut Nature</b> , Classic Penedes, Spain | <i>Macabeo Blend</i>  | 6.5  | 13   | 52     |
| 2021 <b>Caves São João, Brut Rosé</b> , Bairrada, Portugal        | <i>Baga Blend</i>     | 6.25 | 12.5 | 50     |

WHITE

|                                                                 |                            | 3oz  | 6oz  | bottle |
|-----------------------------------------------------------------|----------------------------|------|------|--------|
| 2022 <b>Mila</b> , Rías Baixas, Spain                           | <i>Albariño</i>            | 6    | 12   | 48     |
| 2021 <b>Rezabal</b> , Getariako Txakolina, Spain                | <i>Hondarribi Zuri</i>     | 6.25 | 12.5 | 50     |
| 2021 <b>Menade</b> , Rueda, Spain                               | <i>Verdejo</i>             | 6    | 12   | 48     |
| 2021 <b>Le Naturel</b> , Navarra, Spain                         | <i>Garnacha Blanca</i>     | 5    | 10   | 40     |
| 2021 <b>Pinord, Diorama</b> , Penedès, Spain                    | <i>Xarel-lo</i>            | 4.75 | 9.5  | 38     |
| 2021 <b>Orto Vins, Les Argiles</b> , Montsant, Spain            | <i>Macabeo</i>             | 7    | 14   | 56     |
| 2021 <b>Viña Callejuela, Blanco de Hornillos</b> , Jerez, Spain | <i>Palomino</i>            | 6.25 | 12.5 | 50     |
| 2022 <b>Asnella</b> , Vinho Verde, Portugal                     | <i>Arinto, Loureiro</i>    | 5    | 10   | 40     |
| 2019 <b>Capítulo 7</b> , Mendoza, Argentina                     | <i>Pedro Ximénez</i>       | 4.25 | 8.5  | 38     |
| 2021 <b>Aylin</b> , San Antonio, Chile                          | <i>Sauvignon Blanc</i>     | 5    | 10   | 40     |
| 2020 <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay         | <i>Petit Manseng Blend</i> | 6    | 12   | 48     |
| 2021 <b>Iniceri, ‘Abisso,’</b> Sicily, Italy                    | <i>Catarratto</i>          | 5.5  | 11   | 44     |
| 2021 <b>Leitz, Feinherb</b> , Rheingau, Germany                 | <i>Riesling</i>            | 5    | 10   | 40     |
| 2020 <b>L’Alpage</b> , Mont-sur-Rolle, Switzerland              | <i>Chasselas</i>           | 6.5  | 13   | 52     |

ROSÉ & SKIN CONTACT

|                                                                    |                           | 3oz | 6oz | bottle |
|--------------------------------------------------------------------|---------------------------|-----|-----|--------|
| 2022 <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina       | <i>Pinot Noir</i>         | 4.5 | 9   | 36     |
| 2021 <b>Christophe Avi</b> , Agenais, France                       | <i>Cabernet Sauvignon</i> | 5.5 | 11  | 44     |
| 2021 <b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain | <i>Malvar, Airén</i>      | 5   | 10  | 40     |

RED

|                                                                     |                               |      |      |    |
|---------------------------------------------------------------------|-------------------------------|------|------|----|
| 2018 <b>Nucerro, Reserva</b> , Rioja, Spain                         | <i>Tempranillo</i>            | 6.5  | 13   | 52 |
| 2020 <b>Marqués de Tomares, Crianza</b> , Rioja Spain               | <i>Tempranillo</i>            | 6    | 12   | 48 |
| 2020 <b>Bardos, Romántica</b> , Ribera del Duero, Spain             | <i>Tempranillo</i>            | 5.75 | 11.5 | 46 |
| 2021 <b>César Marquez Pérez, Parajes</b> , Bierzo, Spain            | <i>Mencía</i>                 | 6.75 | 13.5 | 54 |
| 2019 <b>Sotabosc</b> , Montsant, Spain                              | <i>Garnacha, Cariñena</i>     | 6    | 12   | 48 |
| 2018 <b>Coster dels Olivers</b> , Priorat, Spain                    | <i>Cariñena, Garnacha</i>     | 7.5  | 15   | 60 |
| 2021 <b>Vins de Pedra, Negre de Folls</b> , Conca de Barberá        | <i>Trepat Blend</i>           | 4.75 | 9.5  | 38 |
| 2020 <b>La Vinyeta, Bongo*</b> , Emporda, Spain                     | <i>Monastrell</i>             | 5.25 | 10.5 | 42 |
| 2020 <b>Primitivo Quiles, Cono 4</b> , Alicante, Spain              | <i>Monastrell</i>             | 4.25 | 8.5  | 34 |
| 2020 <b>Península, Vino de Montaña</b> , Sierra de Gredos, Spain    | <i>Garnacha, Piñuela</i>      | 5.5  | 11   | 44 |
| 2020 <b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain            | <i>Bobal</i>                  | 5.25 | 10.5 | 42 |
| 2018 <b>Fontes Cunha, ‘Mondeco,’</b> Dão, Portugal                  | <i>Touriga National Blend</i> | 3.5  | 7    | 28 |
| 2020 <b>Earth First, Classic</b> , Mendoza, Argentina               | <i>Malbec</i>                 | 4.25 | 8.5  | 34 |
| 2019 <b>Belinda</b> , Mendoza, Argentina - <i>served chilled</i>    | <i>Bonarda, Pedro Ximénez</i> | 4.75 | 9.5  | 38 |
| 2020 <b>Quieto, Gran Corte</b> , Mendoza, Argentina                 | <i>Cabernet Franc, Malbec</i> | 6.25 | 12.5 | 50 |
| 2018 <b>Peñalolen</b> , Maipo, Chile                                | <i>Cabernet Sauvignon</i>     | 6.5  | 13   | 52 |
| 2018 <b>Polkura</b> , Colchagua, Chile                              | <i>Syrah</i>                  | 6.25 | 12.5 | 50 |
| 2020 <b>Casas del Bosque</b> , Casablanca, Chile                    | <i>Pinot Noir</i>             | 7    | 14   | 56 |
| 2018 <b>Alto de la Ballena</b> , Maldonado, Uruguay                 | <i>Cabernet Franc Blend</i>   | 4.75 | 9.5  | 38 |
| 2021 <b>Domaine Vallot</b> , Côtes-du-Rhône, France                 | <i>Grenache Blend</i>         | 7    | 14   | 56 |
| 2020 <b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon | <i>Cabernet Blend</i>         | 6    | 12   | 48 |

SHERRY

DRY

|                                             |                     | 3oz | bottle |
|---------------------------------------------|---------------------|-----|--------|
| <b>Jarana</b> , Lustau, 750mL               | <i>Fino</i>         | 5.5 | 44     |
| <b>Tradicion</b> , Bodegas Tradicion, 750mL | <i>Fino</i>         | 9   | 72     |
| <b>La Cigarrera</b> , 375mL                 | <i>Manzanilla</i>   | 8   |        |
| <b>Los Arcos</b> , Lustau, 750mL            | <i>Amontillado</i>  | 5   | 40     |
| <b>Carlos VII</b> , Alvear, 375mL           | <i>Amontillado</i>  | 12  | 48     |
| <b>Península</b> , Lustau, 750mL            | <i>Palo Cortado</i> | 6   | 48     |
| <b>15 Años</b> , El Maestro Sierra, 375mL   | <i>Oloroso</i>      | 10  | 40     |
| <b>Asuncion</b> , Alvear, 375mL             | <i>Oloroso</i>      | 11  | 44     |

SWEET

|                                          |                      |     |    |
|------------------------------------------|----------------------|-----|----|
| <b>East India Solera</b> , Lustau, 750mL | <i>Oloroso Dulce</i> | 7.5 | 60 |
| <b>Nectar</b> , Gonzalez Byass, 375mL    | <i>Pedro Ximénez</i> | 9   | 36 |
| <b>Solera 1927</b> , Alvear, 375mL       | <i>Pedro Ximénez</i> | 16  | 64 |

WINE FLIGHTS

|                                                                                                                  |  |      |
|------------------------------------------------------------------------------------------------------------------|--|------|
| 3 Half Glasses                                                                                                   |  |      |
| <b>APERITIVOS</b> BarCava / La Cigarrera / El Bandarra Vermut                                                    |  | 13.5 |
| Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange) |  |      |
| <b>BIO-CURIOUS</b> Diorama / Abisso / Clos Lojen                                                                 |  | 15   |
| Many of our wines use Biodynamic farming practices, here are three incredible examples                           |  |      |
| <b>GRENACHE (ON THE ROCKS)</b> Le Naturel / Vino de Montaña / Domaine Vallot                                     |  | 17.5 |
| All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone                   |  |      |
| .                                                                                                                |  |      |
| <b>ACID TRIP</b> Asnella / L’Alpage / Belinda                                                                    |  | 15   |
| High. Acid. Wines.                                                                                               |  |      |

COCKTAILS

|                                                                               |   |
|-------------------------------------------------------------------------------|---|
| <b>BEES &amp; BAYS</b> (No ABV)                                               | 6 |
| Lime, Salted Honey Syrup, Cardamom Bitters, Sparkling Water, Torched Bay Leaf |   |

|                                                                                                           |    |
|-----------------------------------------------------------------------------------------------------------|----|
| <b>FLOR DE SAL</b> (Low ABV)                                                                              | 12 |
| La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif Luxardo Maraschino, Lime, Lemon, Black Lava Salt |    |
| <b>Porrón for the Table 48</b>                                                                            |    |

|                                                                                   |    |
|-----------------------------------------------------------------------------------|----|
| <b>SUMMER STREET SLING</b>                                                        | 12 |
| Chamomile Infused Tito’s Vodka, Grapefruit, Lemon, Grapefruit Bitters, Peychaud’s |    |

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

|                                                                             |    |
|-----------------------------------------------------------------------------|----|
| <b>TYGRA</b>                                                                | 13 |
| Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber |    |

|                                                                                                      |    |
|------------------------------------------------------------------------------------------------------|----|
| <b>ALEBRIJES</b>                                                                                     | 13 |
| Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder |    |

|                                                                                |    |
|--------------------------------------------------------------------------------|----|
| <b>BOURBON SPICE RACK</b>                                                      | 12 |
| Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters |    |

|                                               |      |
|-----------------------------------------------|------|
| <b>LAIRD’S WAY</b>                            | 14.5 |
| Monkey Shoulder Scotch, Dolin Rouge Vermouth, |      |

GINTONICS

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

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

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

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

SANGRIA

|                                                   |              |                |
|---------------------------------------------------|--------------|----------------|
| <b>WHITE OR RED SANGRIA</b>                       | <b>glass</b> | <b>pitcher</b> |
| Rioja Wine, Elderflower, Citrus Infused Dark Rum, | 9.5          | 34             |
| Guava Nectar                                      |              |                |

|                                                   |              |               |
|---------------------------------------------------|--------------|---------------|
| <b>GUNS &amp; ROSÉS</b>                           | <b>glass</b> | <b>carafe</b> |
| São João Brut Rosé, Lillet Rosé, Bully Boy Vodka, | 12.5         | 50            |
| Peach Nectar, Lemon, Grapefruit Bitters           |              |               |

BEER

|                                      |             |              |
|--------------------------------------|-------------|--------------|
| <b>DRAFT</b>                         | <b>caña</b> | <b>doble</b> |
| Estrella Galicia, Lager – Spain      | 4.25        | 8.5          |
| Lord Hobo, Angelica NE Wheat – MA    | 4           | 8            |
| Jack’s Abby, Post Shift Pilsner – MA | 3.75        | 7.5          |
| Troegs, Perpetual IPA – PA           | 4.25        | 8.5          |

|                                                        |      |
|--------------------------------------------------------|------|
| <b>BOTTLES &amp; CANS</b>                              |      |
| Athletic Brewing, Run Wild    IPA, Non- Alcoholic - CT | 7    |
| Estrella Damm, Daura Gluten-Free Lager – Spain         | 8.5  |
| Von Trapp, Bohemian Pilsner – VT                       | 8    |
| Narragansett, Light (16oz.) –RI                        | 7    |
| Peroni, Lager – Italy                                  | 8.5  |
| Hitachino, Nest White – Japan                          | 14   |
| Founders, All Day IPA – MI                             | 6.5  |
| Night Shift, Whirlpool Hazy NE IPA - MA                | 8.5  |
| Jack’s Abby, Hoponius Union IPL – MA                   | 7    |
| Notch, Left of the Dial IPA – MA                       | 7.5  |
| Lagunitas, Maximus IPA – CA                            | 8    |
| Lord Hobo, Boom Sauce - MA                             | 13   |
| Allagash, Tripel – ME                                  | 10.5 |
| Kentucky Ale, Bourbon Barrel Ale –KY                   | 10   |
| Left Hand, Milk Stout - CO                             | 9.5  |

|                                                 |     |
|-------------------------------------------------|-----|
| <b>CIDERS</b>                                   |     |
| Down East Cider, Original – MA                  | 9.5 |
| Pomarina Brut Sidra (750mL) – Spain             | 42  |
| Isastegi, Sagardo Natural Cider (750mL) – Spain | 28  |