

# 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>SOBRASADA</b><br>Illinois, US<br>Spreadable Pork Sausage, Calabrian Chili, Pork Jowl                              | <b>AGED MAHÓN</b><br>Islas Baleares, ES<br>Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp           | <b>JAMÓN MANGALICA</b><br>Castilla Y León, ES<br>Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty  | 15  |
| <b>SALCHICHÓN DE VIC</b><br>Catalunya, ES<br>Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns       | <b>TETILLA</b><br>Galicia, ES<br>Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy                                | <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 | 8.5 |
| <b>FUET</b><br>Catalunya, ES<br>Pork Sausage. Rich, Garlic, Black Pepper                              | <b>ALISIOS</b><br>Islas Canarias, ES<br>Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón | <b>CAÑA DE CABRA</b><br>Murcia, ES<br>Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild                   | <b>LOMO IBÉRICO DE BELLOTA</b><br>Castilla Y León, ES<br>Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón            | 15  |
| <b>SORIA CHORIZO</b><br>California, US<br>Pimentón Pork Sausage. Smoky, Garlicky                      | <b>GARROTXA</b><br>Catalunya, ES<br>Semi-Firm, Goat's Milk, Aged 75 Days, Natural Mold Rind. Herbaceous, Nutty       | <b>QUESO DE OVEJA CON FLORES</b><br>La Mancha, ES<br>Soft-Sheep's Milk, Aged 5 Months, Sweet, Floral, Mild    | <b>APERITIVO BOARD</b><br>An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks                       | 28  |
| <b>CHORIZO PICANTE</b><br>La Rioja, ES<br>Pork Sausage. Smoky, Spicy, Pimentón                        | <b>DRUNKEN GOAT</b><br>Murcia, ES<br>Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked                          | <b>AGED MANCHEGO</b><br>Castilla-La Mancha, ES<br>Firm, Sheep's Milk, Aged 12 Months. Buttery, Nutty, Complex | <i>Marinated Olives, Patatas Bravas, Jamón Serrano, Soria Chorizo, Manchego, Aged Mahón, Roasted Almonds</i>               |     |
| <b>CHORIZO DE PAMPLONA</b><br>California, US<br>Beef & Pork Sausage With Pimentón. Tangy, Salty, Rich | <b>VALDEÓN</b><br>Castilla-León, ES<br>Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months, Pungent                   | <b>IDIAZÁBAL</b><br>País Vasco, ES<br>Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity       |                                                                                                                            |     |
| <b>CHORIZO BLANCO</b><br>New Jersey, US<br>Slow Aged Pork Sausage, Garlic                             | <b>CABRA ROMERO</b><br>Murcia, ES<br>Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy             | <b>DÉLICE DE BOURGOGNE</b><br>Burgundy, FR<br>Triple-Crème, Cow's Milk, Mold Rind, Mushroomy, Smooth, Tangy   |                                                                                                                            |     |
| <b>SPECK</b><br>Alto Adige, IT<br>Spice-Rubbed Ham. Smoky, Lean                                       |                                                                                                                      |                                                                                                               |                                                                                                                            |     |

## TAPAS

|                                                                    |      |                                                                         |      |
|--------------------------------------------------------------------|------|-------------------------------------------------------------------------|------|
| <b>MARINATED OLIVES &amp; GIARDINIERA</b><br>Thyme, Lemon Zest     | 6    | <b>PULPO</b><br>Escabache                                               | 15.5 |
| <b>ROASTED CORN</b><br>Harissa, Corriander, Mint                   | 7    | <b>TUNA TARTAR</b><br>Harissa, Pea Shoots                               | 15.5 |
| <b>ROASTED SHITAKE MUSHROOMS</b><br>Scallions, Madeira             | 11.5 | <b>SOFTSHELL CRAB**</b><br>Fregola, Almond Romesco, Dill                | 18.5 |
| <b>EGGPLANT CAPONATA</b><br>Bell Peppers, Balsamic, Basil          | 6.5  | <b>KING SALMON A LA PLANCHA</b><br>Tomato Fondue, Tarragon Nage         | 14.5 |
| <b>SPINACH &amp; CHICKPEA CAZUELA</b><br>Lemon Zest, Cumin, Onions | 8.5  | <b>MUSSELS</b><br>Chorizo, White Wine                                   | 13.5 |
| <b>ASPARAGUS</b><br>Herb Picada                                    | 9.5  | <b>GAMBAS AL AJILLO</b><br>Guindilla Pepper, Scallions, Garlic          | 10.5 |
| <b>ROASTED CAULIFLOWER</b><br>Za'atar, Black Truffle Purée         | 8.5  | <b>SHERWOOD ISLAND OYSTERS</b><br>Barcava Granita                       | 14   |
| <b>SWISS CHARD</b><br>Shallots, Garlic, Sumac                      | 7.5  | <b>LAMB SLIDER</b><br>Pickled Onions, Piparras, Pepper Aioli            | 10.5 |
| <b>MUSHROOM CROQUETTES</b><br>Truffle Aioli                        | 8.5  | <b>CHICKEN PAILLARD**</b><br>Kohlrabi, Watercress, Almonds, Cranberries | 10.5 |
| <b>CARROTS</b><br>Citrus Tahini, Sesame                            | 7    | <b>BIKINI</b><br>Jamón Serrano, Mahón Cheese, Truffle Aioli             | 12.5 |
| <b>FIDEOS</b><br>Patty Pan Squash, Peas, Poached Egg, Tomato Aioli | 16.5 | <b>BACON WRAPPED DATES</b><br>Valdeón Mousse                            | 8    |
| <b>HUMMUS</b><br>Espelette Pepper, Leek Oil, Lavash                | 8.5  | <b>JAMÓN &amp; MANCHEGO CROQUETAS</b><br>Garlic Aioli                   | 7.5  |
| <b>POTATO TORTILLA</b><br>Chive Sour Cream                         | 7.5  | <b>PORK BELLY</b><br>Peach Morstada                                     | 10.5 |
| <b>PATATAS BRAVAS</b><br>Salsa Brava, Garlic Aioli                 | 8.5  | <b>BUÑUELOS</b><br>Mangalica Ham, Ricotta, Membrillo                    | 8.5  |
| <b>BOQUERONES</b><br>Peas, Watermelon Radish, Squash, Lobster Oil  | 6    | <b>CHORIZO W/ SWEET &amp; SOUR FIGS</b><br>Sherry Vinegar, Garlic       | 10.5 |
|                                                                    |      | <b>SPICED BEEF EMPANADAS</b><br>Red Pepper Sauce                        | 8.5  |
|                                                                    |      | <b>ALBONDIGAS</b><br>Spiced Meatballs In Jamón-Tomato Sauce             | 9.5  |
|                                                                    |      | <b>WAGYU STEAK</b><br>Carrots, Pickled Red Cabbage                      | 19   |

## SALADS

|                                                                               |     |
|-------------------------------------------------------------------------------|-----|
| <b>ENSALADA MIXTA</b><br>Olives, Onions, Giardiniera, Gem Lettuce             | 11  |
| <b>KALE</b><br>Piquillo Vinaigrette, Manchego, Migas                          | 8.5 |
| <b>HEIRLOOM TOMATOES</b><br>Watermelon, Ricotta Salata, Cava Rose Vinaigrette | 9.5 |
| <b>PICKLED BEETS**</b><br>Goat Cheese, Chives, Pistachios                     | 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 | <div>HALF / FULL</div> 18 / 36 |
| <b>PAELLA SALVAJE</b><br>Galleguito, 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> | 5.25 | 10.5 | 42 |
| 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

|      |                                                                 |                            | 3oz  | 6oz  | bottle |
|------|-----------------------------------------------------------------|----------------------------|------|------|--------|
| 2023 | <b>Mila</b> , Rías Baixas, Spain                                | <i>Albariño</i>            | 6    | 12   | 48     |
| 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     |
| 2023 | <b>Aylin</b> , San Antonio, Chile                               | <i>Sauvignon Blanc</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

|      |                                                               |                           | 3oz | 6oz | bottle |
|------|---------------------------------------------------------------|---------------------------|-----|-----|--------|
| 2022 | <b>Liquid Geography</b> , Bierzo, Spain                       | <i>Mencía</i>             | 5.5 | 11  | 44     |
| 2023 | <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina       | <i>Pinot Noir</i>         | 5   | 10  | 40     |
| 2023 | <b>Christophe Avi</b> , Agenais, France                       | <i>Cabernet Sauvignon</i> | 6   | 12  | 48     |
| 2021 | <b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain | <i>Malvar, Airén</i>      | 5.5 | 11  | 44     |

## RED

|      |                                                                        |                               | 3oz  | 6oz     | bottle |
|------|------------------------------------------------------------------------|-------------------------------|------|---------|--------|
| 2019 | <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     |
| 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     |
| 2020 | <b>Coster dels Olivers</b> , Priorat, Spain                            | <i>Cariñena, Garnacha</i>     | 7.5  | 15      | 60     |
| 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     |
| 2023 | <b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled | <i>Baga</i>                   | 5.5  | 11 (L)  | 62     |
| 2022 | <b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain                    | <i>Bobal</i>                  | 5.5  | 11      | 44     |
| 2021 | <b>Filipe Ferreira</b> , Douro, Portugal                               | <i>Touriga Nacional Blend</i> | 5.75 | 11.5    | 46     |
| 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     |
| 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     |

# SHERRY

## DRY

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

## SWEET

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

# WINE FLIGHTS

|                                                                                                                                                                                                 |      |
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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>BEES &amp; BAYS</b> (No ABV)<br>Lime, Salted Honey Syrup, Cardamom Bitters<br>Sparkling Water, Torched Bay Leaf   | 7    |
| <b>TEA TIME</b> (No ABV)<br>Blue Flower Earl Grey Tea, Blueberry Shrub,<br>Salted Honey Syrup, Lemon, Aquafaba, Mint | 8    |
| <b>PICA PICA</b><br>Tito’s Vodka, Cappelletti Aperitivo, Orange,<br>Lemon, Aquafaba, Jalapeño                        | 12.5 |
| <b>GIN &amp; JUS**</b><br>Paco Pepe Gin, Lime, Green Grape, Pink Peppercorn, Ginger                                  | 11   |
| <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,<br>Aquafaba, Dragonfruit & Tangerine Powders | 13.5 |
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| <b>SIDE HUSTLE</b><br>Lustau Solera Reserva Brandy, Bénédictine,<br>Pineapple, Lemon, Barcava | 13 |
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| <b>BOURBON SPICE RACK</b><br>Four Roses Bourbon, Cardamaro, Maple Syrup,<br>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,<br>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>VALENCIAN</b><br>Paco Pepe Andalucían Gin, Fever Tree Indian Tonic,<br>Orange Blossom Water, Lemon, Orange, Thyme |  |
|----------------------------------------------------------------------------------------------------------------------|--|

|                                                                                                           |  |
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| <b>CATALAN</b><br>Paco Pepe Andalucían Gin, Fever Tree Mediterranean Tonic, Grapefruit,<br>Lime, Rosemary |  |
|-----------------------------------------------------------------------------------------------------------|--|

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

# SANGRIA

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

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

# BEER

|                                    |             |              |
|------------------------------------|-------------|--------------|
| <b>DRAFT</b>                       | <b>caña</b> | <b>doble</b> |
| Estrella Galicia, Lager—Spain      | 4.25        | 8.5          |
| Two Roads, No Limits Hefeweizen—CT | 4           | 8            |
| New England, Sea Hag IPA—CT        | 4.25        | 8.5          |

## BOTTLES & CANS

|                                               |      |
|-----------------------------------------------|------|
| Narragansett Lager (16oz)—RI                  | 7    |
| Estrella Damm, Daura Gluten-Free Lager—Spain  | 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  |
| Allagash, Tripel—MN                           | 10.5 |
| Down East Cider, Original Blend Cider—MA      | 9.5  |
| Isastegi, Sagardo Natural Cider—Spain (750mL) | 28   |