

CERVEZA - BEER

DRAFT BEER

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| ESTRELLA DAMM, Lager, Spain | 4./6. |
| OMMEGANG WITTE, Witbier, New York | 4./6. |
| SWEETWATER, India Pale Ale, Georgia | 4./6. |

BOTTLES

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| AMSTEL LIGHT, Pale Lager, Holland | 5. |
| CHIMAY BLANCHE, Abbey Tripel, Belgium | 13. |
| CIGAR CITY JAI-ALAI, India Pale Ale, Florida | 9. |
| STELLA ARTOIS, Lager, Belgium | 6. |
| GOLDEN MONKEY, Belgian style tripel, Pennsylvania | 7. |
| BROOKLYN LAGER, Amber Lager, New York | 6. |
| SWEETWATER 420, American Pale Ale, Georgia | 6. |
| HOEGAARDEN, Witbier, Belgium | 6. |
| BITBURGER, German Pilsner, Germany | 6. |
| LAGUNITAS IPA, India Pale Ale, California | 6. |
| CIGAR CITY MADURO, Brown Ale, Florida | 6. |

CÓCTELES - COCKTAILS

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| MOSCOW MULE Russian Standard vodka, Fever Tree ginger beer, fresh lime, cardamom & currant infused syrup, candied ginger | 10. |
| LEMONGRASS COLLINS Martin Miller's gin, elderflower liqueur, lemongrass syrup, cucumber | 9. |
| BULLFIGHTER Bulleit Bourbon, Aperol, Dow's Port, lemon juice, cranberry | 11. |
| PROPER GIN & TONIC Martin Miller's gin, lemon peel, lime wheel, star anise, Fever Tree tonic water | 11. |
| BOUGIE PALMER Tito's vodka, lemon, lavender syrup, peach oolong tea | 12. |
| LA MADRILEÑA Old Forester 100 bourbon, La Guita Manzanilla sherry, apple cinnamon infused syrup, grated cinnamon, Filthy black cherry | 10. |

DE TEMPORADA - SEASONAL

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| JUST SCOTTY Dewar's White Label, fresh lemon, pineapple juice, apricot syrup | 12. |
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SANGRÍA

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| SANGRÍA ROSÉ Mas Fi Rosé, peach schnapps, triple sec, mixed berries housemade strawberry syrup | 10./36. |
| SANGRÍA Red wine, brandy, triple sec, sprite, chopped orange | 7./24. |
| SANGRÍA BLANCA Cava, peach schnapps, triple sec, strawberries, blueberries | 8./29. |
| SANGRÍA DE CERVEZA Ommegang Witte, elderflower liqueur, lemon juice, pear purée | 7./24. |

VINOS DE JEREZ - SHERRIES

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| MANZANILLA, LA GUITA, Sanlúcar de Barrameda | 6. |
| FINO, MAESTRO SIERRA, Jerez de la Frontera | 10. |
| AMONTILLADO, LUSTAU, Jerez de la Frontera | 7. |
| OLOROSO, MAESTRO SIERRA, Jerez de la Frontera | 10. |

VINOS ESPUMOSOS - SPARKLING WINES

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| JUVE Y CAMPS, GRAN RESERVA, BRUT, Penedés, 2013 | 9./34. |
| RAVENTÓS Y BLANC, BRUT, Penedés, 2015 | 48. |
| LLOPART, ROSÉ, BRUT RESERVA, Penedés, 2015 | 54. |
| BOLLINGER, SPECIAL CUVEE, BRUT, Épernay, N.V. | 105. |
| TAITTINGER, BRUT, Reims, N.V. | 75. |

VINOS ROSADOS

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| CONDE VALDEMAR, Rioja, 2017 | 9./35. |
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VINOS BLANCOS - WHITE WINE

AROMATIC

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| BOTANI, MOSCATEL OLD VINES, Sierras de Malaga, 2015 | 38. |
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LIGHT & CRISP

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| LAGAR DE CERVERA, ALBARIÑO, Rías, Baixas, 2017 | 9./35. |
| CVNE, MONOPOLE, VIURA, Rioja, 2016 | 30. |
| TORRE LA MOREIRA, ALBARINO, Rías, Baixas, 2016 | 10./38. |
| MARQUÉS DE RISCAL, SAUVIGNON BLANC, Rueda, 2017 | 9./36. |
| SHAYA, OLD VINES, VERDEJO, Rueda, 2017 | 10./37. |
| REKALDE, TXAKOLINA, País Vasco, 2016 | 38. |
| CASTILLO DE MONJARDIN, CHARDONNAY, Navarra, 2017 | 7./28. |
| MENADE, ORGANIC, VERDEJO, Rueda, 2016 | 42. |

RICHER & FULLER

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| ROGO, GODELLO, Valdeorras, 2017 | 11./42. |
| SEÑOR DE LA FOLLA VERDE, ALBARIÑO, Rías Baixas, 2016 | 49. |
| ENATE, CHARDONNAY, Somontano, 2015 | 30. |
| VIÑA MEIN, Ribeiro, 2015 | 55. |
| FLOR DE VETUS, VERDEJO, Rueda, 2014 | 46. |
| ÁLVARO PALACIOS, PLACET, VIURA, Rioja, 2016 | 62. |
| BODEGAS ZERRAN, GARNACHA BLANCA, Priorat, 2014 | 40. |
| AVANCIA, GODELLO, Valdeorras, 2015 | 64. |

VINOS TINTOS - RED WINE

BRIGHT & FRUIT DRIVEN

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| PAGO DE VALDONEJE, MENCIA, Bierzo, 2015 | 10./34. |
| JUAN GIL, MONASTRELL, Jumilla, 2015 | 10./38. |
| PENA DO LOBO, MENCIA, Ribeira Sacra, 2016 | 47. |
| LA MALDITA, GARNACHA, Rioja, 2017 | 28. |

ELEGANT & EARTHY

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| VIÑA ALBERDI, RESERVA, Rioja, 2012 | 10./38. |
| VIÑA ARANA, RESERVA, Rioja, 2009 | 65. |
| VIÑA ARDANZA, RESERVA, Rioja, 2009 | 68. |
| BODEGAS ASTER, CRIANZA, Ribera del Duero, 2014 | 39. |
| CILLAR DE SILOS, CRIANZA, Ribera del Duero, 2012 | 48. |
| FINCA RESALSO, Ribera del Duero, 2016 | 12./46. |
| MUGA, RESERVA, Rioja, 2014 | 66. |
| BODEGAS EDUARDO GARRIDO, CRIANZA, Rioja, 2010 | 46. |

DARK & FULLER

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| CLOS TORRIBAS, CABERNET SAUVIGNON, Penedès, 2009 | 8./30. |
| NUMANTHIA, TERMES, Toro, 2015 | 54. |
| CVNE IMPERIAL, RESERVA, Rioja, 2009 | 89. |
| LA RIOJA ALTA 904, GRAN RESERVA, Rioja, 2009 | 98. |
| BENJAMIN ROMEO, Predicador, Rioja, 2013 | 72. |
| ENATE, CABERNET SAUVIGNON, Somontano, 2011 | 54. |
| MARQUÉS DE GRIÑON, CALIZA, Valdepeña, 2012 | 46. |
| REMELLURI, RESERVA, Rioja, 2011 | 88. |
| EMILIO MORO, Ribera del Duero, 2016 | 15./60. |
| CASTILLO DE MONTE LA REINA, CRIANZA, Toro, 2012 | 11./42. |
| BODEGAS EDUARDO GARRIDO, RESERVA, Rioja, 2007 | 58. |
| DOMINIO DE PINGUS, PSI, Ribera del Duero, 2015 | 95. |
| CAL PLA, BLACK SLATE PORRERA, Priorat, 2015 | 60. |

RICH & POWERFUL

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| CLOS DE MAS, Priorat, 2016 | 48. |
| BODEGAS PINTIA, Toro, 2012 | 130. |
| VEGA Y SICILIA, VALBUENA, Ribera del Duero, 2012 | 290. |
| PESQUERA, CRIANZA, Ribera del Duero, 2014 | 95. |
| AALTO, Ribera del Duero, 2015 | 105. |
| ÁLVARO PALACIOS, LES TERRASSES, Priorat, 2015 | 88. |
| CASTILLO DE MONTE LA REINA, vs, Toro, 2006 | 90. |

VINOS AMERICANOS - AMERICAN WINES

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| LANDMARK OVERLOOK, Chardonnay, Sonoma County, 2016 | 11./42. |
| LYRIC BY ETUDE, Pinot Noir, Santa Barbara County, 2015 | 11./42. |
| CROSSBARN, Chardonnay, Sonoma Coast, 2016 | 63. |
| STEWART, Chardonnay, Sonoma Mountain, 2014 | 50. |
| THE PRISONER, Napa Valley, 2015 | 85. |
| JUSTIN, Cabernet Sauvignon, Paso Robles, 2016 | 58. |
| JORDAN, Cabernet Sauvignon, Alexander Valley, 2014 | 105. |
| B.R. COHN, CABERNET SAUVIGNON, North Coast, 2016 | 12./47. |

*THE CONSUMPTION OF RAW OR UNDERCOOKED MEAT, SEAFOOD, AND EGGS INCREASES THE RISK OF FOODBORNE ILLNESS. PLEASE NOTIFY US OF ANY FOOD ALLERGIES. 18% SERVICE CHARGE WILL BE ADDED TO PARTIES OF SIX OR MORE.