

HAPPY HOUR

MON TO SUN, 3-7PM

DE TEMPORADA - SEASONAL

ROSÉ SANGRÍA 5.5/21.

Rosé sparkling wine, peach schnapps, triple sec, strawberry syrup, strawberries, blueberries

SPICED OLD FASHIONED 7.

Old Forester, Winter Spiced Syrup, Angostura bitters, orange bitters

CERVEZAS - BEERS

DRAFT

MAHOU, Lager, Spain 2./3.

ESTRELLA GALICIA, Pale Lager, Spain 2.5/3.5

CIGAR CITY JAI ALAI, India Pale Ale, Florida 3./4.

BOTTLE

AMSTEL LIGHT, Pale Lager, Holland 3.5

ESTRELLA DAMM, Lager, Spain 3.5

STELLA ARTOIS, Lager, Belgium 3.5

GOLDEN MONKEY, Belgian style tripel, Pennsylvania 3.5

1906 RESERVA ESPECIAL, Amber Lager, Spain 3.5

FLORIDIAN, Hefeweizen, Florida 3.5

COPPERTAIL NIGHT SWIM, Porter, Florida 3.5

CIGAR CITY MADURO, Brown Ale, Florida 3.5

SIDRA MAELOC, Cider, Spain 3.5

LAGUNITAS, India Pale Ale, California 3.5

WHITE CLAW, Hard Seltzer 3.

CÓCTELES - COCKTAILS

MOSCOW MULE 6.5

Russian Standard vodka, Fever-Tree ginger beer, fresh lime, cardamom & currant infused syrup, candied ginger

LA MADRILEÑA 6.5

Old Forester 100 Bourbon, La Gitana Manzanilla sherry, apple cinnamon infused syrup, grated cinnamon, Filthy black cherry

BOUGIE PALMER 7.

Russian Standard Vodka, lemon, peach oolong lavender syrup

PROPER GIN & TONIC 7.

Bombay Dry Gin, lemon peel, lime wheel, star anise, tonic water

SPANISH OLD FASHIONED 7.25

Old Forester Bourbon, chocolate bitters, Lustau East India Solera, simple syrup, orange peel

LEMONGRASS COLLINS 6.5

Bombay Dry Gin, Elderflower, lemongrass syrup, cucumber

SANGRÍAS

SANGRÍA ROJA 4.5/17.

Red wine, brandy, triple sec, sprite, chopped orange

SANGRÍA BLANCA 5.25/20.

Sparkling wine, peach schnapps, triple sec, strawberries, blueberries

SANGRÍA DE CERVEZA 4.5/17.

Mahou, Elderflower, lemon juice, pear purée

VINOS TINTOS- RED WINE

SENDA VERDE, MENCIA, Bierzo, 2018 5./20.

JUAN GIL, MONASTRELL, Jumilla, 2017 6./24.

MARQUÉS DE RISCAL, RESERVA, Rioja, 2014 6./24.

CEPA 21, HITO, Ribera del Duero, 2018 6.5/26.

SENDA NEGRA GARNACHA TINTORERA, Monstant, 2015 28.

OTAZU, PREMIUM CUVÉE, Navarra, 2015 4.5/18.

NUMANTHIA, TERMES, Toro, 2016 7./28.

CASTILLO DE MONTE LA REINA, CRIANZA, Toro, 2016 6.5/26.

ARIENZO, MARQUÉS DE RISCAL, Rioja, 2015 16.5

VOLVER, WRONGO DONGO, MONASTRELL, Jumilla, 2018 17.

REMELLURI, RESERVA, Rioja, 2012 67.5

CLOS DEL MAS, Priorat, 2016 50.

AALTO, Ribera del Duero, 2017 97.

BR COHN SILVER LABEL, CABERNET, North Coast, 2017 6.5/26.

GOUGUENHEIM RESERVA, MALBEC, Mendoza, 2017 5.5/22

MARQUÉS DE VARGAS RESERVA, Rioja, 2014 35.

LANDMARK, OVERLOOK PINOT NOIR, Sonoma Valley, 2016 7.5/30.

VINOS BLANCOS - WHITE WINE

SENDA VERDE, ALBARIÑO, Rías Baixas, 2018 5./20.

NIVARIUS, TEMPRANILLO BLANCO, Rioja, 2017 6./24.

SHAYA, OLD VINES, VERDEJO, Rueda, 2018 5.5/22.

CASTILLO DE MONJARDIN, CHARDONNAY, Navarra, 2018 4.5/18.

INAZIO URRUZOLA TXAKOLINA, País Vasco, 2019 6.5/26.

MARQUÉS DE VIZHOJA, BLANCO, Rías Baixas, 2019 17.

CVNE, MONOPOLE, VIURA, Rioja, 2017 19.

MARQUÉS DE RISCAL, SAUVIGNON BLANC, Rueda, 2016 4.5/18.

LANDMARK OVERLOOK CHARDONNAY, Sonoma Coast, 2017 6./24.

ROSÉ

CARLOS SERRES, ROSÉ, Rioja, 2018 5./20.

VINOS ESPUMOSOS - SPARKLING WINE

PROSE, PROSECCO, Italy, 2015 5./20.

MAS FI CAVA, BRUT Penedès, N.V. 4.5/18.

RAVENTÓS Y BLANC, BRUT, Penedès, 2016 36.