

coctéles

cocktails

clásicos — classics

- aromatic g&t** \$16
mahón gin, fever tree tonic, peychaud's bitters, aromatics
- bodega martini** \$16
chemist gin, pickled pepper brine, white vermouth
- negroni** \$16
tanqueray, mata tinto vermouth, campari
- torres manhattan** \$15
torres brandy, red vermouth, white vermouth, bitters
- pacharán cosmo** \$16
asheville vodka, abxa pacharán, cointreau, lime
- gota fría** \$14
cold brew, rum, px sherry, mole bitters

temporada — seasonal

- jane's congnition** \$15
congnition american dry, rosé vermouth, fino, grapefruit, rosemary
(fundraiser with congnition gin for James Beard Women's Leadership Program)
- arisco español** \$16
four roses, torres brandy, lemon, egg white
- nueva leona** \$16
reposado tequila, mezcalt, vermouth de sidra, px sherry, lime



baño en alcohol — spanish low abv

- americano spritz** \$15
abxa rojo vermouth, campari, sparkling grapefruit
- bamboo spritz** \$15
red vermouth, palo cortado sherry, cointreau, soda

sin alcohol — non-alcoholic

- g&t** \$14
dhos n/a gin, fever tree tonic, aromatics
- st. agrestis 'phony negroni'** \$12
organic botanicals, juniper, quinine
- sangria** \$12
le naturel 'zero zero' white or red wine, orange oleo, citrus
- notty toddy** \$14
kentucky 75 n/a bourbon, cardamom syrup, lemon
- sangria**
 - la sueca red sangria** \$9 glass/\$45 pitcher
garnacha, tempranillo, citrus, stone fruit, red fruit, cinnamon, nectar
 - sparkling sangria** \$11 glass/\$55 pitcher
perelada cava, cognac, gin, triple sec, seasonal fruit

copas de vino

wines by the glass

jerez seco — dry sherry

- valdespino 'inocente' fino** \$9/63
palomino, jerez (750ml)
- viña corrales fino** \$18/120
palomino, cádiz (750ml)
- la cigarrera manzanilla** \$12/48
palomino, sanlúcar de barrameda (375ml)

césar florido 'cruz del mar' amontillado

- \$15/56
palomino, chipiona (375ml)
- lustau 'península' palo cortado** \$11/77
palomino, jerez (750ml)
- el maestro sierra 15 yr oloroso** \$15/56
palomino, chipiona (375ml)

espumoso — sparkling

- raventós 'blanc de blancs'** \$17/72
2022 parellada/xarel·lo/macabeo, conca del rio anoya
- petit albet brut rosé** \$13/55
2022 pinot noir/garnacha, penedès

blanco — white

- artomaña 'xarmant'** \$12
2023 hondarrabi zurí/petit courbu, Txakolina
- columna** \$15/64
2022 albariño, rias baixas
- martinsancho** \$14/60
2021 verdejo, rueda
- mesquida mora 'sincronía blanc'** \$17/72
2023 chardonnay/giró ros/prensal/parellada, Mallorca
- alemany y corrió 'principia mathematica'** \$18/78
2023 xarel·lo, penedès

rosé y naranja — rosé & orange

- can sumol 'la rosa'** \$15/64
2023 xarel·lo/sumoll, penedès
- kiki y juan 'naranja'** \$15/64
2022 macabeu/sauvignon blanc, udiel roquena

tinto — red

- ultreia 'saint jacques'** \$16/68
2020 mencía/bastardo/garnacha tinto/era, Bierzo
- granito de gredos** \$16/68
2023 garnacha, viños de madrid
- montecillo 'edición limitada'** \$18/77
2017 tempranillo/graciano, rioja
- emilio moro** \$17/72
2021 tempranillo, ribera del duero
- casa gran del siurana 'cruor'** \$18/77
2019 carinena/garnacha/syrah, priorat

aperitivos

apertifs

vermut — vermouth

- make it a spritz!*
- add cava** \$3 **add soda** \$2
- yzaguirre dry** \$14
- atxa blanco** \$10
- mata blanco reserva** \$10
- alma de trabanco** \$15
- yzaguirre rosé** \$14
- el bandarri tinto** \$8
- lacuesta tinto reserva** \$18
- mata tinto reserva** \$10
- partida creus muz rojo** \$17

en grifo y botella

draft and bottles

sidra — cider

- botanist & barrel 'cúrate cider'** asheville \$9
- isastegi 'sagarda naturala'** basque country \$9
- izeta la lata 'sagardoa'** sidra basque country \$10
- trabanco 'sidra natural'** asturias \$9
- botanist & barrel 'cúrate cider' sur lees** \$45
asheville (750 ml)

una caña — beer

- estrella damm lager** 5.4% barcelona \$6
- highland brewing cúrate blanca** 4.8% asheville \$6
- highland brewing ipa** 6.5% asheville \$6
- burial 'lightgrinder' porter** 5.8% asheville \$6
- estrella galicia '1906' helles bock** 6.5% galicia \$6
- estrella damm 'daurs' gf lager** 5.4% barcelona \$6

sin alcohol — non-alcoholic

- estrella galicia o.o galicia** \$6
- sierra nevada 'trail pass' ipa** asheville \$6
- dram cbd 'beauty bubbles'** colorado \$8

vino cero cero — n/a wine

- le natural 'zero zero'** blanco \$11/45
2023 garnacha/blanca, navarra
- le natural 'zero zero' tinto** \$11/45
2023 garnacha, navarra

refrescos — sodas

- seasonal soda** strawberry beer \$5
- fever tree sparkling** ginger beer/ale, lemon, grapefruit \$3.50
- sarilla sparkling** black tea \$5
- mexican coke** \$4 **diet coke** \$3

sobremesa

after dinner

dulce vino — sweet wine

- la vinyeta 'sereno' generós sec** \$40/70
2009 garnacha, empordà (500ml)
- valdespino 'solera 1842' vos** \$17/88
palomino fino/pedro ximénez, jerez (500ml)
- lustau 'east india solera' cream** \$16/84
palomino fino/pedro ximénez, jerez
- césar florido 'cruz del mar' cream** \$14/54
palomino fino/moscatel, chipiona
- césar florido 'especial'** \$13/49
moscatel, chipiona (375ml)
- don px 'gran reserva'** \$22
1999 pedro ximénez, montilla-moriles
- olivares dulce** \$16/80
2020 monastrell, jumla (500ml)



digestivos & aguardiente — brandy & digestifs

- sol y sombra** \$18
spanish brandy & anisette liqueur
- torres reserva 10 year** \$13
solera-aged brandy
- torres reserva 15 year** \$15
solera-aged brandy
- gran duque d'alba 12 yr** \$20
gran reserva brandy
- el maestro sierra 40 yr gran reserva** \$62
solera-aged brandy
- do ferreiro orujo** \$18
- do ferreiro orujo de hierbas** \$17
- abxa pacharán** \$13
sloe berry liqueur

café — coffee

from counter culture

- café solo** \$3.50
espresso
- cortado** \$4
espresso with a splash of steamed milk
- café con leche** \$4.50
espresso with steamed milk
- carajillo/trifascio** \$8
espresso with preferred spirit, splash of steamed milk
- spanish coffee** \$10
espresso, spanish brandy, orange whipped cream