

cocteles

cocktails

clásicos — classics

aromatic g&t \$16
bcn gin, franklin & sons tonic, peychaud's bitters, aromatics

bodega martini \$16
chemist gin, pickled pepper brine, white vermouth

negroni \$16
mahon gin, mata tinto vermouth, campari

pacharán cosmo \$16
asheville vodka, abxa pacharán, cointreau, lime

gota fría \$14
cold brew, rum, px sherry, mole bitters

temporada — seasonal

la brujita \$18
reposado tequila, mezcal, orujo de hierbas, piquillo, lime, hellfire bitters

tesoro perdido \$17
diplomático, plantation 5 year, plantation 3 star, oloroso, demerara spiced pineapple

la fogata \$16
rosemary infused bourbon, oloroso, maple cinnamon syrup, lemon, ginger beer, toasted marshmallow

hajo en alcohol — spanish low abv

sherry tonic \$14
amontillado, tonic, olives

trabanco spritz \$15
en rama vermouth, trabanco sidré, apple cider, lemon

rebujito \$12
el neto amontillado, ginger ale

sin alcohol — non-alcoholic

g&t \$14
dhos n/a gin, franklin & sons tonic, aromatics

solo manzana \$12
st. ackley 74 n/a bourbon, apple cider, ginger beer, lemon

sk. agrestis 'phony negroni' \$12
organic botanicals, juniper, quinine

n/a sangria \$11
le naturel 'zero zero' white or red wine, orange oleo, citrus

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 \$12/84
palomino, jerez (750ml)

el maestro sierra fino \$18/126
palomino, jerez (750ml)

callejuela manzanilla \$12/48
palomino, sanlúcar de barrameda (375ml)

el neto amontillado \$12
palomino, jerez

valdespino 'viejo c.p.' palo cortado \$18/90
palomino, jerez (500ml)

el maestro sierra 15 yr oloroso \$15/56

palomino, chipiona (375ml)

espumoso — sparkling

raventós 'blanc de blancs' \$17/72
2023 parellada/xarel.lo/macabeo, conca del riu anoia

petit albet brut rosé \$13/55
2023 pinot noir/garnacha, penedès

blanco — white

pazo señorans \$18/77
2023 albariño, rias baixas

martinsancho \$14/60
2022 verdejo, rueda

b.o.t. inicial blanc \$13/55
2023 xarel.lo/riesling/macabeo, penedès

bodegas muga blanco \$14/60
2024 viura/garnacha blanca/malvasia, rioja

rosa y naranja — rosé & orange

ameztoi 'rubentis' rose \$17/72
2024 hondarrabi zuri/hondarrabi beltza, txakolina

altolandon '4 pisos' amber \$15/64
2022 sauvignon blanc/granacha blanca/viognier, la mancha

tinto — red

dominio do bibei 'alalama' \$17/72
2021 mencía/branceliao, ribeira sacra

ultreia 'saint jacques' \$16/68
2020 mencía/bastardo/garnacha tintorera, Bierzo

granito de gredos \$16/68
2023 garnacha, viños de madrid

montecillo 'edición limitada' \$18/77
2019 tempranillo/glaciano, rioja

emilio moro \$17/72
2022 tempranillo, ribera del duero

casa gran del siurana 'crux' \$18/77
2020 carifena/garnacha/syrah, priorat

familia torres 'gran coronas' \$16/68
2020 cabernet sauvignon/tempranillo, penedès

aperitivos

apertifs

vermut — vermouth

make it a spritz! add cava \$3 add soda \$2
yzaguirre dry \$14

abxa blanco \$9
mata blanco reserva \$10

alma de trabanco \$15
yzaguirre rosé \$14

el bandarrra tinto \$8
partida creus muz rojo \$17

lacuesta tinto reserva \$18
mata tinto \$10

en grifo y botella

draft and bottles

sidra — cider

botanist & barrel 'cúrate cider' asheville \$10

trabanco 'sidra natural' asturias \$9

isastegi 'sagrada naturala' basque \$9
botanist & barrel 'cúrate' sur lees \$45

asheville (750 ml)

una caña — beer

estrella damm lager 5.4% barcelona \$6

estrella galicia '1906' helles bock 6.5% galicia \$6

burial 'lightgrinder' porter 5.8% asheville \$6

highland brewing cúrate blanca 4.8% asheville \$6

highland brewing avl ipa 6.5% asheville \$6

estrella damm 'daura' gf lager 5.4% barcelona \$6

sin alcohol — non-alcoholic

estrella galicia o.o galicia \$6

sierra nevada 'trail pass' ipa asheville \$6

untitled art 'juicy' ipa wisconsin \$6

dram cbd 'beauty bubbles' colorado \$8

vino cero cero — n/a wine

le naturel 'zero zero' blanco \$11/45

2023 garnacha blanca, navarra

le naturel 'zero zero' tinto \$11/45

2023 garnacha, navarra

refrescos — sodas

seasonal soda apple lemon \$5

fever tree sparkling ginger beer/ale, lemon, grapefruit \$3.50

sarilla sparkling black tea \$5

mexican coke \$4 diet coke \$3 fanta orange \$4

sobresada

after dinner

dulce vino — sweet wine

los bermejos dulce \$20/100
malvasia volcánica, lanzarote (500ml)

valdespino 'solera 1842' vos \$17/88
palomino fino/pedro ximénez, jerez (500ml)

césar florido 'dorado' \$13/49
moscatel, chipiona (375ml)

lustau 'east india' cream \$16/84
palomino fino/pedro ximénez, jerez

don px 'gran reserva' \$22
1999 pedro ximénez, montilla-moriles

el maestro sierra px \$15/56
pedro ximénez, jerez

olivares dulce \$16/80
2020 monastrell, jumilla (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

torres reserva 20 year \$20
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

atxa 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/trifasco \$8
espresso with preferred spirit, splash of steamed milk

spanish coffee \$10
espresso, spanish brandy, orange whipped cream