

coctéles

cocktails

clásicos — classics

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

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

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

torres manhattan \$15
torres brandy, red vermouth, white vermouth, bitters

pacharán cosmo \$16
vodka, pacharán, lime

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

temporada — seasonal

arisco español \$16
four roses, torres brandy, lemon, egg white

nueva leona \$16
reposado tequila, mezcal, vermut de sidra
px sherry, lime

vino caliente \$14
mulled wine, overproof rum, bourbon, allspice
(nut allergy)

baño en alcohol — spanish low abv

americano spritz \$15
abx rojo vermouth, campari, sparkling grapefruit

rebujito \$13
fino, sparkling lemon, mint

bamboo spritz \$15
red vermouth, palo cortado sherry, cointreau, soda

sin alcohol — non-alcoholic

g&t \$14
dños n/a gin, fever tree tonic, aromatics

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

sangría \$12
le naturel, 'zero zero' white or red wine, orange deo, citrus

notty toddy \$14
kentucky 75 n/a bourbon, cardamom syrup, lemon

sangría
la sueca red sangría \$9 glass/\$45 pitcher
garnacha, tempranillo, citrus, stone fruit,
red fruit, cinnamon, nectar

sparkling sangría \$11 glass/\$55 pitcher
perelada cava, cognac, gin, triple sec, seasonal fruit



copas de vino

wines by the glass

jerez seco — dry sherry
equipo navazos 'la bota no.115 de fino' \$16/118
jerez (750ml)

viña corales fino \$18/120
cádiz (750ml)

sacristía manzanilla \$21/79
santúcar de barrameda (375ml)

césar florido 'cruz del mar' amontillado \$15/58
chipiona (375ml)

lustau 'península' palo cortado \$11/77
jerez (750ml)

el maestro sierra 15 yr oloroso \$15/56
chipiona (375ml)

espumoso — sparkling
raventós 'blanc de blancs' \$16/68
2022 parellada blend, conca del riu anoya

femi bohigas rosat brut \$11/47
trepat/pinot noir, penedès

blanco — white

pazo señorans \$18/76
2022 albariño, rías baixas

martinsancho \$14/60
2021 verdejo, rueda

mesquida mora 'sincronía blanc' \$17/72
2023 chardonnay/giró ros/prensal/parellada, Mallorca

bodegas ontoñón 'vetiver' \$14/60
2020 viura, rioja

rosé y naranja — rosé & orange

bodegas muga rosé \$12/51
2022 garnacha/viura, rioja

kiki y juan 'naranja' \$15/64
2022 macabeu/sauvignon blanc, uvel, requena

tinto — red

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

granito del cadalso \$16/68
2022 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 'crux' \$18/77
2019 carifena/garnacha/syrah, priorat



aperitivos

apertifs

vermut — vermouth

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

yzaguirre dry \$14
○ atxa blanco \$10

meta blanco reserva \$10
alma de trabanco \$15

yzaguirre rosé \$14
○ el bandarra tinto \$8

lacuesta tinto reserva \$18
meta tinto reserva \$10

partida creus muz rojo \$17

en grifo y botella

draft and bottles

sidra — cider

○ **botanist & barrel 'cúrate cider'** asheville \$10
la lata 'sagardoa' sidra basque \$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

○ **estrella galicia '1906' helles bock** 6.5% galicia \$6
○ **highland brewing ipa** 5.5% asheville \$6

○ **burial 'tightgrinder' porter** 5.8% asheville \$6
○ **burial 'surf wax' ipa** 6.8% asheville \$6

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

sin alcohol — non-alcoholic

estrella galicia 0.0 galicia \$6

sierra nevada 'trail pass' ipa asheville \$6

untitled art ipa wisconsin \$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 spiced grapefruit \$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

olivares dulce \$16/80
2020 monastrell, jumilla (500ml)

la vinyeta 'sereno' generós sec \$14/70
2009 garnacha, empordà (500ml)

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

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

césar florido 'cruz del mar' cream \$14/54
palomino fino/moscatel, chipiona

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

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/trifasco \$8

espresso with preferred spirit, splash of steamed milk

spanish coffee \$10

espresso, spanish brandy, orange whipped cream

