

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

- 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)

bajo en alcohol — spanish low abv

- americano spritz** \$15
abxa rojo vermouth, campari, sparkling grapefruit

rebutijo \$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

valdespino 'inocente' fino \$9/63
palomino, jerez (750ml)

viña corrales fino \$18/120
palomino, cádiz (750ml)

sacristía manzanilla \$21/79
palomino, sanlúcar de barameda (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' \$16/68
2022 parellada blend, conca del riu anola

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

blanco — white

artomaña 'xarmant' \$12
2023 hondarrabi zuri/petit courbó, 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 corrio 'principia mathematica' \$18/78
2023 xarel·lo, penedès

rosé y naranja — rosé & orange

silice vitacultores 'rosado' \$17/72

2022 mencía/garnacha tintorer a/palomino, ribeira sacra

kiki y juan 'naranja' \$15/64
2022 macabeu/sauvignon blanc, títel roquera

tinto — red

utrela 'saint jacques' \$16/68
2020 mencía/bastardo/garnacha tintorer a, 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 cariñena/garnacha/syrah, priorat



aperitivos

apertifs

vermut — vermouth

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

yzaguirre dry \$14

o **atxa blanco** \$10

meta blanco reserva \$10

alma de trabanco \$15

yzaguirre rosé \$14

o **el bandarra tinto** \$8

lacuesta tinto reserva \$18

meta tinto reserva \$10

o **partida creus muz rojo** \$17

en grifo y botella

draft and bottles

sidra — cider

botanist & barrel 'cúrate cider' asheville \$9

o **isastegi 'sagarda naturala'** basque \$9

la lata 'sagarda' sidra basque \$10

o **trabanco 'sidra natural'** asturias \$9

botanist & barrel 'cúrate cider' sur lees \$45
asheville (750 ml)

una caña — beer

o **estrella damm lager** 5.4% barcelona \$6

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

o **highland brewing ipa** 6.5% asheville \$6

o **burial 'lightgrinder' porter** 5.8% 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

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

valdespino 'solera 1824' 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, 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

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/trifásico \$8

espresso with preferred spirit, splash of steamed milk

spanish coffee \$10

espresso, spanish brandy, orange whipped cream