

# 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

**paper plane** \$14  
four roses, el bandarra al fresco, mata tinto vermouth, lemon

**pacharán cosmo** \$16  
ashville vodka, abxa pacharán, cointreau, lime

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

### temporada — seasonal

**salida del sol** \$17  
reposado, aperol, abxa pacharán, benedictine, lime, peychaud's

**flor de jerez** \$14  
amontillado, velvet falemum, luxardo, demerara, lemon, angostura

**suelo y petalós** \$16  
dewar's, domaine de canton, cynar, hibiscus, pink peppercorn, lemon

### bajo en alcohol — spanish low abv

**verde spritz** \$15  
yzaguire dry vermouth, st. germain, cilantro, lime, soda

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

**rebujito** \$13  
fino, sparkling lemon, mint

### sin alcohol — non-alcoholic

**g&t** \$14  
dhos 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 oleo, citrus

**solo flores** \$12  
orange juice, lemon, sparkling grapefruit, piparra brine

### 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, cádziz (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** \$15/96  
palomino, chipiona (375ml)

### espumoso — sparkling

**raventós "blanc de blancs"** \$17/72  
2022 parellada/xarel·lo/macabeo, conca del riu anoya

**petit albet brut rosé** \$13/55  
2022 pinot noir/garnatxa, penedès

**blanco — white**

**artomaña "xarmant"** \$12  
2023 hondarabi zurri/petit courbu, bakolona

**columna** \$15/64  
2022 albariño, rias baixas

**martinsancho** \$14/60  
2021 verdejo, rueda

**mesquida mora "sincronia blanc"** \$17/72  
2023 chardonnay/giró ros/prensal/parellada, mallorca

**alemany y corrió "pricipia mathematica"** \$18/78  
2023 xarel·lo, penedès

### rosé y naranja — rosé & orange

**silice viticultores "rosado"** \$17/72  
2023 mendia/garnacha tintorerera/palomino/ribera de sora

**gulp hablo** \$15/64  
2023 verdejo blend, castilla la mancha

### tinto — red

**ultra "saint jacques"** \$15/68  
2020 mencia/bastardo/garnacha tintorerera, 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 sirana "crúor"** \$18/77  
2019 cariñena/garnacha/syrah, priorat

# aperitivos

## aperitifs

### vermut — vermouth

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

**yzaguire dry** \$14

**abxa blanco** \$10

**mata blanco reserva** \$10

**alma de trabanco** \$15

**yzaguire rosé** \$14

**el bandarra 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 "less is more"** ashville \$9

**isastegi "sagarda naturala"** basque \$9

**la lata "sagardoa"** sidra basque \$10

**trabanco "sidra natural"** asturias \$9

**botanist & barrel "cúrate cider" sur lees** \$45  
ashville (750 ml)

### una caña — beer

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

**highland brewing cúrate blanca** 4.8% ashville \$6

**highland brewing avt ipa** 6.5% ashville \$6

**burial "light grüner" porter** 5.8% ashville \$6

**estrella galicia "1906" helles bock** 6.5% galicia \$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** ashville \$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 ginger \$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 garnacha, empordà (500ml)

**los bernejos dulce** \$20/100  
malvasia volcánica, lanzarote (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  
moscotel, 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/brafisco** \$8  
espresso with preferred spirit, splash of steamed milk

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

