

cocktails

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clásicos — classics

aromatic g&t \$56
bcn gin, fever tree tonic, peychaud's bitters, aromatics

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

negroni \$16
mahon gin, mata tinto vermouth, campari
paper plane \$14
four roses, el bandarra al fresco, mata tinto vermouth, lemon

pacharán cosmo \$16
asheville vodka, atxa pacherán, cointreau, lime

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

temporada — seasonal

marea alta \$17
blanco tequila, palo cortado, atxa blanco, licor 43, lemon, tiki bitters

sucré de sandía \$15
cachaça, lustau east india, watermelon, lemongrass, lime, sherry infused watermelon rind

mora amarga \$16
four roses, amontillado, fernet branca, blackberry, sage, lime, candied sage leaf

bajo en alcohol — spanish low abv

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

sherry tonic \$14
amontillado, tonic, olives

tinto verano \$14
red wine, sparkling lemonade

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 moro \$12
kentucky 74 n/a bourbon, blackberry, sage, lime

sangría
la sueca red sangria \$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

bodegas tradición fino \$11/77
palomino, jerez (750ml)
la cigarrera manzanilla \$12/48
palomino, sanlúcar de barrameda (375ml)
césped florido "cruz del mar" amontillado \$15/55
palomino, chipiona (375ml)
lustau "península" palo cortado \$11/77
palomino, jerez (750ml)
el maestro sierra 15 yr oloroso \$15/55
palomino, chipiona (375ml)

espumoso — sparkling

raventós 'blanc de blancs' \$17/72
2022 parellada/xarel.lo/macabeo, conca del riu anoia
petit albat rosé \$13/55
2023 pinot noir/garnatxa, penedés

blanco — white

columna \$15/64
2023 albariño, rias baixas
martinsancho \$14/60
2022 verdejo, rueda
lubeni 'zuri' \$13/55
2024 viura/malvasia, rioja
b.r.o.t. inicial blanc \$13/55
2022 xarel.lo/nestling/macabeo, penedés
balduar 923 'cañada paris' \$17/72
2022 merseguera, valencia

rosé y naranja — rosé & orange

ameztoi 'rubentis' rose \$17/72
2024 horrandabi zuri/horrandabi beltza, txakolina
gulp hablo \$15/64
2023 verdejo/sauvignon blanc, castile-la mancha

tinto — red

ultreria 'saint jacques' \$25/68
2020 mencia/bastardo/garnacha tintorera, bierzo
granito de gredos \$16/68
2023 garnacha, viños de madrid
mesquida mora 'sincronia negre' \$12/60
2020 callet/mantonero blend, mallorca
montecillo 'edición limitada' \$18/77
2019 tempranillo/graciano, rioja
emilio moro \$17/72
2022 tempranillo, ribera del duero
casa gran del siurana 'cruor' \$18/77
2019 carinena/garnacha/syrah, priorat

aperitivos

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vermut — vermouth
make it a spritz! add cava \$3 add soda \$2
lustau dry \$13
atxa blanco \$10
mata blanco reserva \$10
alma de trabanco \$15
yzaguirre rosé \$14
el bandarra tinto \$8
casa mariol negre \$11
lacuesta tinto reserva \$18
partida creus muz rojo \$17

en grifo y botella

draft and bottles

sidra — cider

botanist & barrel 'curate cider' asheville \$10
trabanco 'sidra natural' asturias \$9
isastegi 'sagarda naturala' basque \$9
botanist & barrel 'curate' sur lees \$45
asheville (750 ml)

una caña — beer

estrella damm lager 5.4% barcelona \$6
highland brewing curate blanca 4.8% asheville \$6
highland brewing avl ipa 6.5% asheville \$6
burial 'lightgrinder' porter 5.8% asheville \$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 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 natural 'zero zero' blanco \$11/45
2023 garnacha blanca, navarra
le natural 'zero zero' tinto \$11/45
2023 garnacha, navarra

refrescos — sodas

seasonal soda watermelon lemongrass \$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

sobremesa

after dinner

dulce vino — sweet wine
la vinya 'sereno' generós sec \$14/70
2009 garnacha, emporda (500ml)

los bermejitos 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
césped florido 'cruz del mar' cream \$14/54
palomino fino/moscaté, chipiona

césped florido 'especial' \$13/49
moscaté, 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

atax 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/trifasico \$8
espresso with preferred spirit, splash of steamed milk

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