



## COCKTAILS

**LEÑA SANGRIA** garnacha, pear brandy, cocchi rosa pomegranate, lemon, soda **15**

**UGLY BOY** red wine, fernet jelinek, vermut rojo, cola, lemon **13**

**ÉL FUMA** piquillo infused tequila, mezcal, pamplemousse, braulio, honey, lime **15**

**COUNT RUGEN** bourbon, amaro lucano, amontillado cinnamon syrup, chocolate bitters **14**

**SPANISH ESPRESSO MARTINI** ketel one vodka, coffee liqueur, licor 43, spanish brandy, nitro cold brew, demerara **16**

## GIN TONICS

**LA CASA** mahon gin, fino sherry, citrus **16**

**SEASONAL FRUIT** gin mare, cranberry, thyme **16**

**CITRUS** gin, elderflower, kumquat cordial **16**

## BEER & CIDER

**STROH'S LAGER** can **5**

**MAHOU CINCO ESTRELLA** spanish lager **6**

**STILLWATER EXTRA DRY** sake style saison **9**

**DEDUES TOCATA ALE** spanish smoked ale **24**

**ST BERNARDUS CHRISTMAS ALE** belgian strong dark ale **11**

**ARTIFACT CIDER PROJECT SLOW DOWN (16oz)** macintosh craft cider **8**

**ISASTEGI SAGARDO NATURALA (24oz)** traditional basque cider **21**

## ALCOHOL FREE

**CASAMARA CLUB SUPERCLASICO** **10**

**ST. AGRESTIS PHONY NEGRONI** **10**

**ST. AGRESTIS AMARO FALSO** **10**

**TÖST SPARKLING WHITE -OR- ROSÉ** **8**

**UNTITLED ART ITALIAN PILSNER** **7**

## SODA / NA

**MAINE ROOT 'MEXICANE COLA'** sugar cane cola **5**

**CASAMARA CLUB** amaro inspired soda **6**

**VICHY CATALAN (1L)** sparkling water **8**

**ICED TEA** **5**

**LEMONADE** **5**

## BUBBLES

**VALDEORITE ROSADO** extremadura | garnacha | rose petal, refreshing citrus, long crisp finish **14/54**

**RAVENTOS BLANC DE BLANCS 2021** penedès | macabeo, xarel-lo, parellada, malvasia | vibrant citrus, floral, crisp mineral finish **17/65**

**RAVENTOS BLANC DE NIT 2021** penedès | macabeo, xarel-lo, parellada, monastrell | vibrant citrus, floral, crisp mineral finish **18/70**

## WHITE & ROSÉ

**AMEZTOI TXAKOLINA 2023** getariako | macabeo, xarel-lo, parellada | floral, refreshing citrus, long crisp finish **14/54**

**BOTANI O.V. MOSCATEL 2022** malaga | muscat de alexandria | ripe stone fruit, subtle nuttiness, mouthwatering acidity, silky finish **16/62**

**ANONIMAS OS DUNARES 2023** rias biaxis | albariño | fresh citrus, savory herb, saline, fruity/mineral finish **16/62**

**PARDEVALLES 2023** león | albarín | tropical fruit, citrus, crisp with lively acidity **16/62**

**VAL DO GALIR** valdeorras | godello | vibrant minerality, savory herb & citrus, well-integrated acidity **17/64**

**SIERRA CANTABRIA ROSADO 2023** rioja | viura, garnatxa, tempranillo | fresh red berries, aniseed, lively acid **15/58**

## RED

**CAN SUMOI 2022** penedès | sumoll, garnatxa | pronounced red fruit, balanced acid, mediterranean herb, lively finish **18/70**

**EL REFLEJO DE MIKAELA** ribera del júcar | bobal | intense red fruit, stony minerality, well structured acid, fine tannin **17/66**

**CLOS BERENGEUR "CLOS DE TAFALL" 2021** priorat | garnacha, cariñena, cabernet sauvignon, syrah | ripe fruit, balsamic & savory herb, cassis, cacao, black pepper **18/68**

**RAMIREZ DE LA PISCINA CRIANZA 2019** rioja | tempranillo | black currant, dried thyme, caramel, firm tannin, vanilla **15/58**

## VERMOUTH

available in 2oz/4oz pours

**LA CUESTA ROJO** haro | viura, airén | dried fruit, warm spice bitter orange **8/15**

**BRUNO MARINO ROSSO** casas de guijarro | viura | dried apricot, vanilla, smooth & bittersweet **10/19**

**LA CUESTA RESERVA** haro | viura | dried figs, roasted nuts, vanilla & caramel **10/19**

**LUSTAU VERMUT BLANCO** jerez | palomino, moscatel | floral, citrusy, herbaceous. clean and bitter finish **10/19**

## SHERRY

available in 2oz/4oz pours

**VALDESPINO INOCENTE** jerez | fino | toasted almond, green apple, subtle salinity **6/12**

**LA CIGARRERA** san lucar | manzanilla | olive brine, chamomile, butterscotch **6/12**

**LUSTAU ALMACENISTA** jerez | palo cortado | toasted almond, dried apricot, hint of dark chocolate **15/30**

**CESAR FLORIDO** jerez | amontillado | toasted nuts, dried fruit, roasted toffee **8/16**

**CESAR FLORIDO** jerez | oloroso | raisin, toffee, lingering salinity **8/16**

**MANUEL ARAGÓN LOS CUATROS** jerez | moscatel | orange blossom, honeysuckle, citrus, dried apricot, prunes, bitter finish **9/17**

**GUTIERREZ COLOSIA** el puerto de santa maria, cadiz | pedro ximenez | dried figs, molasses, candied fruit, cocoa **10/19**