

WINES BY THE GLASS

Sparkling		
NV	Mercat Cava Brut Reserva (Penedes) <i>Green apple, pear and quince</i>	10
NV	Cordinu Pinot Noir Brut Rose (Penedes) <i>Ripe raspberries with lingering finish</i>	10
NV	Flare Moscatel (Valencia) <i>Stone fruits and honeysuckle</i>	9
White		
10	Dominio de Eguren "Protocolo" Airen (Tierra de Castilla) <i>A light, herbaceous table wine</i>	5
10	Lagar de Cervera Albarino (Rias Baixes) <i>Crisp, dry white, a favorite on the Galician coast of Spain</i>	10
10	Celler Pinol "Ludovicus" Garnacha Blanca (Terra Alta) <i>Ripe white peach and apricot</i>	8
10	Bodegas Protos Verdejo (Rueda) <i>Bright tropical flavors of pineapple and papaya</i>	9
10	Va del Sil Montonovo Godello (Valdeorras) [∞] <i>Great acid, minerality and body; a food lover's wine</i>	10
09	Montjardin Chardonnay (Navarra) <i>Citrus with pineapple and vanilla</i>	11
Rose		
10	Vina Salamanca Tempranillo Blend (Castila y Leon) <i>Rich red berries, perfect cold weather rose</i>	9
Red		
08	Bodegas Veraz "Veraz" Garnacha (Campo de Borja) <i>Bright red and black cherries</i>	5
09	Olivares "Altos de la Hoya" Monastrell (Jumilla) ☼	8
09	Celler Pinol "Ludovicus" Syrah Blend (Terra Alta) ☼	7
09	Avaniel Tempranillo (Ribera del Duero) <i>Smooth with light spice and strawberries</i>	9
09	Cal Blanca Tinto del Toro (Toro) <i>A beautifully structured red with balanced tannins and fruit</i>	12
09	Bodegas Scala Dei Grenache/Cabernet Sauvignon (Priorat)☼	11
	<i>Silky red berries balanced by great minerality</i>	

Special Pour \$14

2005 Coto de Imaz **Reserva Tempranillo** (Rioja)
Predominantly Tempranillo with some Graciano, aged for 18 months
in new American oak. Dark ruby red, with a nose of cedar,
rose petal, cherry and casis

SHERRY

By The Glass

Tio Pepe Fino <i>Fresh and briny</i>	5
Equipo Navazos Fino <i>A very rare and delicate fino</i>	10
Bodegas Barbadillo Solear Manzanilla <i>Dry and yeasty with a saline finish</i>	5
Lustau "Don Nuno" Dry Oloroso <i>Aroma of rich bitter chocolate and roasted chestnuts</i>	5
Lustau "Escuadrilla" Rare Amontillado <i>Sharp bouquet of walnuts and caramel</i>	5

By The Half Bottle

Bodegas Grant "La Garrocha" Fino <i>Dry with fresh ocean aromas and a complex floral finish</i>	27
La Cigarrera Manzanilla <i>Dry, crisp aperitif with a nutty finish</i>	18
El Maestro Sierra Amontillado <i>Full and dry with a complex finish of dried fruits</i>	40
Bodegas Grant "La Garrocha" Amontillado <i>Dry and delicate with aromas of sweet roasted nuts</i>	27
Guitierrez Colosia "Sangre y Trabajadero" Oloroso <i>Rich and nutty with toasted oak</i>	25

☼ wineries using sustainable farming practices

∞ wineries using biodynamic farming practices

COCKTAILS

SPANIARDS \$8

Calimocho / Red wine and coke
Tinto De Verano / Red wine and lemon-lime soda
Rebujito / Fino sherry and lemon-lime soda
Madrilenos / A wine glass of gin with a side of Fever tree tonic

SPARKLERS \$10

Cava Cocktail / Yellow Chartruese, grapefruit bitters
La Espuma / Aperol, agave, egg white, cava **
Sherry Julep / Pale cream sherry, mint, cava
Applejack Punch / Applejack, maple syrup, lemon

ORIGINALS \$11

Perro Picante / Hendrick's Gin, grapefruit, spicy pepper
Cabana Boy / Canton Ginger, spiced rum, pineapple
Saicar / Spanish brandy, tequila, sour, sugar-salt rim
Nantucket Mule / Bully Boy vodka, cranberries, ginger
La Granada / Russian Standard vodka, pomegranite
Maracuya / Tangerine and passion fruit caipirinha
Verdad y Amor / Toro's Hibiscus tequila, ginger, lime
The Gypsy / Death's Door gin, Yellow Chartruese, St. Germain
La Manzana / Makers mark, spiced apple, amontillado sherry
The Pink Poodle / Cachaca, grenadine, citrus, egg white **
Honey Badger / Death's Door White Whisky, Aperol, honey
Sanguinello Hi-Ball / Aperol, St. Germain, gin, blood orange
The Bartlett / Applejack, housemade pear shrub

CLASSICS \$10

Ward 8 / Old overholt Rye, lemon, orange, grenadine
Pisco Sour / Pisco Bauza, sour mix, egg white **
Contessa II / Death's Door gin, Aperol, fino sherry
Don Quixote / Spanish brandy & vermouth with coffee bitters

MADEIRA

Beautiful and complex fortified wines from the Island of Madiera
Glass \$8 ~ Flight of three \$20

Charleston Sercial, Savannah Verdelho, Boston Bual
New York Malmsey, New Orleans Terrantez

Older Rare Vintage Maderia
Glass \$35 ~ Flight of three \$100

1978 Barbeito Sercial

1981 D'Oliveiras Verdelho

1977 D'Oliveiras Boal

BOTTLED BEER & CIDER

Moritz , Lager, Barcelona	6
Sam Adams , Boston Lager, Boston	5
Amstel Light , Lager, Holland	5
21st Amendment Fireside Chat , Winter Ale, California	6
Avery "White Rascal" Belgian White, Colorado	7
Weyerbacher , Belgain Style Golden Ale, Pennsylvania	7
Reading , Lager, Pennsylvania	4
Narragansett , Porter, Rhode Island	4
Dark Horse Brewing Black Bier Ale, Michigan	6
Shmaltz He'Brew Bittersweet Lenny's R.I.P.A.	9
Double IPA with Rye Malt, New York	
Buckler , Non-Alcoholic, Netherlands	3
iSastegi Natural Cider, Basque, half bottle	10
Trabanco Natural Cider, Asturias (750ml)	15
J.K.'s Scrumpy Organic Cider, Michigan (750ml)	14

Maine Root Sodas \$4

Sarsaparilla, Mandarin Orange or Blueberry

** consuming raw eggs may increase your risk for food borne illness