



## SIGNATURE COCKTAILS

### AGUA DE VALENCIA

cava, bauchant and freshly muddled oranges. served on the rocks.

### SPANISH SIDECAR

brandy, gran gala, lemon juice, cardamom syrup. stirred served neat.

### CORDOBESA

mezcal, lime juice, caramelized pineapple blended smooth. rimmed with smoked paprika.

### MADRID MULE

vodka, white sangria, ginger beer, soda. served on the rocks.

### PORTO JULEP

muddled mint, tawny port, brandy, rum. served neat.

### SPANISH MARGARITA

tequila, white sangria, fresh lime, rimmed with salt. served on the rocks.

### PALOMITA

tequila, grapefruit, white sangria, rimmed with salt.

### TINTO DE VERANO

port wine, red wine, grapefruit, soda. rimmed with sugar and served iced.

### KALIMOTXA

red sangria, Coca-Cola. served iced.

## SANGRIAS

### ROJA

red wine, strawberry, peach, apple, citrus

### BLANCA

white wine, apple, tropical fruit, citrus

## ESPRESSO COCKTAILS

### COCTEL JEREZ

espresso, licor 43, pedro ximenez sherry, shaken served cold.

### CAFÉ MADRILEÑO

espresso, pedro ximenez sherry, frangelico, almond cream layered served warm

### CAFÉ CATALAN

espresso, brandy, rum, crema catalana served hot.

### CAFÉ GODIVA

espresso, brandy, godiva liquor, mulled spice cream served hot or cold, topped with whipped cream and sprinkled with nutmeg and cocoa.

## DRAFT BEER

CAÑA (8OZ) \$2.50 14OZ \$4.75

estrella damm

dos equis XX

modelo

## BOTTLED BEER

### DOMESTIC

budlite, michelob ultra, miller lite

### IMPORT

modelo, indio, corona, victoria

### ESTRELLA DAURA GLUTEN FREE

Damm S.A Barcelona, Spain STYLE: Euro Pale Lager ABV: 5.40%

First beer in Spain to guarantee a gluten content below 3.

### ESTRELLA DAMM

Damm S.A Barcelona, Spain STYLE: Euro Pale Lager ABV:4.60%

made with rice, this spanish clean and refreshing beer has fresh tasting hops and cereal notes. A good easy drinking choice!

### ODELL IPA (world class)

Odell Brewing Company Fort Collins CO

STYLE: American IPA ABV: 7.00%

this beer pushes the envelope for what an IPA is supposed to taste like. Upon tasting there is the bitterness that one hopes and dreams of but it is quickly replaced by sweetness, citrus, and an almost rye taste.

### LEFT HAND HARD WIRED

Left Hand Brewing Company Longmont, CO

STYLE: American Porter

ABV: 6.00%

The taste of fresh brewed coffee dominates, with a touch of milk and sweetness to cut in to the bitterness; it's honestly just the beer version of iced coffee. As it warms chocolate and toffee flavors start to come out

### POLESTAR PILSNER

Left Hand Brewing Company Longmont, CO

STYLE: German Pilsner ABV: 5.50%

light, crisp, and elegant, a pilsner can be a test of brewing prowess and this one is well balanced with a light sweetness, a touch of wheat and a slight hoppy touch.

### LINDEMAN'S CASSIS (black currant)

Lindemans Belgium STYLE:Lambic-Fruit

ABV: 2.5-4.0% More sparkling wine-like than beer. For a fruit beer it is more fruit than anything else, but not too sweet in any way.

## GIN

### THE BOTANIST

HENDRICKS

## BOURBON, RYES, & OTHER WHISKIES

### WHISTLE PIG RYE

FOUR ROSES

JACK DANIELS

MAKERS MARK

## VODKA

BELVEDERE

GREY GOOSE

ABSOLUT

TITOS

## TEQUILA

PATRON SILVER

DON JULIO REPOSADO

JOSE CUERVO RESERVA LA FAMILIA

DON JULIO 1942

DON JULIO 70 ANNIVERSARY

## SCOTCH

JOHNNIE WALKER BLACK  
BUCHANAN'S 12  
BUCHANAN'S 18  
MACALLAN 12

## COGNAC

HENNESSEY XO  
REMY MARTIN XO EXCELLENCE  
REMY MARTIN VSOP  
LOUIS XIII

## BRANDY DE JEREZ

### CARDENAL MENDOZA

this unique spanish brandy is aged in a solera made from casks that previously held fine pedro ximenez and oloroso sherries, imparting an incredible richness and complexity.

### CARLOS 1

6th generation family-run business. Aged around 10 years using solera system in American oak barrels previously used to age amontillado and oloroso sherry.

### GRAN DUQUE D ALBA

the boldest of Spain's brandies de jerez. It possesses richness and smoothness you'd expect from a gran reserva, but with a powerful spicy side.

### MAGNO BRANDY

acknowledged as the king of spanish "jerez" and made from the osborne estate's best grapes. It is produced exclusively with distilled spirit of wine and aged by the "solera" system in american oak butts wich have previously been seasoned with sherry.

### TORRES 10

produced for generations and made exclusively from the traditional catalan grape varieties, xarello, macabeo and parellada, aged in their famous family cellars in hand made american oak barrels, using the spanish solera system.

### TORRES JAIME I

in homage to the figure of Antonio Gaudi and his innovative spirit, the House Torres created this noble 30 yr old brandy, which carries the founder's name Jaime. The bottle, in adaption of a detail of the 'Pedrera' was designed by the architect Tanaka.

## JEREZ - SHERRY

### LOS INFANTES ORLEANS BORBON MANZANILLA

palomino grape variety from the bodegas borbon in the cadiz province of sanlucar de barrameda. this is a bone-dry sherry.

### VALDESPINO MANZANILLA DELICIOSA 'EN RAMA'

intense aromas on the nose with pronounced nutty and mineral flavors

### HIDALGO LA GITANA MANZANILLA SHERRY

best selling manzanilla in the world. The gypsy woman on the label is an homage to a bar in malaga run by a gypsy.

### LUSTAU SHERRY PALO CORTADO PENINSULA

a dry, crisp, full-throttle, intense sherry offering incredibly complex, nutty aromas. falls between the Amontillado and the more oxidized, heavier Oloroso.

### CASTILLA SHERRY PALO CORTADO

riveting dry wine that boasts an intensity that in no way comes at the cost of the wine's finesse and breeding.

### LUSTAU SHERRY OLOROSO DRY DON NUNO

aged in american oak casks for 12 years, this dry oloroso offers appetizing aromas of pecan, walnut and fig, infused with a touch of smoke.

### LUSTAU SHERRY CREAM DELUXE CAPATAZ ANDRES

the 'crème de la crème' of cream sherries made with palomino and pedro ximenez grapes.

### VALDESPINO PEDRO XIMENEZ 'EL CANDADO'

produced from sun-dried pedro ximenez grapes for two weeks, and aged in a solera for an average of 8-10 years.

### LUSTAU SHERRY PEDRO XIMENEZ

delivers the weight you expect from a PX, but slightly fresher. Walnut, brown bread, ginger, ganache and turkish coffee notes. Features good energy through the finish to match the mouthcoating feel.

### CASTILLA SHERRY PEDRO XIMENEZ

created with at least 85% of the grape variety with the same name. intensely sweet.

## PORT

### QUINTA DE LA ROSA '08 PORT LBV

hazelnut, spice and dark chocolate in this crisp yet plush tawny, whose lively finish of citrus peel shows hints of smoke.

### QUINTA DE LA ROSA 10YR 'TONEL 12'

this ten year old tawny is a blend of fine old ports matured in a small oak casks. it is a rich and elegant blend with wonderful aromas. On the palate it is complex with powerful dried fruit, a nutty make up and a long pleasing finish

### QUINTA DE LA ROSA 20YR TAWNY

a beautiful golden color with a great richness and aromatic complexity notably of almond and spice. The 20 year old has a seductive texture with dry fruits and liqueur flavors.

### PINTO LAGRIMA WHITE PORTO

the sweetest of all casa ramos pinto ports with sufficient strength and flavor to harmonize its sweet and fruity flavors.

## VERMOUTH

### WHITE

#### LOUIS/ DRESSNER

a blend of dry moscato and cortese, another typical white grape of piedmont. This mixture gives a great balance between acidity and flavor. The mixture of herbs and spices is very complex, dominated by herbs such as thyme, marjoram, basil, oregano that provide fresh and aromatic notes.

### RED

#### CHINATO

particularly bitter ingredients like chinese rabarbaro and ginseng and the aromatic component comes from spices and herbs like cinammon, cloves, cardamom, coriander, and bay leaf. Perfectly balanced ratio between sugar, alcohol and aromatic extract content.

### AMERICANO

a wine with an intense, dry fragrance with the right body and not particularly tannic. Like all vermouths, the extract contains absinthe but in order to transform into an americano it integrates the herbs at its base with other more bitter ones,

### CARPANO ANTICO

this dark, mysterious vermouth is rich, complex and layered, boasting aromas of mint and other herbs, plums and figs, reminiscent of Madeira. The rich flavors are hard to pin down: cocoa, red wine, almonds, bitter marmalade, hints of spice and toffee all play across the palate, finishing with a bracing bitter edge.

