

Beer and Cider

Draft

Columbus Brewing Company IPA

Estrella Damm Barcelona Lager

Four String Brass Knuckle Pale Ale

Seventh Son Brewery - Rotating Selection

Wolf's Ridge Brewery - Seasonal Selection

Weihenstephaner Hefe Weiss

Import

Buckler, NA

Heineken

La Chouffe McChouffe Belgian Brown Ale

Pilsner Urquell

Wells Banana Bread Beer



Craft

5 Rabbits 5 Lizards Lime-Herb Witbier

Dogfish Head 60 Minute IPA

Great Divide Scotch Ale

Left Hand Milk Stout

Original Sin Cider

New Belgium Fat Tire Amber Ale

North Coast Old Rasputin Russian
Imperial Stout

North Coast Scrimshaw Pilsner

Rivertown Roebling Imperial Porter

Sideswipe Coop Looter Saison 22oz.

Sideswipe Elegant Hoodlum Smoked Stout
22oz.

Two Brothers Domaine DuPage

Wolf's Ridge Daybreak Coffee-Vanilla Ale

Wolf's Ridge Howling Moon IPA

Domestic

Miller Lite



Barcelona Cocktails

Aviation

Vim and Petal gin, Luxardo maraschino liqueur, crème de violette, squeeze of fresh lemon juice; served up

Barcelona Manhattan

House-made blackberry-maple infused Woodford Reserve bourbon, Miro Vermut de Reus rojo, Angostura bitters; served up or on the rocks with a brandied cherry

Barcelona Sidecar

Torres 10 year old Spanish brandy, Spanish Licor 43, splash of sour; served up with an orange slice

Cactus Juice Cocktail

Patrón añejo tequila, Drambuie, muddled lemon and sugar cube; served on the rocks

Caipirinha

Leblon cachaça, muddled limes, simple syrup, soda

Citrus Pixie

Belvedere vodka, crème de pamplemousse rose, Dolin Genepy des Alpes; up with a mint leaf

Corpse Reviver #2

Bombay Sapphire Gin, Cointreau, Lillet blanc, lemon juice, absinthe rinse; up with an orange slice

Don Corleone

Don Ciccio & Figli Concerto espresso liqueur, Campari, Miro Vermut de Reus rojo, simple syrup and a float of club soda; on the rocks with an orange

Don Juan

Don Pancho 8 year old rum, Domaine de Canton ginger liqueur, lemon and orange juices, Angostura aromatic bitters; served up with a twist

French Pear

Grey Goose pear vodka, Giffard Wild Elderflower liqueur, Poema cava; served up with a sugared rim

Gentlemen's Agreement

Gentleman Jack Tennessee whiskey, Cointreau, Miro Vermut de Reus extra seco; served up with an orange

Ibiza

The Botanist Islay gin, Carpano Antica vermouth, Grand Poppy aperitivo; served up with an orange slice

Margarita Rosa

Patrón silver tequila, Patrón Citrónge, fresh lime, simple syrup, float of Vina Borgia Garnacha; up with a lime

The Milan Amalgamation

Fernet Branca, Bombay Sapphire gin, crème de mure blackberry liqueur, orgeat; on the rocks with an orange

The Millionaire

Mt. Gay Black Barrel rum, Heering cherry liqueur, Campari, and lime juice; served up with a lime

Modernista

Boulard calvados VSOP, Gentleman Jack whiskey, Grand Marnier liqueur, Peychaud's aromatic bitters; up with an orange

Featured Liquor

Nolet Blue

Nolet's Silver Dutch gin, blueberry purée, float of Poema cava; up with a twist

Peachtree

Belvedere peach vodka, OYO honey-vanilla vodka, splash of orange juice, float of Poema rosé cava; served up

Pura Vida

El Jimador tequila, honey syrup, grapefruit juice, and a splash of club soda; on the rocks with a rosemary salt rim

Quetzal

Patrón silver tequila, yellow Chartreuse, grapefruit bitters, and splashes of lime and orange juices; served up with a lime

Vagabond

Old Forester bourbon, Irish Mist liqueur, Campari, orange bitters; on the rocks

Vieux Carré

Woodford Rye whiskey, Rémy Martin VSOP Cognac, Miro Vermut de Reus rojo, Benedictine, Peychaud's and Angostura bitters; up or on the rocks with a cherry

Wild Honeysuckle

Jack Daniels Tennessee Honey, Giffard Wild Elderflower liqueur, sweet and sour, Spanish Cava; served in a Champagne flute, with a lemon twist

White Negroni

Watershed Four Peel gin, Lillet blanc, and Suze gentian liqueur; on the rocks with an orange

Witch Doctor

House-made vanilla-fig infused Zaya 12 year old rum, Bar Keep Baked Apple bitters, ginger beer; on the rocks



**Fine apple brandy from Normandy.
Delicious neat, on the rocks, or...**

The Pom d'Amor

Boulard Calvados VSOP, Jack Daniels rye, muddled sugar, absinthe rinse, Peychaud's and Angostura bitters; chilled, neat, with a lemon twist

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