

## Beer and Cider

### Draft

Columbus Brewing Company IPA \$7

Estrella Galicia Lager \$7

Pretentious Barrel House Sour- Changing Selection  
(10 oz.) \$7

Seventh Son Brewery - Changing Selection \$7

Wolf's Ridge Brewery - Changing Selection \$7

Weihenstephaner Hefe Weiss \$7

### Import Bottles

Buckler, NA \$5

Heineken \$6

La Chouffe McChouffe Belgian Brown Ale \$10

Pilsner Urquell \$6

Wells Banana Bread Beer \$8



### Craft Bottles and Cans

Dogfish Head 60 Minute IPA \$7

Left Hand Milk Stout \$6

New Belgium Fat Tire Amber Ale \$5

North Coast Old Rasputin Russian Imperial Stout \$8

Original Sin Black Widow Cider \$6

North Coast Scrimshaw Pilsner \$6

Wolf's Ridge Daybreak Coffee-Vanilla Ale \$6

Wolf's Ridge Fury Brand Cherry-Vanilla  
Berliner Weisse \$11

### Domestic Bottles

Miller Lite \$4



*barcelona*  
restaurant & bar

# Barcelona Cocktails

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## The Argyle

Knob Creek rye, Aperol, Galliano, Angostura bitters;  
on the rocks with orange  
\$13

## Aviation

Vim and Petal gin, Luxardo maraschino liqueur,  
crème de violette, squeeze of fresh lemon juice;  
up with lemon  
\$12

## Barcelona Manhattan

House-made blackberry-maple infused Woodford  
Reserve bourbon, vermouth, Angostura bitters; up  
or on the rocks with a cherry  
\$13

## Caipirinha

Leblon cachaça, fresh muddled limes, simple syrup,  
club soda; on the rocks with lime  
\$10

## Corpse Reviver #2

Bombay Sapphire Gin, Cointreau, Lillet blanc,  
lemon juice, absinthe rinse;  
up with orange  
\$13

## La Diabla

House-made pineapple-habanero infused El  
Jimador tequila, Cointreau, pineapple juice,  
Bittermens Hellfire habanero shrub, Tajín rim;  
up with lime  
\$13

## Don Juan

Don Pancho 8 year old rum, Domain de Canton  
ginger liqueur, orange and lemon juices, Angostura  
bitters; up with a twist  
\$14

## French Pear

Grey Goose pear vodka, Giffard Wild Elderflower  
liqueur, Poema cava; up with a sugared rim  
\$12

## Fresh 75

House-made cucumber-Granny Smith apple infused  
Bombay Sapphire gin, fresh lemon juice, simple  
syrup, Poema cava; flute with a lemon twist  
\$14

## Glass Menagerie

Woodford Rye, Pasubio vino amaro, Earl Grey tea;  
served up with an expressed lemon twist  
\$14

## Gold Rush

Maker's Mark bourbon, sour, honey simple syrup,  
orange bitters; rocks with orange  
\$12

## The Green Thumb

Nolet gin, Suze gentian liqueur, lemon juice, simple  
syrup, Fee Brothers rhubarb bitters;  
on the rocks with a twist  
\$13

## Kilted Donkey

Dewar's white label Scotch, splash Aperol, house-  
made sour, ginger beer; on the rocks with orange  
\$11

## Margarita Rosa

Patrón silver tequila, Patrón Citrónge, lime, simple  
syrup, float of Vina Borgia Garnacha; up with lime  
\$15

## Midsummer Night's Dream

OYO Honey-Vanilla vodka, crème de violet, blue  
curacao, Poema cava; Champagne flute with a twist  
\$12

## Miranda Fizz

Rothman & Winter's apricot eau de vie, lemon  
juice, honey syrup, Peychaud's aromatic bitters,  
Poema cava; Champagne flute with a twist  
\$11

## Night at the Drive-In

Belvedere vodka, cherry Heering, Noble Cut  
Limecello, Shrub & Co. red grapefruit shrub;  
up with a lime  
\$14

## Featured Liquor

### Pegasus

John Barr reserve blended Scotch whisky, Grey Goose La Poire, honey syrup, Bittermen's Burlesque bitters; neat  
\$13

### Pura Vida

Illegal reposado mezcal, honey syrup, grapefruit juice, and a splash of club soda;  
on the rocks with a rosemary salt rim  
\$15

### Quetzal

Patrón silver tequila, yellow Chartreuse, Bittermen's hopped grapefruit bitters, orange and lime juices; up with a lime  
\$14

### Salty Poodle

Belvedere vodka, Giffard elderflower liqueur, crème de pamplemousse, sour; on the rocks with a salt rim and lime  
\$13

### The Sedona

Patrón reposado tequila, Lillet blanc, Shrub & Co. Yucatán honey shrub; served up with expressed orange peel  
\$15

### Smokin' Sour

High West Campfire whiskey, muddled lemons, honey syrup, club soda; rocks  
\$13

### Super Nova

Watershed Four Peel gin, crème de pamplemousse rose, blueberry puree, a float of Weinsthephaner hefe weiss; rocks  
\$11

### Vieux Carré

Woodford Rye whiskey, Hennessy VS Cognac, Miro Vermut de Reus rojo, Benedictine, Peychaud's and Angostura bitters; up or rocks with a cherry  
\$15



### Summer Sazaerc

Don Q Gran Añejo rum, Ancho Reyes chile liqueur, muddled sugar, Bittermens mole bitters; chilled and neat in a Galliano rinsed rocks glass with a twist  
\$13