

Beer and Cider

Draft

Columbus Brewing Company Citra Noel \$7

Estrella Galicia Lager \$7

Seventh Son Brewery - Changing Selection \$7

Wolf's Ridge Brewery - Changing Selection \$7

Wolf's Ridge Dire Wolf Stout (10 oz.) \$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 Sour \$11

Domestic Bottles

Miller Lite \$4



Barcelona Cocktails

Apple of My Eye

Boulard Calvados, Carpano Antica sweet vermouth,
Nux Alpina nocino liqueur; up with a cherry
\$15

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 Bonfire

High West Campfire whiskey, Knob Creek smoked
maple Bourbon, sweet vermouth;
on the rocks with a cherry
\$14

Barcelona Manhattan

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

Bijou

Nolet's Silver gin, Carpano Antica sweet vermouth,
green Chartreuse, Angostura orange bitters; up
with orange
\$14

The Blushing Bride

House-made rose infused Belvedere vodka,
rosemary simple syrup, house-made sour,
Benedictine, rosé Cava float; up
\$13

Briar Patch

Tullamore Dew Irish whiskey, crème de mure,
honey syrup, lemon juice;
on the rocks with blackberries
\$13

Café Domenico

Kirk & Sweeney 12 year old rum, Gran Marnier
liqueur, Don Ciccio & Figli Concerto;
on the rocks with orange
\$13

Caribbean Sazerac

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

Corpse Reviver #2

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

Fizzy Lifting Drink

Dolin Genepy Le Chamois Liqueur Des Alpes, Noble
Cut limecello, Poema Cava; Champagne flute
\$11

French Pear

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

Glass Menagerie

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

Kilted Donkey

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

L.A. Confidential

Watershed Bourbon-barrel gin, Carpano Antica
Sweet vermouth, Grand Poppy, maple simple
syrup, Suze nutmeg-anise bitters; chilled neat in a
rocks glass with cherries
\$14

Margarita Rosa

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

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

Pegasus

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

Salty Poodle

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

Scott²

OYO Stonefruit vodka, Campari, Luxardo Maraschino syrup; up with a cherry
\$13

The Sedona

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

Tears of the Matador

Illegal reposado Mezcal, Drambuie, Suze nutmeg-anise bitters, splash of orange juice; up with orange
\$15

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

Featured Liquor



Black Manhattan

Michter's Kentucky Straight Bourbon, Nux Alpina nocino liqueur, Angostura aromatic bitters; up or on the rocks with a cherry
\$14