

## Beer and Cider

### Draft

Columbus Brewing Company IPA \$7

Estrella Galicia Lager \$7

Seventh Son Brewery - Changing Selection \$7

Weihenstephaner Hefe Weiss \$7

Wolf's Ridge Brewery - Changing Selection \$7

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

Left Hand Milk Stout \$6

New Belgium Fat Tire Amber Ale \$5

North Coast Old Rasputin Russian Imperial Stout \$8

North Coast Scrimshaw Pilsner \$6

Original Sin Black Widow Cider \$6

Seventh Son Scientist IPA \$7

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

Wolf's Ridge Sour - Changing Selection (16oz.) \$11

### Domestic Bottles

Miller Lite \$4



*barcelona*  
restaurant & bar

# Barcelona Cocktails

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## Amity Island

Zaya 12 year rum, Licor 43, Ancho Reyes chile liqueur, Bittermens' mole bitters, splash of pineapple juice; up with a cherry

\$14.00

## The Argyle

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

\$13

## Barcelona Manhattan

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

\$13

## Briar Patch

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

\$13

## Cactus Juice Cocktail

Patrón anejo tequila, Drambuie, muddled sugar and lemon; on the rocks with lemon

\$13.50

## Caipirinha

Leblon cachaça, muddled lime and simple syrup, club soda; on the rocks with lime

\$10

## Corpse Reviver #2

Bombay Sapphire gin, Cointreau, Lillet Blanc, fresh lemon juice, absinthe rinse; up with orange

\$13

## French Manhattan

Hennessy VS cognac, Carpano Antica sweet vermouth, Gran Marnier, Angostura bitters; up or on the rocks with a cherry

\$15

## 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; Champagne flute with a twist

\$12

## Garibaldi Sbagliato

Hendrick's gin, Campari, grapefruit juice, Poema cava; on the rocks with orange

\$12.50

## Kilted Donkey

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

\$11

## L.A. Confidential

Watershed Bourbon-barrel gin, Carpano Antica sweet vermouth, Grand Poppy, maple simple syrup, Peychaud's bitters; chilled neat in a rocks glass with cherries

\$14

## La Diabla

House-made habanero pepper-pineapple infused El Jimador blanco tequila, Cointreau, Bittermens' Hellfire habanero shrub, splash of pineapple juice; up with lime

\$14

## Midsummer Night's Dream

OYO Honey-Vanilla vodka, Rothman & Winter's Crème de Violette, Giffard Blue Curacao, Poema cava; Champagne flute with a twist

\$12

## The Millionaire

Zaya 12 year rum, Heering cherry liqueur, Campari, fresh lime juice; up with lime

\$13.50

### **Miranda Fizz**

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

### **Orchard Cocktail**

OYO Stonefruit vodka, fresh lemon juice,  
Bittermens' Burlesque bitters, Luxardo Maraschino  
syrup; up with a cherry  
\$12.50

### **Pura Vida**

Illegal reposado mezcal, honey syrup, grapefruit  
juice, club soda; on the rocks with a rosemary salt  
rim  
\$15.00

### **Quetzal**

Patrón silver tequila, yellow Chartreuse,  
Bittermens' Hopped Grapefruit bitters, orange  
juice, splash of fresh lime juice; up with lime  
\$14

### **Salty Poodle**

Belvedere vodka, Giffard Wild Elderflower liqueur,  
crème de pamplemousse, house-made sour mix;  
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 orange  
\$15

### **The Sicilian**

Woodford Reserve rye, Averna, B&B, Angostura  
and Bar Keep Fennel bitters; up with an orange and  
cherry flag  
\$15

### **Supernova**

Watershed Four Peel gin, crème de pamplemousse,  
blueberry puree, float of Weihenstephaner Hefe  
Weiss; on the rocks with lemon  
\$11

## *Featured Liquor*



### **Head, Shoulders, Bees & Toes**

Watershed Guild chamomile-flavored gin, fresh  
lemon juice, honey syrup, Bar Keep Lavender  
bitters; up with lemon  
\$13