

Beer and Cider

Draft

Estrella Damm Lager \$7

Half Baked Brew HIGHpa Hazy IPA \$10

Jackie O's Brewery - Changing Selection \$9

Rhinegeist Truth IPA \$7

Weihenstephaner Hefe Weiss \$7

Wolf's Ridge Brewery - Changing Selection \$9

Import Bottles

Clausthaler Dry Hopped, NA \$5

Corona Light \$5

La Chouffe Belgian Blonde Ale \$10

Mc Chouffe Belgian Brown Ale \$10

Wells Banana Bread Beer \$8



Craft Bottles and Cans

3 Floyds Zombie Dust Pale Ale \$8

North Coast Old Rasputin Russian Imperial Stout \$8

North Coast Scrimshaw Pilsner \$6

Original Sin Black Widow Cider \$6

Rhinegeist Cheetah Lager \$6

Rhinegeist Zappy Hard Cider \$6

Stone IPA \$7

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

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



barcelona
restaurant & bar

Barcelona Cocktails

Amity Island

Zaya 16 year rum, Ancho Reyes, Licor 43, Bittermens Mole bitters, pineapple juice; up with a cherry

\$14

Barcelona Manhattan

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

\$13

The Bubbling Berry

Bombay Bramble gin, Cherry Heering, rosemary syrup, fresh lemon juice, float of Poema rosé cava; Champagne flute with blackberry

\$12

Cactus Juice Cocktail

Herradura Añejo tequila, Drambuie, muddled sugar and lemon; on the rocks with lemon

\$17

Cameron's Kick

Aberfeldy 12 year Scotch, Tullamore Dew, Orgeat, fresh lemon juice; on the rocks with lemon and thyme

\$17.50

Cohete Punch

Diplomatico Reserva Exclusiva rum, Bacardi 4 year, Amaro Cinpatrazzo, demerara syrup, Bittermens Tiki bitters, grapefruit juice; on crushed ice with orange and thyme

\$13

Corpse Reviver #2

Tanqueray gin, Cointreau, Lillet Blanc, fresh lemon juice, Absente absinthe rinse; up with orange

\$13

Dulce Caridad

Ketel One Botanical Peach & Orange Blossom vodka, Amaro Nonino, Bittermens Burlesque bitters, house-made sour mix; up with an orange and cherry flag

\$14

El Escorial

Illegal Reposado mezcal, B&B, Ancho Reyes, Bittermens Hellfire habanero shrub, fresh lemon juice; on the rocks with jalapeno

\$16

French Pear

Grey Goose La Poire vodka, Giffard Wild Elderflower, float of Poema cava; up with a sugar rim

\$12

Hacienda Vieja

Santa Teresa rum, Ancho Reyes Verde, demerara syrup, Bittermens Burlesque and Watkins Orange bitters; on the rocks with orange

\$15.50

House-Made Barrel-Aged Cocktail

Changing seasonal selection.
Please ask your server for details.

\$15

La Diabla

House-made pineapple-habanero infused El Jimador Blanco tequila, Cointreau, Bittermens Hellfire habanero shrub, pineapple juice; up with lime

\$14

Le Sorcier

Vim & Petal gin, Domaine de Canton, muddled blackberries and sage, simple syrup, fresh lemon juice; on the rocks with a blackberry lemon flag

\$12

Margarita Rosa

Herradura Silver tequila, Cointreau, simple syrup, fresh lime juice, float of Honoro Vera Garnacha; up with lime

\$15

The Resurrection Cocktail

Basil Hayden bourbon, Domaine de Canton, muddled mint, fresh lime juice, float of Poema cava; up with lime

\$16

Rosehips Don't Lie

Four Roses bourbon, rosemary infused
Lustau Vermut Rosé, Fee Brothers Rhubarb
and house-made rosehip bitters;
up or on the rocks with flower petal
\$14

Salty Poodle

Ketel One vodka, Giffard Crème de Pamplemousse
Rosé, Giffard Wild Elderflower, house-made
sour mix; on the rocks with a salt rim and lime
\$13

Featured Liquor



Celebrándote

Illegal Reposado mezcal, Averna,
rosemary syrup, fresh lime and pineapple juice;
on the rocks with a rosemary salt rim
\$16

*Through the month of September, Illegal Mezcal is donating \$2 for every order of the featured cocktail to benefit the wayOUT non-profit organization supporting LGBTQ+ youth.

The Sevillan Sweet

Tanqueray Sevilla Orange gin,
coconut milk, vanilla syrup, orange juice;
on the rocks with orange
\$12

The Sicilian

Middle West Spirits Dark Pumpernickel rye,
Averna, B&B, house-made orange-fennel bitters;
up with an orange and cherry flag
\$15

Strawberry Fields Forever

OYO Honey Vanilla Bean vodka, Smirnoff Vanilla,
muddled mint, strawberry syrup, fresh lemon juice;
on the rocks with mint
\$14

Supernova

Watershed Four Peel gin, Giffard Crème
de Pamplemousse Rosé, blueberry syrup,
float of Weihenstephaner Hefe Weiss;
on the rocks with lemon
\$12

The Transcontinental

Boulard VSOP Calvados apple brandy,
Domaine de Canton, Amaro Cinpatrazzo,
house-made sour mix; up with orange
\$16

Non-Alcoholic

Chai There!

Seedlip Spice 94, chilled espresso, simple syrup,
splash of half & half; up with grated nutmeg
\$11.50

Jardín Fresco

Seedlip Garden 108, fresh lime juice, simple syrup,
muddled cucumber and mint; up with cucumber
\$12

Sophistiqué

Seedlip Grove 42, rosemary syrup, blueberry syrup,
fresh lemon juice; on the rocks with rosemary
\$11.50