

Beer and Cider

Draft

- Estrella Damm Lager \$7
- Half Baked Brew HIGHpa Pineapple Express Fruited
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

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

Greengrocer

Ketel One Botanical Cucumber & Mint vodka,
Galliano, Benedictine, muddled cucumber, vanilla
syrup, fresh lime juice; on the rocks with cucumber

\$13

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

Never Say Die

Bacardi Gran Reserva Diez rum, Bacardi Superior,
Zaya Gran Reserva, honey syrup, fresh lime, orange
and grapefruit juice; on crushed ice with lime

\$16.50

Refresco Floral

Ketel One Botanical Grapefruit & Rose vodka,
Amaro Montenegro, house-made sour mix, float of
Poema cava; on the rocks with flower petal
\$12

The Resurrection Cocktail

Basil Hayden bourbon, Domaine de Canton,
muddled mint, fresh lime juice,
float of Poema cava; up with lime
\$16

Featured Liquor



Celebrándote

Illegal Reposado mezcal, Avera,
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.

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

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,
Avera, 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

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
\$13

Jardín Fresco

Seedlip Garden 108, fresh lime juice, simple syrup,
muddled cucumber and mint; up with cucumber
\$13.50

Sophistiqué

Seedlip Grove 42, rosemary syrup,
strawberry syrup, fresh lemon juice;
on the rocks with rosemary
\$13