

Beer and Cider

Draft

Estrella Damm Lager \$7

Half Baked Brew - Changing Selection \$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



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

Café Trinidad

Zaya Gran Reserva rum, Grand Marnier,
Don Ciccio & Figli Concerto espresso liqueur,
coffee bitters; on the rocks with orange
\$13

Celebrándote

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

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

The Highland Rogue

Johnnie Walker Black blended Scotch,
Sandeman 10 year tawny port, Luxardo cherry
syrup, Angostura Aromatic bitters, Talisker 10 year
rinse; up or on the rocks with cherry
\$18

L.A. Confidential

Watershed Bourbon Barrel gin, Carpano Antica
sweet vermouth, Greenbar Poppy amaro,
maple syrup, Peychaud's bitters; neat with cherries
\$14

La Ciudad

Herradura Reposado tequila, Carpano Antica sweet
vermouth, Ancho Reyes, Bittermens Mole bitters;
up with a cherry
\$16

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

Louisville Sour

Rabbit Hole Heigold high rye bourbon,
Maggie's Farm Falernum, rosemary syrup, fresh
lemon juice, house-made orange-fennel bitters;
on the rocks with an orange and cherry flag
\$19

Margarita Rosa

Herradura Silver tequila, Pierre Ferrand
Dry Curacao, simple syrup, fresh lime juice,
float of Honoro Vera garnacha; up with lime
\$15

Old World Tipple

OYO Stonefruit vodka, Joseph Cartron Crème de
Cassis, Fee Brothers Black Walnut bitters;
on the rocks with a lemon twist
\$13

The Resurrection Cocktail

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

Featured Liquor



Garden Tipple

Angel's Envy Kentucky Straight Bourbon, Greenbar Poppy Amaro, house-made heirloom tomato shrub and orange fennel bitters; on the rocks with a lemon twist
\$18

The Passerby

Angel's Envy Finished Rye Whiskey, Averna Siciliano Amaro, house-made Bacardi Añejo Quatro rum coffee cordial; on the rocks with a cinnamon sugar rim
\$25

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

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 coconut milk; up with grated nutmeg
\$13

Chaise Longue

Seedlip Spice 94, Luxardo cherry syrup, honey syrup, chilled mint green tea; up with a cherry
\$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