

## 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

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## Amity Island

Zaya Gran Reserva 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, Angostura  
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

## Café Trinidad

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

## Coureur des Bois

House-made pear-cranberry infused  
Hennessy VS cognac, demerara syrup,  
The Bitter Gay Coffee & Chocolate bitters;  
on the rocks with an orange and cherry flag  
\$16.50

## 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,  
The Bitter Gay Father Fuego tincture,  
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

## House-Made Barrel-Aged Cocktail

Changing seasonal selection.  
Please ask your server for details.  
\$15

## Kentucky Mulish

Town Branch True Cask bourbon, house-made  
apple cinnamon shrub, honey syrup, fresh lime  
juice, Barrit's ginger beer; up with apple slice  
\$17

## 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

### 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 Passerby

Rabbit Hole Boxergrail rye whiskey, Avena, house-made Bacardi Añejo Quatro rum coffee cordial; on the rocks with a cinnamon sugar rim  
\$18

### The Sicilian

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

## *Featured Liquor*



### Tierras Altas

GlenDronach 12 year single malt scotch, Boulard VSOP Calvados apple brandy, honeyed black tea, Bar Keep Apple bitters, Fee Brothers Black Walnut bitters; neat with apple slice  
\$21

### 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

### Sophistiqué

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

## *Captain's List*

Prices listed for neat 1.5 oz. pours.  
While supplies last.

**Don Julio 1942** \$40

**Illegal Anejo Mezcal** \$24

**Glenmorangie Signet** \$35

**Oban 14 year** \$22

**Angel's Envy Finished Rye** \$26

**Angel's Envy Cask Strength** \$50

**Widow Jane 10 year** \$21

**Woodford Reserve  
"25 Years of Barcelona"** \$12