



**WINE LIST
&
BEVERAGE MENU**

WINE LIST

- Cava -

Gramona Cava Imperial, 2017 - Organic	/ \$65
<i>Aged on their lees 40 months 60% Zarel, 30% Macabeo, 10% Parelleda</i>	
Painous Cava	\$10 / \$45
<i>Xarello, Macabeo, Parellada</i>	

- Blanco & Rosado -

Encostas de Lima Vinho Verde Rose	\$8 / \$35
<i>Souzao, Caino Tinto, Espadeiro. Fresh red fruits and citrus with a light spritz</i>	
Albariño Lexus Rias Baixas	\$11 / \$50
<i>Peach, green apple, lime, mineral hints</i>	
Gramona, Pendes Gessami Sauvignon Blanc - Organic	\$12 / \$55
<i>Blanched, fruity, floral, delicate and refreshing</i>	

- Tinto -

Castaño Monastrell	\$9 / \$40
<i>Cherry, blueberry, pepper, violet</i>	
Galerna Garnacha - 2018, Organic	\$10 / \$45
<i>Red raspberry, cherry, spice & floral notes showcases the Pinot-side of the variety</i>	
Creta Roble Tempranillo - 2018	\$12 / \$55
<i>100% Tempranillo. Vanilla, tobacco, oak and ripe fruit</i>	
Noster Priorat 2018	\$12 / \$55
<i>Muscular, elegant, fruit preserves/jam blackberry and chocolate truffle</i>	
Touriga Nacional Light Red - 2021	\$14 / \$60
<i>Intense floral aroma with violets and blackcurrant</i>	
Finca Sobreno Toro Reserva	/ \$80
<i>100% Tinto de Toro (Tempranillo) Muscular, elegant, fruit preserves/jam blackberry and chocolate truffle</i>	
Laurel Priorat	/ \$90
<i>Garnacha, syrah, cabernet sauvignon blend, french oak, round, powerful and harmonious</i>	

- *Sherry / Vermouth / Cidre* -

Organic Craft Cidre – <i>dry fruit, carbonated organic cidre</i>	\$8
Bruno Marino Sweet Vermouth – <i>orange peel, cinnamon, vanilla</i>	\$9
Mata Jerez Cream Sherry – <i>sweet vermouth</i>	\$9
Fino Caberrubia – <i>dry, almond notes</i>	\$10
Tinto reserva- sweet red vermouth	\$10

- *Sangria* -

Zurita Sangria Cocktail	\$14
<i>Tempranillo, citrus spice syrup, splash of brandy and vermouth, seasonal fruit</i>	
Cava Sangria Cocktail	\$14
<i>Cava, citrus, splash of brandy, gin and Cointreau, seasonal fruit</i>	

COCKTAIL LIST

Gin & Tonic - <i>The Cocktail of Spain</i>	\$15
<i>Plymouth Gin, Fever Tree Tonic w/ Lemon Twist</i>	
Carajillo	\$12
<i>Iced Brew, Liqueur 43</i>	
Vodka Lemonade	\$14
<i>Reyka Vodka, Rosemary Tarragon Lemonade</i>	
Horchata Cocktail	\$14
<i>Flor de Caña Rum or Liqueur 43, Horchata</i>	
Rebujito - <i>very common in Andalucia</i>	\$15
<i>Manzanilla Sherry, Fever Tree Bitter Lemon Soda</i>	
Cognac & Ginger Beer	\$16
<i>Boulevard Calvados, Fever Tree Ginger Beer</i>	
Sidra Car	\$16
<i>Grand Marnier, Spanish Sparkling Cider, Lemon Juice</i>	
Jerez Sour	\$16
<i>Spanish brandy, Oloroso Sherry, Lemon Juice, Bordeaux Cherry Juice</i>	



Beer and non-alcoholic beverages on the back

BEER LIST

Daura Damm - *Spanish Lager Beer, Crafted to Remove Gluten* \$6

Craft 5.4% ABV IBU 26

Daura has been recognized at prestigious international competitions as the world's most award-winning, crafted to remove gluten beer.

Robust and balanced, with pale malt and moderate earthy hop flavors, very smooth, crisp and clean.

Kiwanda Cream Ale - *Pelican Brewing - Seaside, Oregon* \$6

Craft 5.4% ABV IBU 25

Locally crafted on the Oregon Coast. Pre-prohibition cream ale, golden in color, with floral aroma and refreshing body.

SPANISH WATERS & HOUSE BEVERAGES

Vichy Catalan - *Carbonated Mineral Water (Spain) 1-Liter* \$12

Solan de Cabras - *Natural Spring Water (Spain) 500ml* \$5

Rosemary Tarragon Lemonade, *Organic* \$10

Horchata - *Chufa Nut Milk, Organic (Spain)* \$6

Coffee \$3

Ask your server about any daily specials