

FROM THE BARREL 8. each

MANZANILLA

Hidalgo La Gitana, Sanlúcar

AMONTILLADO

Hidalgo La Gitana, Sanlúcar

VERMUT

Yzaguirre Rojo, Tarragona

SIDRA NATURAL

Isastegi, Basque

COCKTAILS

GILDA-TINI 23.

Spanish gin, extra-seco vermouth, fino, Gilda garnish

MAMACITA 17.

vodka, lemon, passionfruit, vanilla. cava

PIÑA VERA 16.

tequila, pineapple, lime, agave, mint

AHI TA ELLA 18.

mezcal, lemon, passionfruit, cold brew

TEARS IN THE RAIN 17.

Fords gin, bianco bitter, vermouth, salt

DEVIL MAY CARE 17.

mezcal, curacao, vermouth, cold brew

RARE BIRD 18.

rye whiskey, orchard amaro, gran classico, Terroir gin

VERMUT

Served over ice with an olive

SECO

Atxa Seco10

Gonzales-Byass LaCopa Seco11

Lacuesta Extra Seco11

BLANCO

Atxa Blanco10

Alma Trebanco13

Mata Blanco10

ROJO

Atxa Rojo10

Hidalgo Rojo9

Mata Rojo10

"GIN TONIC" 17. each Choose your gin, choose your tonic

STEP 1. CHOOSE YOUR GIN

JUNIPER

Botanist *Islay, Scotland*
thyme, grapefruit pith, seafoam

Gin Mare *Barcelona, Spain*
olive, thyme, rosemary, basil

Barr Hill *Montpelier, Vermont*
honey, resin, juniper, sweet grass, apricot

CITRUS & FRUIT

Sipsmith 'Strawberry Smash' *London, England*
Meyer lemon, orange blossom, mint

Future *Los Angeles, California*
Meyer lemon, avocado leaf, pomelo

Bayab *KwaZulu Natal, South Africa*
coriander, grapefruit peel, spearmint

EARTH

Song Cai *Hanoi, Vietnam*
spruce, green peppercorn, petrichor

Hendrick's *Girvan, Scotland*
cucumber, rose, orris root

St. George 'Terroir' *Alameda, California*
douglas Fir, angelica root, thyme, Valencia orange

N/A

Free Spirit N/A "Gin" *Marin, California*
Juniper, citrus, coriander, cardamom

STEP 2. CHOOSE YOUR TONIC

FEVER-TREE TONICS *suggested gin category pairing

Indian Tonic — *juniper, earth
Quinine, orange oil, botanicals. Classic, refreshing tonic water.

Elderflower Tonic — *earth, citrus
Crisp elderflower flavors. Dry, clean bitterness.

Mediterranean Tonic — *citrus, earth
Lemon, rosemary, less quinine. Light, fragrant tonic.

SANGRIA

14. glass / 48. pitcher

red-&-white wine, gin, brandy,
apricot, citrus, rosemary

LOW A.B.V.

EMLET 17.
gin, Meyer lemon aperitif,
citrus, honey

BAMBOO 15.
manzanilla, vermouth,
celery-&-orange bitters

SHERRY COBBLER 15.
oloroso, single malt scotch, citrus,
seasonal fruit, mint

AMA Brewery 'Hiru,' 80.
San Sebastian
Sparkling Pet-Nat Tea
peony white tea and green tea
tasting notes: grapefruit, melon rind, kiwi

NO-ALCOHOL

TUCAN DO IT 15.
Free Spirit 'gin,' passionfruit, vanilla,
pineapple gomme, lemon

NADAGRONI 15.
Free Spirit 'gin,' N/A aperitif,
grapefruit, tonic

CANTO DE FUEGO 15.
lemon, ginger, habanero, soda

NON-1 9.
Sparkling Raspberry-chamomile

LAGUNITAS N/A 6.
Sparkling hop water

FEVER-TREE SODA 5.
Blood orange ginger beer

Coca-Cola, Diet Coke, 7up 5.

BEER

DRAFT pint 10.

Reality Czech Pilsner 4.9 abv
Moonlight Brewing Santa Rosa, CA

Hazy IPA 6.8 abv
Standard Deviant SF, CA

BOTTLES & CANS

Estrella 'Duara' (gf) 9.
Catalunya, Espana

Estrella Galicia Lager 9.
Galicia, Espana

Estrella Galicia 0.0 (N/A) 8.
Galicia, Espana

COPAS / BY THE GLASS

ESPUMOSO

180mL / 500mL

Pere Mata 'L'Ensamblatge' Brut Nature, Cava, Penedes 2017 18 / 48

Gramona 'La Cuvee' Brut, Corpinnat, Penedes 2019..... 19 / 51

Roger Goulart 'Coral' Brut Rose, Cava, Penedès 2019 15 / 40

ROSADO

Itxas Harri Rose, Navarra 202213 / 30

BLANCO

Uriondo, Bizkaiko Txakolina 2021 *hondarribi zuri*.....15 / 40

Ladeirras do Xil 'Gaba do Xil,' Valdeorras 2021 *godello*.....17 / 45

Alegre Valganon, Rioja Blanco 2021 *viura*17 / 45

Entre Vinyes 'Oniric', Penedes 2022 *xarel-lo*.....14 / 34

Granbazan 'Verde', Rias Baixas 2022 *albariño*17 / 45

TINTO

Akilia 'Villa de San Lorenzo,' Bierzo 2021 *mencia*18 / 48

Siete Vidas 'Parcela Singulares,' Cangas 2021 *carrasquin / albarin negro*.....19 / 51

Monte Pio 'Mala Besta,' Rias Baixas 2020 *caino*.....17 / 45

Clos Bartolome, Priorat 2020 *garnacha / samso*.....21 / 56

Cune 'Reserva,' Rioja 2018 *tempranillo*.....19 / 51



FROM OUR CELLAR

Viña Sastre Reserva, Ribera del Duero 2017.....28 / 70 / 112

Our tasting notes: Deep-fruited with dark berries and figs, accented with tobacco and vanilla. Fresh finish with firm tannins on the mid-palate.

Viña Sastre is an iconic, family-run winery in the heart of Ribera del Duero, famous for making long-lived, elegantly structure reds from organic, old-vine tempranillo grown near the Duero river. The Reserva is 100% Tempranillo, which is hand harvested, it undergoes spontaneous fermentation and a very long maceration. The wine is then aged for 14 months in French and American oak. It is then bottled with minimal sulfur and aged for an additional 10 months in bottle.



PORRÓN AT BELLOTA EN ESPAÑA, BEBEMOS DEL PORRÓN.

We fill a Porrón with 1/2 bottle of white wine,
we teach you how to drink from it
(just like these pigs).

20.

Drink like a real Spaniard

SHERRY

Dry Sherry to pair with savory food

MANZANILLA

La Cigarrera
Sanlúcar de Barrameda.....9

La Guita 'En Rama'
Sanlúcar de Barrameda7

Lustau 'Almacenista'
Cuevas Jurado16

FINO

El Maestro Sierra
Jerez.....11

Valdespino 'Inocente'
Jerez.....9

AMONTILLADO

César Florido
Chipiona.....15

Manuel Aragon 'el Neto'
Chiclana de la Frontera.....14

PALO CORTADO

Valdespino 'Viejo CP' V.O.S.,
Jerez de la Frontera25

Lustau "Cayetano del Pino"
Jerez de la Frontera27

Cruz Vieja 'En Rama,'
Jerez de la Frontera16

OLOROSO

El Maestro Sierra 15yr
Jerez de la Frontera.....17