

"GIN TONIC"

15. each Choose your gin, choose your tonic

STEP 1. CHOOSE YOUR GIN

JUNIPER

Martin Miller's London, England
Juniper, licorice, casia bark, coriander

Juniper Grove Minden, Nevada
Lime, lemon, coriander, angelica

Barr Hill Montpelier, Vermont
Honey, pine sap, juniper, lemon, green grass, apricot
**Barr Hill will donate to Sierra Club's CA Wildfire Relief Fund with every Barr Hill G&T*

Junipero San Francisco, California
Bold juniper, lemon peel, coriander. 'San Francisco Strength' gin.

CITRUS

Spirit Works Sonoma County, California
Lemon, orange zest, juniper, hibiscus, coriander

Malfy 'Limone' Turin, Italy
Grapefruit, lemon, orange, cassia, juniper

Ebra San Francisco, California
Violet, lavender, lemongrass, coriander, rosemary blossom

Arborist El Dorado Hills, California
Lemon leaf, juniper, cardamom, spice berries

EARTH

Alkkemist Madrid, Spain
Muscat grape, orange peel, rose petals, fennel, thyme

BCN Barcelona, Spain
Mint, anise, rosemary, orange peel, pink peppercorn

AMASS Los Angeles, California
Hibiscus, cardamom, cacao, ginger

Botanist Islay, Scotland
Mint, citrus, chamomile, licorice, sweet spice

N/A

Lyre's Non Alcoholic Spirit Montreal, Canada
Juniper, lemon peel, grapefruit zest, pepperberry

STEP 2. CHOOSE YOUR TONIC

FEVER TREE TONICS *suggested gin category pairing

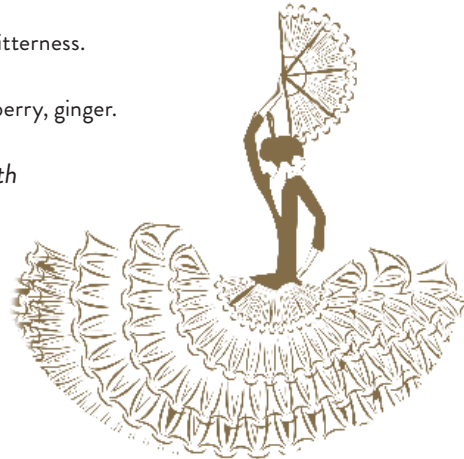
Cucumber Tonic — *citrus, earth
Fresh cucumber with quinine and citrus notes. Bright and refreshing.

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

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

Aromatic — *earth, juniper
Angostura bark, cardamom, pimento berry, ginger.
Gentle biterness and aromatic.

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



FROM THE BARREL

8. each

MANZANILLA

Hidalgo La Gitana, Sanlúcar

AMONTILLADO

Hidalgo La Gitana, Sanlúcar

VERMUT

Yzaguirre Rojo, Tarragona

SIDRA NATURAL

Isastegi, Basque

APERITIVO

The perfect start to a meal, enjoy with Pintxos!

VERMUT

Served over ice with an olive

SECO

Atxa Seco10

Gonzales-Byass LaCopa Seco ...11

BLANCO

Atxa Blanco10

Alma Trabanco (sidra vermouth!)13

La Pivon Blanco12

Lustau Blanco10

Mata Blanco11

Yzaguirre Blanco10

ROSADO

La Madre Rosado 'Strawberry' ...12

Priorat 'Natur' Rosado11

ROJO

Atxa Rojo10

Fernando de Castillo Rojo11

Yzaguirre Rojo9

Clos Figueras rojo10

Lustau Rojo10

BEER

DRAFT pint 9.

STANDARD DEVIANT SF, CA

Kolsch 5.3 abv

Hazy IPA 6.8 abv

BOTTLES & CANS

Moritz Lager (can) 8.
Barcelona, España

Estrella Galicia Lager 8.
Galicia, España

Estrella Duara 9.
Catalunya, España

Estrella Galicia '1906' Reserva
Amber 9.

SIDRA / CIDER

Ordago Sidra, 33.

Basque (750 ml)

Isastegi Sidra, from barrel 8.

Basque (300 ml)

SANGRIA

12. glass / 44. pitcher

tempranillo, garnacha blanca, brandy, gin, apricot, rosemary

COCKTAILS

14. each

INICIO DE PRIMAVERA

tequilla, snap pea, lime, mint

SALVAJE SPRITZ

bonanto, manzanilla, pamplemousse, cava

EL CHUZO JEREZANO

sherry, pineapple gomme, citrus, soda

ANTOJO TROPICAL

rum, oloroso, coconut, raspberry, walnut bitters

SONRISA AMARGA

mezcal, amaro, grapefruit, chili

REBUSCADO

gin, atxa blanco, genepy, manzanilla

N/A & LOW A.B.V.

BEBIDAS

Maracuya 8.
Passionfruit, agave, citrus

Bayas 8.
Berries, lime, rosemary

Lyre's N/A GinTonic 15.
N/A "Gin" with your choice of tonic

Coca-Cola, Diet Coke, 7up 5.

LOW A.B.V.

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

COPAS / BY THE GLASS

ESPUMOSO

Pere Mata 'Reserva Familia', Penedes 2016.....	18
Raventos 'de Nit', Rosado, Conca del Riu Anoia 2018	17
Jane Ventura 'Reserva de la Musica' Brut Nature, Penedes 2017	14

ROSADO

Roca Altxerri, Getariako Txakolina 2020 <i>hondaribi belza</i>	14
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BLANCO

Uriondo, Bizkaiko Txakolina 2020 <i>hondarribi zuri</i>	15
El Paraguas 'Atlantico', Ribeiro 2019 <i>treixadura</i>	17
Celler Credo 'Miranius', Penedes 2019 <i>xarel-lo</i>	14
Vina Zorzal Blanco, Navarra 2019 <i>garnacha blanca</i>	13
Castelo do Mar', Rias Baixas 2020 <i>albariño</i>	16

TINTO

Pegaso 'Zeta', Sierra de Gredos 2019 <i>garnacha</i>	17
Itaxas Harri 'Beltza', Navarra 2020 <i>tempranillo / garnatxa</i>	13
O Alborexar, Ribeiro 2019 <i>brancellao / souson / caino / ferron</i>	17
Buil i Giné 'Giné Giné', Priorat 2018 <i>garnacha / cariñena</i>	15
Cune 'Reserva', Rioja 2017 <i>tempranillo</i>	16

FROM OUR CELLAR

Bodega Mauro 'Cosecha,' Ribera del Duero 2018 <i>tempranillo</i>	35 / 135
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Our tasting notes: Crushed raspberry and red fruits, star anise, warm spices, cola. Vibrant and lively on the palate with chewy, yet elegant tannin.

Though Mauro was began in 1980, Mariano García and his family have been in charge of some of the most prestigious wineries in Ribera del Duero for several generations. Mariano along with his two sons have used this generational knowledge to craft wines that reflect the Duero Valley. The vineyards practice organic and biodynamic farming in order to extend the life of the soil and foster biodiversity.

The 2018 vintage was relatively mild and was aged in both American and French oak for 15 months.



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	
Sanlúcar de Barrameda	7

FINO

El Maestro Sierra	
Jerez	11
Valdespino 'Inocente'	
Jerez de la Frontera.....	9

AMONTILLADO

César Florido	
Chipiona	15
El Maestro Sierra 12yr	
Jerez de la Frontera.....	19

PALO CORTADO

Barbadillo 'Obispo Gascón'	
Sanlúcar de Barremeda	17
Bodegas Tradicion	
Jerez de la Frontera	25

OLOROSO

El Maestro Sierra 15yr	
Jerez de la Frontera.....	14
Grant	
Puerta Santa Maria	12