

VINOS DE CALISPANYA

JEREZ

Sea Salty Manzanilla <i>Maruja Manzanilla</i>	\$07	\$35
Lean & Nutty Amontillado 12-yr <i>El Sierra Maestro</i>	\$14	\$70
Complex Palo Cortado <i>Fernando de Castilla "Antique"</i>	\$15	\$100
Richer & Nutty Oloroso <i>Sangre y Trabajadero</i>	\$08	\$40

BUBBLES

House Cava <i>Bertha</i> <i>Catalunya. NV</i>	\$12	\$48
Sparkling Pink Txakoli <i>Ameztoi "Hijo de Rubentis"</i> <i>Basque. 2103</i>	\$17	\$68
Orange Sparkling Muscat <i>Los Pilaes</i> <i>San Diego. 2013</i>	\$60	
Champagne <i>Jacquesson 738</i>	\$150	

WHITE

Dry Spanish Parellada <i>Succes Vinicola 2015</i>	\$12	\$48
Crisp Cali Albariño <i>Farmstrong 2014</i>	\$14	\$56
Elegant Spanish Mountain Blend <i>Laura Lorenzo "Erea de Vila"</i> <i>Galicia. 2013</i>	\$85	
Dry Cali Chenin Blanc <i>Lo-Fi</i> <i>NorCal. 2014</i>	\$15	\$60
Complex & Mineral Xarel-lo <i>Enric Soler "Espenyalluchs"</i> <i>Catalunya. 2014</i>	\$105	



ROSE

Spanish Pink Grenache <i>Alfredo Maestro "Amanda"</i> <i>Madrid. 2015</i>	\$15	\$60
Pink Cali Field blend <i>Matthiason</i> <i>NorCal. 2015</i>	\$17	\$68

ORANGE

Tropical Doré <i>Vinos Ambiz</i> <i>Madrid. 2014</i>	\$18	\$65
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RED

Light Spanish Red <i>4 Kilos "Motor America"</i> <i>Mallorca. 2015</i>	\$15	\$60
Juicy Cali Gamay <i>Lo-Fi</i> <i>NorCal. 2013</i>	\$14	\$56
Cali Cabernet <i>Brea</i> <i>NorCal. 2014</i>	\$13	\$52
Silky Spanish Bobal <i>Ponce "Estrecha"</i> <i>Manchuela. 2012</i>	\$18	\$72
Baja Tempranillo Blend <i>Casa de Piedra "Contraste"</i> <i>SoCal. 2010</i>	\$90	

SWEET

Malvasia <i>Los Bermejos. Canary Islands. NV</i>	\$13	\$65
Late Harvest Zinfandel <i>Dashe Cellars. NorCal. 2014</i>	\$12	\$55
PX Sherry <i>Fernando de Castilla. Jerez. NV</i>	\$08	\$45

PUNCHES

SINGLE \$13 / LOVERS \$26 / FAMILIA \$52

Sierra's Corner
tequila, hibiscus, orange, ginger, triple sec

Milk Punch
applejack, rye, pumpkin, persimmon, rooibos, whey

COCKTAILS

ALL \$13.00

Sumac Sour
sumac bourbon, lemon, aquafaba

Coming Soon
rum, coconut, pineapple, dragonfruit

En Nogada
rye, pomegranate molasses, walnut bitters

Tamarindo
tequila, tamarind, pineapple tepache, chili sugar rim

Wilde Spritz
rum, pamplemousse liqueur, fennel, lime, cava

Velvet Rope
mezcal, sweet vermouth, black cherry, orange

Green Eye
cucumber, celery, herbs, serrano, orange leaf

Michelada *with Tiger Beer* \$10.00

Sangría *Parellada white wine* \$13.00

AGUAS FRESCAS

HOMEMADE, NON ALCOHOLIC \$7.00

Hibiscus Orange Ginger

Salty Chamoy Soda
plum and shiso

Coconut Pineapple Dragonfruit

Fennel Limeade



BEER

DRAFT

Naragansett
Barrier
Against the grain
Orange

BOTTLES AND CANS

Tiger Beer
Evil Twin
Stillwater
Kelso
Other Half
White Beer

SODA

ALL \$3.00

American Coke
Diet Coke
Fresca
Sprite
Club Soda
Fever Tree Tonic
Fever Tree Ginger Beer

COFFEE by Counter Culture

Drip \$3.00 Iced \$5.00

Mexican Mocha
mexican chocolate, cinnamon, aleppo pepper, s.c. milk
Hot \$3.00 Iced \$5.00