

COCKTAIL LIST

\$16/ ☐ 16.64

THE MATADOR jalapeno Infused reposado tequila, fresh lime, agave, Blood orange puree

A DAY IN IBIZA mezcal, Campari, fresh lime, grilled pineapple syrup

STRESS RELIEVER rye, Campari, pineapple & lime juice, orange bitters

SPANISH OLD FASHIONED bourbon, Lustau Sherry, Luxardo, barrel aged bitters

LOST IN SEVILLE citrus gin, vanilla & red bitter liqueur, lemon, pamplemousse

DON QUIXOTE vodka, fresh lime & grapefruit juice, Muscat

FONDO FLAMENCO bourbon, orange oleo saccharum, Gran Gala liqueur, pineapple

BERRY MOJITO spiced rum, fresh mint, fresh lime, homemade berry syrup

FORMENTERA tequila blanco, Licor 43, cranberry & lime juice

SEX IN THE DRIVEWAY overproof pineapple rum, chartreuse, lime, agave, cherry bitters

SANGRÍA

WHITE • RED • SPARKLING • MANGO-HABANERO +2

\$12/ ☐ 12.48 GLASS / \$40/ ☐ 41.60 PITCHER

CAVA SPARKLING COCKTAILS

\$14/ ☐ 14.56

STOLEN DANCE ~ vodka, grapefruit, saffron tart cherry bitters

SOUTH OF SPAIN ~ Campari, Lustau Rojo Vermouth

PURPLE HUES ~ Maqui berry & raspberry-lemon syrup

SMOKEY BUBBLES ~ Mezcal, Aperol, Luxardo

SUNFIRE ~ blood orange, jalapeno, Havana & Hide bitters

GRANADA SUNSET ~ tequila, Aperol, spiced pineapple syrup

AGUA DE VALENCIA ~ rose, vodka, gin, kumquat

BEERS

ESTRELLA GALICIA (Spanish Pale Lager)
\$7/ ☐ 7.28

ESTRELLA 1906 RESERVA ESPECIAL
(Amber Lager) \$8/ ☐ 8.32

ALLAGASH TRIPEL (Tripel Ale)
\$11/ ☐ 11.44

ALLAGASH WHITE (Wheat Ale)
\$9/ ☐ 9.36

FIDDLEHEAD IPA 16^{oz} (NE IPA)
\$12/ ☐ 12.48

MAINE LUNCH 16OZ (American IPA)
\$12/ ☐ 12.48

EINSTOCK TOASTED PORTER (Porter)
\$11/ ☐ 11.44

GARAGE LIME (Light Lime Lager)
\$8/ ☐ 8.32

ESTRELLA GALICIA (Non-alcoholic Lager)
\$7/ ☐ 7.28

MAELOC (Spanish hard cider)
\$7/ ☐ 7.28

MOCKTAILS ZERO PROOF

NO GIN TONIC \$7/ ☐ 7.28

MAJORCA SPRITZ – Bubbly Red
Bitter & Pineapple \$6/ ☐ 6.24

NOT SO SWEET SANGRIA – House
blend \$6/ ☐ 6.24

WHITE ROSE SPARKLING
Tempranillo Wine Bottle
\$36/ ☐ 37.44

LOW-CAL NOJITO – Lime, Mint,
Fresh Berries, Perrier \$6/ ☐ 6.24

CHINOTTO – Bittersweet Orange
Citrus Soda \$6/ ☐ 6.24

CRODINO - Aromatic Fizzy Aperitif
\$6/ ☐ 6.24

LEMON Infused Iced Tea
\$4/ ☐ 4.16



BY THE GLASS \$12/ 12.48

SPARKLING WINE

Brut Espumoso 'Toto', Bodegas Barbadillo, Andalusia Spain

ORANGE

Cartoixa Vermell Rosado 'Vila Abellus', Agricola Vilabella, Catalunya

WHITE WINE

Caposaldo Pinot Grigio, Delle Venezie Italy

Txakolina, Ulacia Basque Country **+\$2/ 2.08**

Gavi(Cortese), Michele Chiarlo 'Le Marne', Piedmont Italy **+\$1/ 1.04**

Montes, Classic Series Chardonnay, Colchagua Chile

Starborough Sauvignon Blanc, New Zealand

Villa Matilde, Falanghina Rocca Dei Leoni

Albariño Rías Baixas, Val de Meigas, Galicia **+\$1/ 1.04**

ROSÉ WINE

Maison Saleya Rosé, Provence France

RED WINE

Delas Frères, Côtes du Rhône Saint-Espirit, Rhone France

Ramos Pinto 'Duas Quintas', Douro Portugal

Castello Banfi, Toscana Centineo (Super Tuscan) Italy

Alta Vista 'Vive' Malbec, Mendoza Argentina

Shiraz, Greg Norman Estates, Limestone Coast Australia

Rioja 'Herrigoia', Compañón Arrieta, La Rioja Spain

Rioja Crianza 'Finca San Martín', La Rioja, Spain **+\$2/ 2.08**

Cabernet Sauvignon, Louis M. Martini 'Prati', Sonoma County California **+\$2/ 2.08**

Pinot Noir, St Francis, Sonoma California **\$3/ 3.12**

TAPAS
BULERIA
& WINE BAR

◀ **COCKTAIL
MENU** ▶