

Vinos

Sangrías

Blanco \$7 glass / 29 carafe - White wine, brandy, apple, pear and orange

Tinto \$7 glass / 29 carafe - Red wine with brandy, apple, orange and cinnamon

Sídras (Ciders)

Isategi Sagardo (Pais Vasco) \$9 / glass - Tangy, sour apple cider, aged in oak and unfiltered; similar to Belgian gueuze

Trabanco Cosecha Propria (Asturias) \$36 / bottle - Tart, crisp, and very dry hard apple cider (750 ml)

Vinos Espumosos (Sparkling)

Jaume Serra, Cristalino Brut Cava (D.O. Penedes) \$8 / 32 - Clean, crisp and lively; an excellent choice to pair with light tapas

Avinyo, Cava Brut Reserva (D.O. Penedes) \$48 - Dry and refreshing, with notes of grapefruit and fresh bread

Vinos Blancos

Las Colinas del Ebro Garnacha Blanca, 2011 (D.O. Terra Alta) \$8 / 32 - Medium-bodied, floral on the nose with a pleasing minerality (100% Garnacha Blanca)

Salneval, Albarino, 2010 (D.O. Rias Baixas) \$9 / 36 - Seductive notes of honey, pear and tropical fruit; zesty yet round and soft (100% Albarino)

Fuente Milano, Verdejo / Virua, 2010 (D.O. Rueda) \$8 / 32 - Hints of melon and citrus, with nice acidity; fresh, crisp, nice finish (50% Viura / 50% Verdejo)

Marques de Alella, Pansa Blanca, 2010 (D.O. Alella) \$48 - Luscious tropical fruit flavors, bright acidity (100% Xarel-lo)

A Coroa, Godello, 2010 (D.O. Valdeorras) \$56 - Stately and elegant; fragrant nose combines floral aromas with crushed stone, tastes of spiced apple with a hint of citrus (100% Godello)

Vino Rosado

Finca Torremilanos, Montecastrillo Rosado, 2010 (D.O. Ribera del Duero)
\$36 - Medium-bodied and dry, with hints of red berries and rose petals (100% Tempranillo)

Vinos Tintos

Picos del Montgo, Tempranillo, 2009 (D.O. La Mancha) \$8 / 32 - Fruit forward, with aromas of wild strawberries. Very approachable, with just a hint of oak (100% Tempranillo)

Bielsa, Garnacha, 2010 (D.O. Campo de Borja) \$9 / 36 - This organic wine is fermented with ambient yeast and sees no time in oak. Highly concentrated flavors hint at dark berries and anise (100% Old Vine Garnacha)

Luna Beberide, Mencia, 2009 (D.O. Bierzo) \$11 / 44 - Racy redcurrant & blackberry flavors, with a bouquet of earthy minerals, incense, and black pepper. Unoaked (100% Mencia)

Vera de Estanas, Bobal "P.G.", 2009 (D.O. Utiel-Requena) \$12 / 48 - Jammy, sweet red fruit flavors braced by tangy minerality. Straightforward, with no hints of herbs or earth (100% Bobal)

Conde de Valdemar, Rioja Reserva, 2004 (D.O.C. Rioja) \$14 / 56 - Generous yet balanced, with lively acidity and a spicy finish. Notes of plums and cedar (100% Tempranillo)

Vega Escal, Priorat, 2008 (D.O.C. Priorat) \$14 / 56 - Enticing aromas of lavender and dark chocolate blend with red fruits; full-bodied with smoky oak. An intense, balanced wine. Aged for 6 months in American oak (50% Garnacha / 40% Carinena / 10% Syrah)

Primitivo Quiles, Raspay Tinto, 2004 (D.O. Alicante) \$15 / 60 - Bright, complex, floral and spicy with some hints of leather, tobacco and dried cherries. A taste of old Spain (100% Monastrell)

Vinos de Jerez (Sherries)

La Cigarrera, Manzanilla \$7 - Vibrant and fresh with aromas of yeast, and a salinity on the tongue that pairs well with almonds, olives, and light tapas

Dios Baco, Amontillado \$10 - Aromas of molasses and brown sugar. Begins sweet, with a lingering finish of dark roasted coffee

El Maestro Sierra, Oloroso \$11 - Off-dry, dark amber in color, with elements of smoke, butterscotch and spices

Gonzalez Byass, Solera 1847 (Cream) \$7 - Smooth & velvety, with concentrated flavors of sweet figs and a hint of nuts on the finish

Dios Baco, Pedro Ximenez \$12 - Full-bodied and rich, but with well-balanced acidity. Raisin and date aromas with a taste of sweet, honeyed fruit and a long finish