

Taberna de Haro

999 Beacon St 02446-5609 · +16172778272 · Updated: Jan 14, 2026

[View online menu](#)



TAPAS 12

Aceitunas	\$5.00
Imported Spanish olives, dressed	
Croquetas	\$9.00
Ham & bechamel croquettes (3)	
Mollejas	\$12.00
Veal sweetbreads, oloroso splash	
Txistorra	\$14.00
Basque chorizo, grilled, over warm brandada	
Biénmesabe	\$16.00
Marinated fried haddock	
Buñuelos de Bacalao	\$11.00
Saffron salt-cod balls (4)	
Piquillos	\$14.00
Pan-fried stuffed piquillo peppers (3)	
Calamares Fritos	\$16.00
Fresh fried squid	
Matrimonio	\$14.00
Anchovies & olives	
Patatas Alioli	\$10.00
Garlic-parsley potato salad	
Queso de Cabra	\$13.00
2 thick goat cheese toasts	
Ostras	\$35.00
One dozen oysters; sherry vinegar mignonette. \$2 at the bar, from 5-7pm	

PAELLA 2

Paella	\$42.00
Copicut Farms chicken and vegetables; saffron chicken stock	

Arroz Negro**\$42.00**

Squid ink, squid, saffron shellfish stock

RACIONES 16**Ensalada Mixta****\$13.00**

Spanish mixed salad

Jamón Ibérico**\$29.00**

Cured ham from Iberian pigs

Tabla de Ibericos**\$38.00**

Cured Iberian chorizo, salchichón, lomo; pan tumaquet

Quesos**\$16.00**

5 cheeses imported from Spain, marcona almonds, membrillo

Choricitos**\$16.00**

Sidra-braised chorizo

Pinchos Morunos**\$15.00**

Moorish-spiced pork skewers

Gambas**\$18.00**

Spicy garlic shrimp

Pulpo**\$18.00**

Warm octopus, potatoes, Evoo, pmentón

Almejas**\$18.50**

Local clams, spicy chorizo, wine

Setas**\$18.00**

Local mushrooms, duck egg, garlic

Espinacas**\$14.00**

Spinach sautéed with garlic, pine nuts, and golden raisins

Alcachofas**\$12.00**

Artichoke hearts sautéed with jamón ibérico and garlic

Ancas**\$19.00**

Frog legs, tomato & herbs

Berengena**\$14.00**

Eggplant, cheese, saffron-honey

Tortilla**\$13.00**

Spanish omelette

Coca

Catalán flat bread with sautéed onions and olives

PLATOS PRINCIPALES 4

Albóndigas	\$26.00
Pastured beef meatballs, Madrid style	
Jarrete de Cordero	\$38.00
Braised lamb shank, chilindron style	
Pollo Asado	\$30.00
Copicut Farm chicken roasted, lemon, jus, Norwiss fries	
Plato Combinado	\$28.00
Heritage breed pork steak in adobo, 2 fried Chip n Farm eggs, Norwiss fries	

POSTRE 6

Flan Clásico	\$10.00
Milk caramel custard	
Quesos	\$16.00
5 imported cheeses, marcona almonds, membrillo	
Natillas	\$11.00
Vanilla cream pudding, Maria cookie, cinnamon	
Trufas Porrera	\$12.00
House-made dark chocolate truffles, organic EVOO, cocoa, sea salt	
Mel I Mato	\$10.00
House-made ricotta, honey, cinnamon	
Zurracapote	\$12.00
Basque dried fruit compote; cream	

VINO DULCE 6

Finca Moncloa	\$14.00
Tintilla de rota	
Olivares	\$10.00
Monastrell dulce	
Dulce Vengazna	\$10.00
Late harvest chardonnay	
El Maestro Sierra	\$7.00
Pedro Ximenez	
Dorado	\$8.00
Moscatel	

Bermejos	\$11.00
Malvasia dulce	

DIGESTIVOS 6

Amontillado	\$20.00
--------------------	----------------

La Cigarrera

Oloroso	\$12.00
----------------	----------------

Don Gonzalo VOS

Brandy	\$16.00
---------------	----------------

Solera Reserva Lustau

Brandy	\$22.00
---------------	----------------

El Maestro Sierra Reserva 20 yr

Quina	\$9.00
--------------	---------------

Valdespino

Single Malt Scotch	\$24.00
---------------------------	----------------

Balvenie 14 yr

DESSERT SHERRY COCKTAILS 4

Dark Bamboo	\$14.00
--------------------	----------------

Dark sherry, red vermouth

Sherry Slip	\$14.00
--------------------	----------------

Sweet sherry, dry sherry, egg yolk

Duende	\$15.00
---------------	----------------

Dry Oloroso, creme de cacao, mezcal, Pedro Ximenez, cream, olive oil, smoked salt

Capataza	\$15.00
-----------------	----------------

Dry oloroso, Manzanilla Pasada, East India Solera, cask-aged rum, orange bitters

SEASONAL SPECIALS 3

Pescado	\$36.00
----------------	----------------

Today's fish, this season's vegetable, timeless Little Leaf salad

Magret de Pato	\$38.00
-----------------------	----------------

Brick-oven roasted duck breast, roasted apple, PX reduction

Patatas Riojanas	\$14.00
-------------------------	----------------

Riojan style potatoes - Verrill Farm golden potatoes braised with chorizo, red & green peppers, garlic, pimentón, wine

SIGNATURE COCKTAILS 9

The Straight Law	\$15.00
Manzanilla, Ginbraltar gin, cornichon-stuffed gordal olive, lemon	
Gin Tonic Prémio	\$15.00
Xoriguer gin, Fever-Tree tonic, rosemary, orange peel	
Gin Tonic Especial	\$15.00
Creative Spanish G & T of the week, fun garnish	
Bon crusher	\$15.00
Mezcal or tequila, fresh lime, Demerara sugar, spice	
EVE	\$15.00
Nomad whiskey, Alma de Trabanco, Palo Cortado, lemon, cinnamon-apple cider, honey syrup, apple bitters	
Eterea	\$15.00
Arugula-infused Plantation rum, pear-infused Manzanilla Deliciosa, pink peppercorn syrup, lime, Peychaud's bitters	
Cactus	\$15.00
Ginger-infused vodka, Fino, Yellow Chartreuse, lime, grapefruit, prickly pear-egg-white-Benedictine foam	
El Es De	\$15.00
Castle & Key harvest gin, acid-adjusted orange, saffron syrup, soda, Manzanilla-sea salt spray	
Cristalino	\$15.00
Contraluz Mezcal Cristalino, an exceptionally smooth & fragrant mezcal, served with a citrus king cube	

MOCKTAIL ¹

Mocktail	\$10.00
We'll make it fun...	

SHERRY FLIGHT ⁴

Manzanilla Orleans Borbón

Fino el Granero

Oloroso Alfonso

Moscatel Cruz del Mar

SHERRY ¹²

Manzanilla Deliciosa	\$5.50
Valdespino	

Manzanilla 3 en Rama Sanlucar	\$6.00
Lustau	

Manzanilla de la Riva	\$7.00
Manuel Antonio de la Riva	
Fino el Maestro Sierra	\$5.50
El Maestro Sierra	
Fino 3 en Rama, Jerez	\$6.00
Lustau	
Fino 3 en Rama, Puerto de Santa Maria	\$6.00
Lustau	
Amontillado Escuadrilla	\$7.00
Lustau	
Amontillado la Cigarrera	\$24.00
La Cigarrera	
Palo Cortado Leonor	\$7.00
Gonzalez Byass	
Palo Cortado Manuel Aragon	\$25.00
Manuel Aragón	
Oloroso el Cerro Vos	\$9.00
Hornillos	
Pedro Ximenez el Maestro Sierra	\$7.00
El Maestro Sierra	
TINTO (RED) 4	
Alegre Valgañon 2019 Tempranillo Blend; La Rioja	\$14.00
Full of character, minerals, and fruit purity	
Mibal 2021 Tinto Fino; Ribera del Duero	\$13.00
Supple, joyous blue and red fruits; vivid clarity	
Cono 4, 2020 Monastrell; Alicante	\$11.00
Old world dark cherry, toast, and Mediterranean sun	
Orlegi 2021 Tempranillo; Rioja	\$13.00
Vibrant, joyful plum & berry; light tannin; Chilled	
BLANCO (WHITE) 3	
Bohigas 2021 Xarel-Lo; Penedés	\$11.00
Apple-blossoms and whisper-light, refreshment	
Mestizaje 2022 Merseguera Blend	\$12.00
Valencia Fresh stone fruits, jasmine, sunshine	

Benito Santos 2022 Albariño; Rias Baixas**\$14.00**

Citric & granitic; sea bean & maracuya

BURBUJAS (BUBBLES) 2

Mercat Brut, Xarel-Lo, Macabeu, Parellada; Cava**\$13.00****Biutiful Sparkling Rose, Garnacha; Cava****\$13.00****ROSADO (ROSE) 2**

Rubentis, Hondarrabi Beltza; Getariako Txakolina**\$14.00****Special Wine of The Week****\$14.00****MANZANILLA 3**

Deliciosa**\$5.50****3 en Rama Sanlucar****\$6.00****De la Riva****\$7.00****FINO 3**

El Maestro Sierra**\$5.50****3 en Rama Jerez****\$6.00****3 en Rama Puerto de Santa Maria****\$6.00****AMONTILLADO 2**

Escuadrilla**\$7.00****La Cigarrera****\$24.00****PALO CORTADO 2**

Leonor**\$7.00****Manuel Aragon****\$25.00****OLOROSO 2**

Cruz del Mar**\$8.00****El Cerro Vos****\$25.00****DULCE 1**

RED 4

La Copa

Lustau

P. Quiles

El Bruno

WHITE 2

La Copa

Lustau

CERVEZA (BEER) 1

Estrella, Lager

\$7.00

SIDRA (CIDER) 2

Isastegui

AVAILABLE OPTIONS

Glass: \$7.00

Bottle: \$28.00

Poma Aurea

\$40.00

WINE MATTERS! DEBORAH'S RECOMMENDATIONS 8

Manzanilla Aurora (Bodegas Juste, Sanlúcar de Barrameda)

AVAILABLE OPTIONS

A voluptuous style of manzanilla; curvy, yet chiseled. Almond, chamomile, meyer lemon, grapes, daisies and tang. Manzanilla sherry

Glass (2 oz): \$5.50

Bottle (750 ml):

\$55.00

Raventos i Blanc Nit Rosat 2021 (Bodegas Raventos i Blanc, Conca del Riu Anoia)

AVAILABLE OPTIONS

A bit of monastrell is added to the xarel-lo, macabeu, and parellada blend, lending an elegant hue, a layer of complexity, and a distinctly Mediterranean whisper of ripe fruit. Ginger notes interlink with roses and autolytic funk on the nose. Incredibly compelling! Clean and bright in the mouth, with a profoundly vinous quality. Dry, deep, and divine! Sparkling

\$50.00

Magnum 2019:

\$160.00

La Flor y La Abeja 2021 (Gomariz, D.O. Ribeiro)

\$46.00

This 100% treixadura is one fine bottle of profound fragrance and pillowy textures. Like pussy willows in spring and honeysuckle in the summer, The Flower and the Bee shows up soft and dewy, with a myriad of tropical notes. The finish is dry with a tannic edge from those cool-climate grape skins. White

Can Feixes Negre Selecció 2019 (Can Feixes, Cabrera de Anoya, Penedés)	\$46.00
This lovely blend of merlot, tempranillo, cabernet sauvignon, and petite verdot, smells of fragrant Catalán red peppers, cocoa nibs, dried oak leaves, and blackberries. Notes of cool acidity in the mouth balance the wealth of black cherry and crabapple conserve. Stone dust and soft, old, French oak. Red	
La Hollera 2020 (Bodegas Monje, Tenerife, Canary Islands)	\$52.00
Made from Listan Negro grapes (with a bit of Negramoll and then some white grapes for good, traditional measure, Listan Blanco), this lovely island wine gets its implacable brightness from ideal ripening and carbonic maceration to preserve that precious moment. The 5th generation farmer/winemakers have much to do with the delectable, red-berry pizzazz of La Hollera, and I love how they let the volcanic soils glitter within all that exotic fruit. Fresh and fruited on the palate, with a very dry and tannic end. Red	
Lindes de Remelluri 2019 (Embotellado por Nuestra Señora de Remelluri, D.O.Ca. Rioja, Labastida)	\$58.00
Wine aromatics can only glow when the grapes are well-nurtured in the vineyard and deeply respected in the winery. This bright yet profound wine shows impeccable upbringing - fresh cherry, dark plum, sylvan strawberry. Full-bodied and shimmering with autumn's bounty, Lindes is a proud tempranillo from Remelluri's trusted growers. Sparks of acidity light the dark red depths. Red	
Alegre Valgañon Garnacha 2019 (Alegre Valgañon, D.O.Ca. Rioja, Sajazarra)	\$69.00
Rioja's brave new guard is gently pushing Spain's oldest D.O. into a more vineyard-focused and plot-centric place. Eva and Oscar create wines of particular purity, with a unique sense of place. This garnacha has both gravitas and swing, with its dark black raspberry allure and red rose petal sigh. Statuesque and firmly textured, with lingering murmurs of lingonberry, plum, and iron ore. Red	
El Rapolao 2019 (La Vizcaina, D.O. Bierzo, Valtuille)	\$80.00
The aroma of wild sour things is hopelessly entangled with the dreamy musk of cocoa nibs. What a nose! Bright and bitter in the mouth, the wine is up front about her high altitude and her stems. The 10 months in older barrique polished the wine nicely but left the brilliant, cherry-laden mencia bountiful and in tact, lightly scented with coriander, lavender, and juniper. My favorite Raul Perez wine! Red	

JEREZ - SHERRY - XERES - SANLÚCAR DE BARRAMEDA 93

Manzanilla Solear (Barbadillo, Sanlúcar de Barrameda)	\$28.00
Manzanilla Fina Callejuela (Hornillos, Sanlúcar de Barrameda)	\$40.00
Manzanilla Deliciosa (Bodegas Valdespino, Sanlúcar de Barrameda)	\$34.00
Manzanilla Deliciosa en Rama (Bodegas Valdespino, Sanlúcar de Barrameda)	\$28.00
Manzanilla la Cigarrera (Bodegas Cigarrera, Sanlúcar de Barrameda)	\$28.00
Manzanilla Maruja (Juan Piñero, Sanlúcar de Barrameda)	\$32.00
Manzanilla Orleans Borbón (Orleans Borbón Infantes, Sanlúcar de Barrameda)	\$28.00
Manzanilla la Gitana (Bodegas Hidalgo la Gitana, Sanlúcar de Barrameda)	\$34.00
Manzanilla Papyrusa (Emilio Lustau, Sanlúcar de Barrameda)	\$35.00
Manzanilla Aurora (Bodegas Yuste, Sanlúcar de Barrameda)	\$45.00
3 en Rama Manzanilla (Emilio Lustau, Sanlúcar de Barrameda)	\$46.00

Mananilla Pasada la Goya (Delgado Zuleta, Sanlúcar de Barrameda)	\$32.00
Manzanilla Pasada Almacenista Cuevas Juarado (Emilio Lustau, Sanlúcar de Barrameda)	\$55.00
Manzanilla Pasada Pastrana (Bodegas Hidalgo, Sanlúcar de Barrameda)	\$54.00
Manzanilla Pasada la Cigarrera (Bodegas la Cigarrera, Sanlúcar de Barrameda)	\$100.00
Manzanilla de la Riva (M. Antonio de la Riva, Sanlúcar de Barrameda, Miraflores Baja)	\$58.00
Manzanilla Pasada Blanquito (Hornillos, Sanlúcar de Barrameda)	\$75.00
Fino Tio Pepe (Gonzalez Byass, Jerez de la Frontera)	\$44.00
Fino Tio Pepe en Rama (Gonzalez Byass, Jerez de la Frontera)	\$35.00
Fino Inocente (Valdespino, Grupo Estevez, Jerez de la Frontera)	\$34.00
Fino Puerto Fino (Emilio Lustau, El Puerto de Santa Maria)	\$34.00
Fino la Jarana (Emilio Lustau, Jerez de la Frontera)	\$34.00
3 en Rama Fino de Jerez (Emilio Lustau, Jerez de la Frontera)	\$46.00
3 en Rama Fino de Puerto de Santa Maria (Emilio Lustau, El Puerto de Santa Maria)	\$46.00
Fino Cruz del Mar (César Florido, Chipiona)	\$28.00
Fino el Maestro Sierra (El Maestro Sierra, Jerez de la Frontera)	\$34.00
Fino Granero (Manuel Aragon, Chiclana)	\$34.00
Fino Alexander Jules 22 / 85 (Selección Alexander Jules, Jerez de la Frontera)	\$75.00
Fino Tradición (Bodegas Tradición, Jerez de la Frontera)	\$68.00
Fino la Bota 45 (Equipo Navazos, Jerez de la Frontera)	\$135.00
Fino la Bota 54 (Equipo Navazos, Jerez de la Frontera)	\$135.00
Fino la Bota 68 (Equipo Navazos, Jerez de la Frontera)	\$85.00
Fino el Aljibe (Bodegas Poniente, Jerez de la Frontera)	\$100.00
Fino Una Palma (Gonzalez Byass, Jerez de la Frontera)	\$67.00
Fino Dos Palmas (Gonzalez Byass, Jerez de la Frontera)	\$78.00
Fino tres Palmas (Gonzalez Byass, Jerez de la Frontera)	\$140.00
Fino-Amontillado Cuatro Palmas (Gonzalez Byass, Jerez de la Frontera)	\$175.00
Amontillado la Garrocha (Bodegas Grant, Puerto de Santa Maria)	\$30.00
Amontillado Zuleta (Delgado Zuleta, Sanlúcar de Barrameda)	\$30.00

Amontillado Cruz del Mar (Bodegas César Florido, Chipiona)	\$35.00
Amontillado Tio Diego (Valdespino, Grupo Estevez, Jerez de la Frontera)	\$45.00
Amontillado los Arcos (Bodegas Emilio Lustau, Jerez de la Frontera)	\$40.00
Amontillado Vina AB (Gonzalez Byass, Jerez de la Frontera)	\$38.00
Rare Amontillado Escudrilla (Bodegas Emilio Lustau, Jerez de la Frontera)	\$48.00
Amontillado Napoleon (Bodega Hidalgo-La Gitana, Sanlucar de Barrameda)	\$38.00
Amontillado Contrabandista (Valdespino, Grupo Estevez, Jerez de la Frontera)	\$45.00
Amontillado el Neto (Manuel Aragon, Chiclana)	\$45.00
Amontillado el Maestro Sierra 12 Años (El Maestro Sierra, Jerez de la Frontera)	\$58.00
Amontillado Alvear Carlos VII (Bodegas Alvear, Montilla-Moriles)	\$48.00
Amontillado del Duque VORS (Gonzalez Byass, Jerez de la Frontera)	\$90.00
Amontillado Gades VORS (Bodegas 501, Jerez de la Frontera)	\$99.00
Amontillado Viejo la Cigarrera (Bodegas la Cigarrera, Sanlúcar de Barrameda)	\$140.00
Amontillado Almacenista Jose Luis Gonzalez Obregón (Bodegas Emilio Lustau, Nurtured in Santa Maria del Puerto)	\$60.00
Amontillado Tradición VORS (Bodegas Tradición, Jerez de la Frontera)	\$134.00
Amontillado 1830 VORS (El Maestro Sierra, Jerez de la Frontera)	\$250.00
Amontillado Coliseo VORS (Valdespino, Jerez de la Frontera)	\$270.00
Amontillado Anticuario (El Maestro Sierra, Jerez de la Frontera)	\$260.00
Palo Cortado Península (Emilio Lustau, Jerez de la Frontera)	\$45.00
Palo Cortado Zuleta (Delgado Zuleta, Sanlucar de Barrameda)	\$38.00
Palo Cortado Leonor (Gonzalez Byass, Jerez de la Frontera)	\$36.00
Palo Cortado Marques de Rodil (Bodegas Luis Hidalgo, Jerez de la Frontera)	\$116.00
Palo Cortado Obispo Gascón (Bodegas Barbadillo, Sanlucar de Barrameda)	\$110.00
Palo Cortado Viejo C.P. Valdespino (Bodegas Valdespino, Jerez de la Frontera)	\$85.00
Palo Cortado Apóstoles (Gonzalez Byass, Jerez de la Frontera)	\$90.00
Palo Cortado Peña del Aguila (César Florido, Chipiona)	\$130.00
Palo Cortado VORS Capuchino (Bodegas Osborne, El Puerto de Santa Maria)	\$225.00
Palo Cortado Anticuario (El Maestro Sierra, Jerez de la Frontera)	\$260.00

Palo Cortado Vors Cardenal (Valdespino, Jerez de la Frontera)	\$240.00
Palo Cortado Manuel Aragon (Bodegas Manuel Aragon, Chiclana)	\$275.00
Oloroso Alfonso (Gonzalez Byass, Jerez de la Frontera)	\$36.00
Oloroso Cruz del Mar (Bodegas Cesar Florido, Chipiona)	\$40.00
Oloroso el Maestro Sierra (Bodegas el Maestro Sierra, Jerez de la Frontera)	\$42.00
Oloroso Tio Alejandro (Manuel Aragon, Chiclana)	\$45.00
Oloroso don Nuño (Emilio Lustau, Jerez de la Frontera)	\$50.00
Oloroso don Gonzalo VOS (Valdespino, Grupo Estevez, Jerez de la Frontera)	\$85.00
Oloroso Emperatriz Eugenia (Emilio Lustau, Jerez de la Frontera)	\$61.00
Oloroso Almacenista J.G. Jarana Pata de Gallina (Emilio Lustau, Jerez de la Frontera)	\$54.00
Oloroso el Cerro VOS (Hornillos, Sanlúcar de Barrameda)	\$125.00
Oloroso 1/14 Vors (El Maestro Sierra, Jerez de la Frontera)	\$250.00
are supple and feminine	
Oloroso Cuco VORS (Bodegas Barbadillo, Sanlucar de Barrameda)	\$150.00
Oloroso Dulce Alameda Cream (Bodegas Hidalgo la Gitana, Sanlúcar de Barrameda)	\$48.00
Oloroso Dulce East India Solera (Emilio Lustau, Jerez de la Frontera)	\$52.00
Oloroso Dulce Muy Viejo Matusalem (Gonzalez Byass, Jerez de la Frontera)	\$90.00
Oloroso Solera de Su Majestad VORS (Valdespino, Jerez de la Frontera)	\$240.00
Pedro Ximénez Hidalgo (Bodegas Hidalgo, Sanlucar de Barrameda)	\$35.00
Pedro Ximénez San Emilio (Emilio Lustau, Jerez de la Frontera)	\$55.00
Pedro Ximénez el Candado (Valdespino, Jerez de la Frontera)	\$52.00
Pedro Ximénez el Maestro Sierra (El Maestro Sierra, Jerez de la Frontera)	\$40.00
Pedro Ximénez Noe (Gonzalez Byass, Jerez de la Frontera)	\$90.00
Moscatel Emilin Solera Reserva (Emilio Lustau, Jerez de la Frontera)	\$42.00
Moscatel Dorado (César Florido, Chipiona)	\$34.00
Moscatel Promesa (Valdespino, Jerez de la Frontera)	\$45.00
Moscatel los Cuatro (Manuel Aragon, Chiclana)	\$45.00

Raventos i Blanc Reserva Blanc de Blancs Brut 2018 (Bodegas Raventós i Blanc, Conca del Riu Anoia)	\$50.00
Raventos i Blanc Nit Rosat 2021 (Bodegas Raventos i Blanc, Conca del Riu Anoia)	AVAILABLE OPTIONS
	\$50.00
	Magnum 2019:
	\$160.00
Raventos i Blanc Gran Reserva de la Finca 2015 (Raventos i Blanc, Conca del Riu Anoia)	\$75.00
Raventos i Blanc Gran Reserva Textures de Pedra 2013 (Raventos i Blanc, Conca del Riu Anoia)	\$90.00
Bermejo Espumoso Rosado Brut Nature 2019 (Los Bermejos, Lanzarote, Islas Canarias)	\$80.00
Avinyo Brut Nature Reserva 2017 (Esteve Nadal, D.O. Cava, Avinyonet del Penedes)	\$46.00
Avinyo Brut Rosat Reserva 2020 (Esteve Nadal, D.O. Cava, Avinyonet del Penedes)	\$53.00
Avinyó la Ticota Gran Reserva 2016 (Esteve Nadal, Corpinnat, Avinyonet del Penedes)	\$85.00
Gramona Imperial 2015 (Elaborador Gramona, D.O. Cava, San Sadurni d'Anoia)	\$80.00
III Llustros Gran Reserva 2013 (Bodegas Gramona, D.O. Penedes, San Sadurni d'Anoia)	\$85.00
Pere Mata Cupada Rosat (Pere Mata, D.O. Corpinnat, Penedés)	\$85.00
Magnum Pere Mata Brut Nature Gran Reserva 2016 L'origen (Pere Mata, D.O. Corpinnat, Penedés)	\$105.00

DE LA MANZANA (MADE FROM APPLES) ²

Poma Aurea Sidra (Trabanco, P.D.O. Asturias, Gijón)	\$40.00
Isastegui Sidra (Isastegui, P.D.O Euskal Sargardoa, Pais Vasco, Tolosa)	\$30.00

WHITE WINE: RIPE AND JUICY ¹²

Rupestris 2021 (Celler Pardas, D.O. Penedés, Alt Penedés)	\$44.00
Martin Sancho Verdejo 2021 (Bodegas Angel Garcia, D.O. Rueda, La Seca)	\$45.00
La Flor y La Abeja 2019 (Gomariz, D.O. Ribeiro)	\$46.00
Les Argiles 2021 (Orto Vins, D.O. Montsant)	\$49.00
Unculin 2018 (Jose Antonio Garcia, D.O. Bierzo, Valtuille)	\$52.00
Trasto Blanco 2020 (La Osa, D.O. Tierra de Leon, Valdevimbre)	\$44.00

Gessami Muscat 2021 (Elaborador Gramona, D.O. Penedés, San Sadurni d'Anoia)	\$45.00
Kiki & Juan 2020 (Bottled by Kiki & Juan at Bodegas Coviñas, D.O. Utiel-Requena)	\$45.00
Bermejo Diego Seco 2021 (Los Bermejos, V.C.P.R.D. Lanzarote)	\$52.00
Can Sumoi Parfum 2021 (Pepe Raventos y Francesc Escada, D.O. Penedés, Serra de l'Home)	\$50.00
Remelluri Blanco 2019 (La Granja Ntra. Sra. de Remelluri, D.O.Ca. Rioja, Labastida, Alava)	\$160.00
Escolma 2018 (Luis A. Rodriguez Vazquez, D.O. Ribeiro, Arnoia)	\$125.00

WHITE WINE: TODO ALBARINO 19

Fento Albariño 2022 (Fento, S.L., As Neves, Ribadumia)	\$46.00
Granbazan 2022 Etiqueta Ambar 2022 (Agro de Bazán, D.O. Rias Baixas, Pontevedra)	\$45.00
Zarate Albariño 2022 (Bodegas Zarate, D.O. Rias Baixas, Val do Salnes)	\$50.00
Pedralonga Albariño 2022 (Adegas Pedralonga, D.O. Rias Baixas, Caldas de Reis, Pontevedra)	\$60.00
Envidia Cochina Albariño 2022 (Adega Familiar Eladio Piñeiro, D.O. Rias Baixas, Val do Salnes)	\$60.00
Nanclares 2022 (Bodegas Nanclares, D.O. Rias Baixas, Cambados, Pontevedra, Val do Salnés)	\$90.00
Dandelion 2022 (Bodegas Nanclares, D.O. Rias Baixas, Cambados, Pontevedra, Val do Salnés)	AVAILABLE OPTIONS 750 ml: \$55.00 Magnum: \$110.00
Tempos Vivendi 2021 (Bodegas Nanclares, D.O. Rias Baixas, Cambados, Pontevedra)	\$55.00
Do Ferreiro Albariño 2022 (Adegas do Ferreiro, D.O. Rias Baixas, Val do Salnes, Meaño, Pontevedra)	\$65.00
Do Ferreiro Cepas Vellas 2015 (Adegas Do Ferreiro, D.O. Rias Baixas, Meaño, Pontevedra)	\$105.00
Do Ferreiro Dous Ferrados 2020 (Adegas Do Ferreiro, D.O. Rias Baixas, Meaño, Pontevedra)	\$115.00
Leirana Albariño 2022 (Forjas del Salnes, D.O. Rias Baixas, Val do Salnes, Sanxenxo, Pontevedra)	\$55.00
Leirana Finca Genoveva 2021 (Forjas del Salnes, D.O. Rias Baixas, Val do Salnes, Sanxenxo, Pontevedra)	\$130.00
O Raio da Vella 2021 (Forjas do Salnés, D.O. Rias Baixas)	\$110.00
Cies 2021 (Rodrigo Mendez, D.O. Rias Baixas, Val do Salnés, Meaño, Pontevedra)	\$80.00
Muti 2020 (Rodrigo Mendez & Alberto Orte, D.O. Rias Baixas, Val do Salnés, Meis)	\$75.00

Palomar 2021 (Bodegas Zarate, D.O. Rias Baixas, Val do Salnes)	\$95.00
Pintos 2019 Edición Los Nietos (Lagar de Pintos, D.O. Reas Baixas, Val do Salnés)	\$160.00
Sketch 2021 (Raúl Perez, D.O. Rias Baixas, Dena, Val do Salnés)	

WHITE WINE: DRY AND ELEGANT 23

Calcari 2020 (Pares Balta, D.O, Penedés, Barcelona)	\$44.00
Sierra de Toloño blanco 2020 (Sierra de Toloño, D.O.Ca. Rioja, Alavesa, Rivas)	\$44.00
Gaba Do XIL 2018 (Compania de Vinos Telmo Rodriguez, D.O. Valdeorras, Ourense)	\$42.00
Eira Dous Mouros 2021 (Casal de Arman, D.O. Ribeiro)	\$44.00
3 Miradas 2019 (Bodegas Alvear, D.O. Montilla-Moriles, Sierra de Montilla, Córdoba)	\$42.00
Macharnudo Alto 2020 (Valdespino, Jerez, Cadiz)	\$42.00
UBE (Bodegas Cota 45, Sanlucar, Cadiz)	\$62.00
Aranza 2018 (Bodegas Barrialto, Sanlucar de Barrameda)	\$60.00
Supernova Moll 2020 (Can Verdura, D.O. Binissalem, Mallorca)	\$55.00
Ca Ses Rosettes 2019 (Can Verdura, D.O. Binissalem, Mallorca)	\$66.00
Acrollam 2019 (Mesquida Mora, Vi de la Terra Mallorca)	\$70.00
Blanc de Orto Brisat 2019 (Orto Vins, D.O. Montsant)	\$55.00
Os Pasás 2019 (Luis A. Rodriguez Vazquez, D.O. Ribeiro, Arnoia)	AVAILABLE OPTIONS
	\$70.00
	Magnum '17:
	\$155.00
A Teixeira 2017 (Luis A. Rodriguez Vazquez, D.O. Ribeiro, Arnoia)	\$95.00
Blanc de Closos 2020 (Costers del Priorat, D.O. Q. Priorat, El Lloar)	\$90.00
Emilio Rojo 2015 (Viticultor Emilio Rojo Bangueses, D.O. Ribeiro, Ponte Arnoia, Ribadavia, Ourense)	\$145.00
Vina Gravonia 2015 Reserva Blanco (Bodegas Lopez de Heredia, D.O.Ca. Rioja, Haro)	\$145.00
Vina Gravonia 2012 Reserva Blanco (Bodegas Lopez de Heredia, D.O.Ca. Rioja, Haro)	\$175.00
Vina Tondonia 2011 Reserva Blanco (Bodegas Lopez de Heredia, D,O.Ca. Rioja, Haro)	\$165.00
Vina Tondonia 2003 Reserva Blanco (Bodegas Lopez de Heredia, D,O.Ca. Rioja, Haro)	\$215.00
Vina Tondonia 1998 Reserva Blanco (Bodegas Lopez de Heredia, D,O.Ca. Rioja, Haro)	\$250.00
Vina Tondonia 1996 Reserva Blanco (Bodegas Lopez de Heredia, D,O.Ca. Rioja, Haro)	\$275.00

Vina Tondonia 1991 Gran Reserva Blanco (Bodegas Lopez de Herédia, D.O.Ca. Rioja, Haro)	\$400.00
--	----------

WHITE WINE: DAZZLING TXAKOLINA ⁵

Ameztoi 2022 (Bodegas Ameztoi D.O. Guetariako Txakolina, Pais Vasco, Guipuzcoa)	\$45.00
---	---------

Also in rosé

Ulacia 2022 (Nicolas Ulacia e Hijo, D.O. Getariako Txakolina, Getaria)	\$42.00
--	---------

Gañeta 2022 (Julian Ostolaza Manterola, D.O. Getariako Txakolina, Getaria)	\$42.00
--	---------

Also in rosé

Izaro 2022 (Nicolas Ulacia e Hijo, D.O. Getariako Txakolina, Getaria)	\$49.00
---	---------

Ameztoi Primus Circumdedesti Me 2021 (Bodegas Ameztoi D.O. Guetariako Txakolina, Pais Vasco, Guipuzcoa)	\$60.00
---	---------

ROSE WINE: THE LOVELIEST SPANISH ROSÉS ⁸

Muga Rosado 2021 (Bodegas Muga, D.O.Ca. Rioja, Haro)	\$44.00
--	---------

Sierra de Toloño 2022 (Bodegas Sierra de Toloño, D.O.Ca. Rioja, Villabuena de Alava, Rioja Alavesa)	\$44.00
---	---------

Ostatu Rosado 2022 (Bodegas Ostatu, D.O.Ca. Rioja, Samaniego, Alava)	\$45.00
--	---------

Trasto Rosado 2022 (La Osa, D.O. Tierra de Leon)	\$45.00
--	---------

Ameztoi Rubentis Txakolina 2022 (Bodegas Ameztoi, D.O. Getariako Txakolina, Pais Vasco)	\$45.00
---	---------

Bermejo Rosado 2022 (Los Bermejotes, V.C.P.R.D. Lanzarote)	\$52.00
--	---------

Mart 2021 (Bodegas Gramona, D.O. Penedés, San Sadurní d'Anoia)	\$52.00
--	---------

Viña Tondonia Gran Reserva Rosado 2012 (Bodegas Lopez de Herédia, D.O.Ca. Rioja, Haro)	\$150.00
--	----------

RED WINE: PLEASANT AND PALATE NURTURING ⁶

Camino de Navaherreros 2020 (Bodegas Bernabeleva, D.O. Madrid)	\$44.00
--	---------

Kiki & Juan 2020 (Bottled by Kiki & Juan at Bodegas Coviñas, D.O. Utiel-Requena)	\$45.00
--	---------

Prima 2019 (San Roman Bodegas y Viñedos, D.O. Toro, Valladolid)	\$47.00
---	---------

Margón Primeur 2020 (Bodegas Margón, Castilla y León, Pajares de los Oteros)	\$46.00
--	---------

Teso 2019 (Bodegas la Zorra, Sierra de Salamanca)	\$49.00
---	---------

Sincronia Negre 2021 (Bárbara Mesquida Mora, Vi da Terra Mallorca)	\$48.00
--	---------

RED WINE: GLORIOUS, FRIENDLY, & UNIQUE ¹⁰

Ameztoi Txakolina Tinto Stimatum 2020 (Bodegas Ameztoi D.O. Getariako Txakolina, Pais Vasco, Guipúzcoa)	\$45.00
Vara y Pulgar 2018 (Compañía de Vinos del Atlántico, Vino de la Tierra de Cádiz)	\$46.00
El Rey del Glam 2020 (Alfredo Maestro, VDT Castilla y Leon, Peñafiel)	\$52.00
Trasto Tinto 2020 (La Osa, D.O. Tierra de Leon, Vladevimbre)	\$48.00
Viña Almate 2021 (Alfredo Maestro Viticultor, Peñafiel)	\$44.00
La Hollera 2020 (Bodegas Monje, Tenerife, Canary Islands)	\$52.00
Vins Oblidats Escursac 2022 (Can Verdura, D.O. Binissalem, Mallorca)	\$73.00
Gorrondona 2019 (Bodegas Doñiene Gorrondona, D.O Bizkaiko Txakolina, Bakio, Guipuzcoa)	\$48.00
La Bruja de Rozas 2019 (Commando G, Vino de la Tierra Sierra de Gredos)	\$62.00
Atlántida 2015 (Compañía de Vinos del Atlántico, Vino de la Tierra de Cádiz)	\$65.00

RED WINE: REDS FROM COOL, GREEN GALICIA 19

La Flor y la Abeja 2019 (Gomariz, D.O Ribeiro)	\$45.00
Viñas do Burato 2020 (D.Ventura, D.O. Ribeira Sacra, Lugo)	\$44.00
Viña Caneiro 2020 (D. Ventura S.L., D.O. Ribeira Sacra, Lugo)	\$77.00
Aba Solleira Personal Selection 2020 (Aba Solleira, D.O. Ribeira Sacra, Ourense)	\$61.00
Gabo do XIL Mencia 2020 (Compania de Vinos Telmo Rodriguez, D.O. Valdeorras, Ourense)	\$44.00
Escalada do Sil 2018 (C.V.A, D.O. Valdeorras, Larouco)	\$80.00
Goliardo Tintos de Mar 2019 (Forjas do Salnés, D.O. Rias Baixas, Val do Salnés)	\$68.00
Da Terra Viticultores Portela do Vento 2019 (Laura Lorenzo, D.O. Ribeira Sacra, Quiroga-Bibej, Manzaneda)	\$58.00
Eidos Ermos 2020 (Luis A. Rodriguez Vazquez, D.O. Ribeiro, Arnoia)	\$62.00
A Torna dos Pasas 2019 (Luis A. Rodriguez Vazquez, D.O. Ribeiro, Arnoia)	AVAILABLE OPTIONS \$65.00 Magnum: \$140.00
Mouraton 2010 (Dominio do Bibej, D.O. Ribeira Sacra, Bibej, Lugo)	\$130.00
Miñato de Raña Tinto Rústico 2020 (Alberto Nanclares y Prieto, D.O. Ribeira Sacra)	\$110.00
Fontecon 2021 (Bodegas Zarate, D.O. Rias Baixas, Val do Salnes)	\$85.00
Castinheiro Espadeiro 2021 (Eulogio Pomares, D.O. Rias Baixas, Val do Salnés, Ribadumia)	\$99.00

Finca Capeliños 2019 (Pedro.M. Rodriguez Perez, D.O. Ribeira Sacra, Amandi, Lugo)	\$115.00
Finca Pombeiras 2019 (Pedro.M. Rodriguez Perez, D.O. Ribeira Sacra, Amandi, Lugo)	\$115.00
Finca Meixemán 2019 (Pedro.M. Rodriguez Perez, D.O. Ribeira Sacra, Amandi, Lugo)	\$115.00
Goliardo Caiño 2011 (Forjas del Salnés, D.O. Rias Baixas, Meaño, Pontevedra)	\$155.00
Goliardo Loureiro 2010 (Forjas del Salnés, D.O. Rias Baixas, Meaño, Pontevedra)	\$155.00

RED WINE: ANCHA ES CASTILLA: BIERZO 8

El Mismo 2019 (La Osa, D.O. Bierzo)	\$42.00
Unculin 2018 (Jose Antonio Garcia, D.O. Bierzo)	\$42.00
Pétalos 2020 (Descendientes de J.Palacios D.O Bierzo, Villafranca del Bierzo)	\$45.00
El Rapolao 2019 (La Vizcaina, D.O. Bierzo, Valtuille)	\$80.00
Villa de Corullon 2019 (Descendientes de J. Palacios, D.O. Bierzo, Villafranca del Bierzo)	\$105.00
San Martin 2004 (Descendientes de Palacios, D.O. Palacios, Villafranca del Bierzo)	\$300.00
Moncerbal 2019 (Descendientes de Palacios, D.O. Palacios, Villafranca del Bierzo)	\$215.00
Las lamas 2019 (Descendientes de Palacios, D.O. Palacios, Villafranca del Bierzo)	\$215.00

RED WINE: PENEDÉS, COSTERS DEL SEGRE, & CONCA DE BARBERÀ 5

El Vilosell 2017 (Bodegas Tomás Cusiné, D.O. Costers del Segre, Lleida)	\$44.00
Sus Scrofa 2022 (Celler Pardas, D.O. Penedés, Alt Penedés)	\$44.00
Can Feixes Negre Selecció 2019 (Can Feixes, Cabrera de Anoia, Penedés)	\$46.00
Hisenda Miret Garnatxa 2019 (Pares Balta, Miret, D.O. Penedés)	\$103.00
Mas la Plana Cabernet Sauvignon 2003 (Bodegas Torres, D.O. Penedés, Villafranca, Barcelona)	\$175.00

RED WINE: POST MODERN, CUTTING EDGE RIOJA 13

Sierra de Toloño Tempranillo 2021 (Sierra de Toloño, D.O.Ca Rioja, Alava)	\$45.00
Orlegi Tempranillo 2021 (Bodegas Luberri Monje-Amestoy, D.O.Ca. Rioja, Alava)	\$44.00
Biga Crianza Tempranillo 2016 (Bodegas Luberri Monje-Amestoy, D.O.Ca. Rioja, Alava)	\$45.00
LZ 2020 (Bodega Lanzaga, D.O.Ca. Rioja, Alava)	\$45.00
Rayos UVA 2021 (Emb. Para Olivier Rivière, D.O.Ca. Rioja, Aldeanueva de Ebro)	\$45.00
Florus 2020 (Bodegas Luberri Monje-Amestoy, D.O.Ca. Rioja, Alava)	\$60.00

Lindes de Remelluri 2016 (Embotellado por Nuestra Señora de Remelluri, D.O.Ca. Rioja, Labastida)	\$58.00
La Calleja 2018 (Alegre Valgañon, D.O.Ca. Rioja, Sajazarra)	\$65.00
La Dula 2020 Garnachas de Altura (Sierra de Toloño, D.O.Ca. Rioja, Alavesa, Rivas)	\$65.00
Raposo 2019 (Sierra de Toloño, D.O.Ca. Rioja, Alavesa, Rivas)	\$58.00
Santa Cruz 2020 (Sierra de Toloño, D.O.Ca. Rioja Alavesa, Rivas)	\$110.00
Sela 2018 (Bodegas Roda, D.O.Ca. Rioja, Haro, Logroño)	\$66.00
Lagrimas de Graciano (Bodegas Bhilar, D.O.Ca. Rioja, Alavesa)	\$45.00

RED WINE: CLASSIC RIOJA 11

Señorio de Peciña Crianza 2015 (Bodegas Hermanos Peciña, D.O.Ca. Rioja, San Vicente de la Sonsierra)	\$45.00
Señorio de Peciña Reserva 2014 (Bodegas Hermanos P. Peciña, D.O.Ca. Rioja, San Vicente de la Sonsierra)	\$59.00
Marques de Tomares Crianza 2019 (Marqués de Tomares, D.O.Ca. Rioja, Fuenmayor)	\$46.00
El Andén de la Estación Crianza 2019 (Bodegas Muga, D.O.Ca. Rioja, Haro)	\$45.00
Muga Reserva 2001 (Bodegas Muga, D.O.Ca. Rioja, Haro)	\$175.00
Marques Murrieta Reserva 2016 Finca Ygay (Bodegas Marques de Murrieta, D.O.Ca. Rioja, Logroño)	\$70.00
Valenciso Reserva 2014 (Compañía Bodeguera Valenciso, D.O.Ca. Rioja, Ollauri)	\$75.00
Remelluri Reserva 2015 (La Granja Ntra. Sra. de Remelluri, D.O.Ca. Rioja, Labastida, Alava)	\$95.00
Macan Clasico 2018 (Bodegas Benjamin de Rothschild Vega Sicilia, D.O.Ca. Rioja, Alava)	\$135.00
Viña Ardanza Reserva 1995 (La Rioja Alta, D.O.Ca. Rioja, Haro)	\$225.00
Viña Ardanza Reserva 2001 (La Rioja Alta, D.O.Ca. Rioja, Haro)	\$175.00

RED WINE: LOPEZ DE HEREDIA: IN A CLASS BY ITSELF 20

Viña Tondonia Reserva 2011 (Lopez de Heredia, D.O.Ca. Rioja, Haro, Logroño)	AVAILABLE OPTIONS
	Half Bottle: \$66.00
	\$110.00
Viña Cubillo 2014 (Bodegas Lopez de Heredia, D.O.Ca. Rioja, Haro, Logroño)	\$65.00
Viña Cubillo 2015 (Bodegas Lopez de Heredia, D.O.Ca. Rioja, Haro, Logroño)	\$70.00
Viña Bosconia Reserva 2012 (Bodegas Lopez de Heredia, D.O.Ca. Rioja, Haro, Logroño)	\$95.00

Viña Bosconia Reserva 2006 (Bodegas Lopez de Herédia, D.O.Ca. Rioja, Haro, Logroño)	\$250.00
Viña Bosconia Reserva 2005 (Bodegas Lopez de Herédia, D.O.Ca. Rioja, Haro, Logroño)	\$225.00
Viña Bosconia Reserva 2004 (Bodegas Lopez de Herédia, D.O.Ca. Rioja, Haro, Logroño)	\$300.00
Viña Bosconia Gran Reserva 1995 (Lopez de Herédia, D.O.Ca. Rioja, Haro)	\$425.00
Viña Bosconia Gran Reserva 1994 (Lopez de Herédia, D.O.Ca. Rioja, Haro)	\$450.00
Viña Bosconia Gran Reserva 1991 (Lopez de Herédia, D.O.Ca. Rioja, Haro)	\$475.00
Viña Bosconia Gran Reserva 1987 (Lopez de Herédia, D.O.Ca. Rioja, Haro)	\$500.00
Viña Tondonia Reserva 2009 (Lopez de Herédia, D.O.Ca. Rioja, Haro, Logroño)	\$130.00
Viña Tondonia Reserva 2008 (Lopez de Herédia, D.O.Ca. Rioja, Haro, Logroño)	\$145.00
Viña Tondonia Reserva 2005 (Lopez de Herédia, D.O.Ca. Rioja, Haro, Logroño)	\$185.00
Viña Tondonia Reserva 2004 (Lopez de Herédia, D.O.Ca. Rioja, Haro, Logroño)	\$300.00
Viña Tondonia Reserva 2003 (Lopez de Herédia, D.O.Ca. Rioja, Haro, Logroño)	\$250.00
Viña Tondonia Reserva 2002 (Lopez de Herédia, D.O.Ca. Rioja, Haro, Logroño)	\$275.00
Vina Tondonia Reserva 2001 (Bodegas Lopez de Herédia, D.O.Ca. Rioja, Haro)	\$500.00
Viña Tondonia Gran Reserva 1994 (Lopez de Herédia, D.O.Ca. Rioja, Haro)	\$465.00
Vina Tondonia Gran Reserva 1985 (Lopez de Herédia, D.O.Ca. Rioja, Haro)	\$550.00

RED WINE: CLASSIC RIOJA AGING GRACEFULLY 16

Señorío de Peciña Gran Reserva 2011 (Bodegas Hermanos de P. Peciña, D.O.Ca. Rioja, San Vicente de la Sonsierra)	\$95.00
Monte Real Gran Reserva 2001 (Bodegas Riojanas D.O.Ca. Rioja, Cenicero, Logroño)	\$175.00
Prado Enea Gran Reserva 1995 (Bodegas Muga, D.O.Ca. Rioja, Haro)	\$400.00
Prado Enea Gran Reserva 1991 (Bodegas Muga, D.O.Ca. Rioja, Haro)	\$425.00
Castillo Ygay Gran Reserva 2010 (Marques de Murrieta, D.O.Ca. Rioja, Logrono)	\$300.00
Castillo Ygay Gran Reserva 1994 (Bodegas Marques de Murrieta, D.O.Ca. Rioja, Logroño)	\$425.00
Luberri Gran Reserva 2014 (Bodegas Luberri Monje-Amestoy, D.O.Ca. Rioja, Alava)	\$110.00
Ostatu Gran Reserva 2015 (Bodegas Ostatu, Samaniego, Rioja Alavesa)	\$140.00

Remelluri "La Granja" Gran Reserva 2012 (La Granja Ntra. Sra. De Remelluri, D.O.Ca. Rioja, Labastida, Alava)	\$200.00
Viña Real Gran Reserva 1995 (Bodegas Compañía Vinícola del Norte de España, D.O.Ca. Rioja, Haro)	\$300.00
Viña Real Gran Reserva 1978 (Bodegas Compañía Vinícola del Norte de España, D.O.Ca. Rioja, Haro)	\$375.00
Imperial Gran Reserva 1999 (C.V.N.E., D.O.Ca. Rioja, Haro)	\$350.00
904 Gran Reserva 2000 (Bodegas La Rioja Alta, D.O.Ca. Rioja, Haro)	\$350.00
904 Gran Reserva 1995 (Bodegas La Rioja Alta, D.O.Ca. Rioja, Haro)	\$450.00
890 Gran Reserva 1989 (La Rioja Alta, D.O.Ca. Rioja, Haro)	\$550.00
Faustino Gran Reserva 1970 (Bodegas Faustino, D.O.Ca. Rioja, Oyon)	\$450.00

RED WINE: THE BIG NEW STYLE OF RIOJA 4

III A.C. 2015 (Bodegas Beronia, D.O.Ca. Rioja, Ollauri)	\$150.00
Calvário 2003 (Finca Allende, D.O.Ca. Rioja, Briones)	\$150.00
Pagos Viejos 1995 (Bodegas Artadi, D.O.Ca. Rioja, Laguardia)	\$275.00
Cirsion 2003 (Bodegas Roda, D.O.Ca. Rioja, Haro, Rioja Alta)	\$350.00

RED WINE: PRIORAT 11

Camins del Priorat 2018 (Bodegas Alvaro Palacios, D.O.Q. Priorat, Gratallops)	\$50.00
Les Crestes 2019 (Celler Mas Doix, D.O.Q. Priorat, Poboleda)	\$55.00
Les Terrasses VV 2018 (Bodegas Alvaro Palacios, D.O.Q. Priorat, Gratallops)	\$80.00
Torroja Terroir al Limit 2017 (Terroir al Limit, D.O.Q. Priorat, Torroja)	\$85.00
Planetes de Nin 2018 Anfora (Familia Nin Ortiz, D.O.Q. Priorat, Porrera)	\$85.00
Salanques 2019 (Celler Mas Doix, D.O.Q. Priorat, Poboleda)	\$88.00
Ferrer Bobet 2019 (Ferrer Bobet, D.O.Q. Priorat)	\$95.00
Clos Martinet 2019 (Mas Martinet, D.O.Q. Priorat, Gratallops)	\$165.00
Els Escurçons 2019 (Mas Martinet, D.O.Q. Priorat, Gratallops)	\$220.00
Finca Dofi 2020 (Bodegas Alvaro Palacios, D.O.Q. Priorat, Gratallops)	\$180.00
Font de La Figuera (Clos Figueras D.O.Q. Priorat, Gratallops)	\$99.00

RED WINE: NEW NOBILITY FROM MONSANT AND TERRA ALTA 8

Mas Donis Old Vines 2018 (Celler Capçanes, D.O. Montsant)	\$40.00
Planella 2021 (Joan d'Anguera, D.O, Montsant, Darmós)	\$48.00
Les Argiles Negre 2019 (Selecció de'Orto, Orto Vins, D.O. Montsant)	\$49.00
La Carrerada 2012 (Orto Vins, D.O. Montsant)	\$125.00
Sileo 2020 (Cia. Vitícola Sileo, D.O. Montsant, cornudella de Montsant, Tarragona)	\$48.00
Portal 2017 (Celler Pinol, D.O. Terra Alta, Tarragona)	\$49.00
Com Tu 2019 (Clos Mogador, D.O. Montsant, Cooperativa de La Figuera)	\$97.00
Mater Teresina 2019 (Celler Pinol, D.O. Terra Alta, Tarragona)	\$135.00

RED WINE: LARGER THAN LIFE: TRADITIONAL RIBERA DEL DUERO 20

Mibal Tinto Joven 2021 (Hornillos Ballesteros, D.O. Ribera del Duero, Anguix, Burgos)	\$44.00
Viña Sastre 2020 (Bodegas Sastre, D.O. Ribera del Duero, La Horra, Burgos)	\$44.00
Emilio Moro 2019 (Bodegas Emilio Moro, D.O. Ribera del Duero, Pesquera de Duero, Valladolid)	\$55.00
PSI 2020 (Dominio de Pingus, D.O. Ribera del Duero, Quintanilla de Onesimo, Valladolid)	\$65.00
Alion 2018 (Bodegas y Viñedos Alion, D.O. Ribera del Duero, Penafiel, Valladolid)	\$220.00
Hacienda Monasterio 2000 (Bodegas Monasterio, D.O. Ribera del Duero, Pesquera del Duero, Valladolid)	\$205.00
Pesquera Crianza 2019 (Bodegas Alejandro Fernandez, D.O. Ribera del Duero, Pesquera de Duero, Valladolid)	\$75.00
Pesquera Crianza 2000 (Bodegas Alejandro Fernandez, D.O. Ribera del Duero, Pesquera de Duero, Valladolid)	\$275.00
Pesquera Crianza 1996 (Bodegas Alejandro Fernandez, D.O. Ribera del Duero, Pesquera de Duero, Valladolid)	\$400.00
Arzuaga 2001 (Bodegas Arzuaga, D.O. Ribera del Duero, Quintanilla de Onesimo, Valladolid)	\$150.00
Aalto 2001 (Bodegas Aalto, D.O. Ribera del Duero, Roa, Burgos)	\$185.00
Finca Villacreces 1999 (Bodegas Hnos. Cuadrado Garcia, D.O. Ribera del Duero, Quintanilla de Onesimo)	\$225.00
Carmelo Rodero Gran Reserva 1991 (Bodegas Rodero, D.O. Ribera del Duero, Pedrosa de Duero, Burgos)	\$350.00
Val Sotillo Reserva 1999 (Bodegas Ismael Arroyo, D.O. Ribera del Duero, Sotillo de la Ribera, Burgos)	\$250.00

Val Sotillo Gran Reserva 1994 (Bodegas Ismael Arroyo, D.O. Ribera del Duero, Sotillo de la Ribera, Burgos)	\$400.00
Vega Sicilia Tinto Valbuena 5 Año 2017 (Bodegas Vega Sicilia, D.O. Ribera del Duero, Valbuena de Duero, Valladolid)	\$350.00
Vega Sicilia Tinto Valbuena 5 Año 2009 (Bodegas Vega Sicilia, D.O. Ribera del Duero, Valbuena de Duero, Valladolid)	\$425.00
Vega Sicilia Tinto Valbuena 5 Año 2007 (Bodegas Vega Sicilia, D.O. Ribera del Duero, Valbuena de Duero, Valladolid)	\$450.00
Vega Sicilia Tinto Valbuena 5 Año 2006 (Bodegas Vega Sicilia, D.O. Ribera del Duero, Valbuena de Duero, Valladolid)	\$485.00
Vega Sicilia Unico 2012 (Bodegas Vega Sicilia, D.O. Ribera del Duero, Valbuena de Duero, Valladolid)	\$800.00

VINO DULCE (SWEET WINE) ⁴

Olivares Dulce Monastrell 2017 (Bodegas Olivares S.L., D.O. Jumilla)	AVAILABLE OPTIONS
	Glass: \$10.00
	Bottle: \$64.00
Tintilla de Rota de Finca Moncloa 2015 (Bodegas Gonzalez Byass, D.O. Vino de la Tierra de Cadiz)	AVAILABLE OPTIONS
	Glass: \$14.00
	Bottle: \$65.00
Dulce Venganza (Dominio de Punctum, Vino de la Tierra de La Mancha)	AVAILABLE OPTIONS
	Glass: \$9.00
	Bottle: \$50.00
Malvasia Dulce 2020 (Los Bermejós, V.C.P.R.D. Lanzarote)	AVAILABLE OPTIONS
	Glass: \$10.00
	Bottle: \$60.00

SPARKLING WINE ²

Mercat Brut, Macabeu, Xarel-Lo, Parellada (Cava) Fine Bubbles, Bright Acidity, Floral	AVAILABLE OPTIONS
	\$13.00
	\$44.00
Biutiful Rosé, Garnacha (Cava) Toasted Brioche, Pale Strawberries, Terra Cotta	AVAILABLE OPTIONS
	\$13.00
	\$44.00

WHITE WINE ³

Bohigas 2021 Xarel-Lo (Penedés) Light & Refreshing; Gooseberry & Lemon	AVAILABLE OPTIONS
	\$11.00
	\$40.00

Mestizaje 2020 Merseguera Blend (Valencia) Fresh Stone Fruits, Jasmine, Sunshine	AVAILABLE OPTIONS
	\$12.00
	\$44.00

Benito Santos 2022 Albariño (Rias Baixas) Citric & Granitic; Sea Bean & Maracuyá	AVAILABLE OPTIONS
	\$14.00
	\$52.00

RED WINE ⁴

Cono 4, 2020 Monastrell (Alicante) Old World, Tertiary Aromatics, Dried Cherry	AVAILABLE OPTIONS
	\$11.00
	\$40.00

Mibal 2021 Tinto Fino (Ribera del Duero) Black & Blue Fruits, Fresh & Sylvan	AVAILABLE OPTIONS
	\$13.00
	\$44.00

Orlegi 2021 Tempranillo (Rioja) Chilled Vibrant, Joyful Plum & Berry; Light Tannin	AVAILABLE OPTIONS
	\$13.00
	\$44.00

Alegre Valgañon 2019 Tempranillo Blend (Rioja) Full of Character, Minerals, Fruit Purity	AVAILABLE OPTIONS
	\$14.00
	\$52.00

OTHER LIBATIONS ⁴

Estrella, Bottled Lager from Barcelona	\$7.00
---	---------------

Sidra Isastegui, Basque Hard Cider, Healthy and Traditional	AVAILABLE OPTIONS
	Glass: \$7.00
	Bottle: \$30.00

Poma Aurea, Asturian Fine Hard Cider, Elegant and Artisanal	\$40.00
--	----------------

Vermú	\$9.00
--------------	---------------

red or white vermouth with olive & orange garnish; rocks, splash of soda

SOFT DRINKS ⁴

Cola, Ginger Beer, Tonic, Lemon, Cranberry Juice, Soda	\$5.00
---	---------------

Mineral Water, Still	\$8.00
-----------------------------	---------------

Vichy Catalán, 1 Liter (Heavy on The Minerals!)	\$16.00
--	----------------

Mocktail with Fresh-Squeezed Juices & Herbs	\$10.00
--	----------------

WINE MATTERS: DEBORAH'S RECOMMENDATIONS ⁸

Sierra de Toloño Blanco 2021 (Sierra de Toloño, D.O.Ca. Rioja, Alavesa, Rivas)	\$46.00
<p>Sandra Bravo's project is both tradition-resurrecting and boundary-pushing- a wonder to contemplate. This is the cleanest, most elegant example of young viura I have ever tasted. Gently floral, perfectly ripe, and excruciatingly tempting, she is a study in purity and elegance. Bio-dynamically farmed at high-altitude, windy vineyards, her wine embodies fresh & cool in every way</p> <hr/>	
Fento Albariño 2022 (Fento, S.L., As Neves, Ribadumia)	\$48.00
<p>Peach and passionfruit aromas give way to a rich mouthfeel, with ripe and pillowy fruit. Charged with the fragrance of a summer orchard and lit with citrus. Edged with light notes of tarragon and purslane</p> <hr/>	
Escolma 2018 (Luis A. Rodriguez Vazquez, D.O. Ribeiro, Arnoia)	\$125.00
<p>Here you have a resplendent blend of the old, indigenous grapes treixadura, albariño, torrontés, and lado, vinified in old foudres by a man committed to resurrecting an all but forgotten zone. The grapes are grown in granite and sand, and the minerals are so very jazzy. 12 months on the lees in large barrels and then 36 quiet and cool months in the bottle have made this elixir astoundingly plush and complex. Cherimoya, níspero, pear, and lemon curd are hopelessly silky beautifully branded with minerals</p> <hr/>	
Margón Primeur 2020 (Bodegas Margón, Castilla y León, Pajares de los Oteros)	\$46.00
<p>A wine involving Raul Perez and 100% prieto picudo has got to be fascinating, and this riveting brew certainly is. Aromas of bayberry, roasted meat, rusty shovel and dried rose are a cornucopia of delights for the nose; on the palate the wine is medium to full-bodied with a wide breadth of meaty texture and solid tannin. Grown in alluvial, sandy soils and left 55 days to macerate</p> <hr/>	
Eidos Ermos 2020 (Luis A. Rodriguez Vazquez, D.O. Ribeiro, Arnoia)	\$62.00
<p>A delightfully raucous blend of sousón, caiño, brancellao, and ferrol, Eidos Ermos serves up a glass of excitement and lush ripeness balanced by the perfectly piquant acidity of cool-climate viticulture. Open wide as a fresh wind bearing Concord grapes, red raspberries and huckleberries blows across your palate. How is such energy confined in a bottle?? Cheering, satisfying, refreshing. ¡Gracias, Luis!</p> <hr/>	
Vins Oblidats Escursac 2022 (Can Verdura, D.O. Binissalem, Mallorca)	\$73.00
<p>Tomeu's continued dedication to indigenous grapes is as delicious as it is commendable. Slightly rustic but polished enough to be pretty, this rare varietal is thoroughly riveting. Raspberry, rocky soils, radicchio, and dried rose combine for maximum aromatic pleasure here, and the immaculate vineyard bathed in sunlight is visible if you close your eyes. Dry, complex, unique, and broad</p> <hr/>	
Ferrer Bobet 2019 (Ferrer Bobet, D.O.Q. Priorat)	\$95.00
<p>This wine, comprised of carinena, garnacha, syrah and cabernet sauvignon grabs your attention for the freshness it exudes in the glass. Black raspberries and plums are big and bright and keep their promise of freshness in the mouth. Exotic notes of boysenberry and lively acidity flirt with the tarry notes and fine tannins. Notes of ripe crabapple and slate minerality add another layer to the long finish</p> <hr/>	
Santa Cruz 2020 (Sierra de Toloño, D.O.Ca. Rioja Alavesa, Rivas)	\$110.00
<p>"The ultimate expression of tempranillo" is how Sandra Bravo herself describes this full-bodied, violet-scented wine. Red raspberry and lightening, with black cherry, pansy, and plum skin all nicely concentrated into the perfect weight on the palate. Tannic and tantalizing, beautifully bold, provocatively pretty</p> <hr/>	

WINE MATTERS: THE RECOMMENDED LIST ⁸

Rupestris 2021 (Celler Pardas, D.O. Penedés, Alt Penedés)	\$44.00
<p>The yin and yang of the taut xarel-lo and the voluptuous malvasia de Sitges stage a dazzling dance on the palate. All minerals and freshness, this bright white wine, fermented and aged in very old concrete vats, is at once refreshing and giving. Tart green apple and juicy white raspberry with flashes of slate and sin</p> <hr/>	
Leirana Finca Genoveva 2020 (Forjas del Salnes, D.O. Rias Baixas, Val do Salnes, Sanxenxo, Pontevedra)	\$115.00
<p>A highly toned - not to mention highly desirable but scarce! - wine, gleaming with beams of acidity and piquant with salty fermented things. Kelp and pineapple are in a purely hedonistic relationship here, and their thrill is palpable. Savory & stunning, satiny in texture</p> <hr/>	

Ameztoi Rubentis Txakolina 2022 (Bodegas Ameztoi, D.O. Getariako Txakolina, Pais Vasco)	\$45.00
<p>How does such a light wine breathe such grandiosity? Stones, spring rain, fresh strawberry, slate... Then a dazzling shower of cucumber, lime, and sea spray in a crystalline shell of exquisite acidity. Mother Nature's best dew lovingly coaxed from Hondarrabi Beltza grapes. (Rosé)</p>	
Sierra de Toloño Rosado 2022 (Bodegas Sierra de Toloño, D.O. Ca. Rioja, Villabuena de Alava, Rioja Alavesa)	\$44.00
<p>Made from organic tempranillo and garnacha grapes from various plots separately vinified Sandra Braovo's rosado is as vivid and tensile as all her wines (and we have them all!). Bright raspberry notes, iron ore, and mountain herbs are refreshing, and the bone dry, mineral-rich finish is complex but refreshing. (Rosé)</p>	
Les Argiles Negre 2019 (Selecció de'Orto, Orto Vins, D.O. Monsant)	\$49.00
<p>A wonderful brew by the masterful Joan Asens, full of red mystery from his red soils. Layer upon seemingly impossible layer of fragrance, surely wrought by the full lunar cycle (29 days) of fermentation. The fruit poses a perfect weight of concentration on the palate, and shows every expression of cherry - the blossom, the tree-ripened fruit, the confection made by Luxardo. Floral notes include the hushed beauty of violets, the unmistakable blush of roses, and the tart dart of hibiscus. Simply wonderful</p>	
Florus 2020 (Bodegas Luberri Monje-Amestoy, D.O. Ca. Rioja, Alava)	\$60.00
<p>Raucous and riveting like a modern dance performance, activity and motion everywhere. Whirling ruby skirts, powerfully rippled legs, and billowing ribbons of purple grape fantasia. Lip-smacking red fruits quivering with primary purity - one helluva good time. Biodynamic and sin sulfatos. Tempranillo & moscatel de alejandría from a single plot called Matagallina, fermented in ánfora, it is both ancient and new. Chilled</p>	
Eidos Ermos 2020 (Luis A. Rodriguez Vazquez, D.O. Ribeiro, Arnoia)	\$62.00
<p>A delightfully raucous blend of sousón, caiño, brancellao, and ferrol, Eidos Ermos serves up a glass of excitement and lush ripeness balanced by the perfectly piquant acidity of cool-climate viticulture. Open wide as a fresh wind bearing Concord grapes, red raspberries and huckleberries blows across your palate. How is such energy confined in a bottle?? Cheering, satisfying, refreshing. ¡Gracias, Luis!</p>	
Finca capeliños 2019 (Pedro.M. Rodriguez Perez, D.O. Ribeira Sacra, Amandi, Lugo)	\$115.00
<p>Only in fine Galician red wines does the term 'sour fruits' take on a meaning of 'delicious.' Mysterious. Coveted, even, for its guileless expression of Nature. Mostly 95 year old vines mencia, with other native grapes joining in this symphonic cricket chorus of wild red fruits, Capeliños is brambly, vibrant, and rose-scented. 12 months in old French oak do not subdue the wild strawberry, violets, tarragon, & lavender notes. Still foot-treaded and fermented in open-top foudre!</p>	

MAGNUMS 8

Raventos i Blanc Nit Rose 2019 (Conca) Pink Bubbles, Compelling & Dry	\$160.00
Pere Mata Cupada Rose (Cava) Crisp, Refreshing Pink Bubbles; Floral, Dry	\$85.00
Pere Mata L'Origen Gran Reserva 2016 (Cava) Crystalline White Bubbles	\$105.00
Pere Mata L'Ensamblatge Gran Reserva 2014 (Cava) Ethereal & Stunning	\$125.00
Dandelion Albariño 2021 (Rias Baixas) Plush, Clean, W Meyer Lemon Notes	\$110.00
Os Pasas 2018 (Ribeiro) Profound & Elegant; White Peach & Beach Grass	\$155.00
Viña Tondonia Reserva 2001 (Rioja) Spain's Iconic, Perfect Red	\$500.00
Viña Tondonia Reserva 2002 (Rioja) Spain's Iconic, Perfect Red	\$475.00

FULL-BODIED & FANCY 7

Ostatu Gran Reserva 2015 (Rioja) Tempranillo, Graciano	\$155.00
Hisenda Miret 2019 (Penedés) Garnatxa	\$103.00
Mater Teresina 2019 (Terra Alta) Garnacha, Cariñena, Morenillo	\$135.00
Laurel 2109 (Priorat) Garnatxa, Syrah, Cabernet Sauvignon	\$125.00
Macán Clásico 2018 (Rioja) Tempranillo	\$135.00
Valbuena 5º Año 2017 (Ribera del Duero) Tinto Fino, Merlot	\$350.00
Vega Sicilia Único 2012 (Ribera del Duero) Tinto Fino, Cabernet Sauvignon	\$800.00

VENERABLE & RARE ⁹

Dominio de Conte Reserva 1995 (Rioja) Tempranillo, Graciano, Mazuelo	\$285.00
La Rioja Alta 904 Gran Reserva 2000 (Rioja) Tempranillo, Graciano	\$295.00
La Rioja Alta 890 Gran Reserva 1989 (Rioja) Tempranillo, Mazuelo, Graciano	\$550.00
Pesquera Reserva 1996 (Ribera del Duero) Tinto Fino	\$400.00
Pesquera 2008 (Ribera del Duero) Tinto Fino	\$340.00
Carmelo Rodero Gran Reserva 1991 (Ribera del Duero) Tinto Fino	\$350.00
Val Sotillo Reserva 1999 (Ribera del Duero) Tinto Fino	\$250.00
Prado Enea 1991 (Rioja) Tempranillo, Garnacha, Mazuelo, Graciano	\$425.00
Prado Enea 1995 (Rioja) Tempranillo, Garnacha, Mazuelo, Graciano	\$400.00