

Cervezas

(Draught)	7 oz	14 oz
Black Hog, Ginga Ninja Red IPA - CT	3.75	7.5
Jack's Abby, House Lager - MA	3.25	6.5
Troegs, Perpetual IPA - PA	4	8
Half Full, Bright Blonde Pale Ale - CT	3.5	7
Berkshire Brewing, Shabadoo - MA	3.25	6.5
Austin Eastciders, Original Dry Cider - TX	3.5	7
Peroni Lager - Italy	3.5	7

(Bottles/Cans)

Lager | Pilsner | Light

Clausthaler, Non-Alcoholic - Germany	5
Estrella Damm, Daura Gluten-Free Lager - Spain	6.5
Estrella Galicia, Lager - Spain	7
Narragansett, Light (16oz.) -RI	5
Von Trapp, Bohemian Pilsner - VT	7

Wheat | Fruit | Saison

Dogfish Head, Namaste Witbier - DE	7.5
Estrella Damm, Inedit - Spain	9.5
Hitachino, Nest White - Japan	13
Avery, Liliko'i Kopolo, Passion Fruit Witbier - CO	8.5
Troegs, Dreamweaver Wheat - PA	6.5

Hoppy | Floral | Bitter

Half Full, In Pursuit IPA - CT	8
Jack's Abby, Hopious Union	6.5
Lagunitas, Maximus IPA - CA	7.5
Two Roads, Honeyspot Road IPA - CT	6.5

Dark | Spiced | Strong

Allagash, Tripel Reserve - MN	10.5
Kentucky Ale, Bourbon Barrel Ale -KY	10
Maredsous, Brun Dubbel - Belgium	12

Sours | Ciders

Down East Cider, Rotating Seasonal Cider - MA	8.5
Isastegi, Sagardo Natural Cider (750mL) - Spain	28
Viuda de Angelon, Sidra de Pera - Spain	15
Pomarina Brut Sidra (750mL) - Spain	10.5 gls / 42

Wine Flights/ 3 Tastes

Who Run The World (Girls)	18
Cabaler / Belinda / Mario	

Aperitivos	13.5
BarCava / La Cigarera / Casa Mariol Vermut	

Acid Trip	15
Rezabal / Abisso / Lasat	

Wine Geek	16
Cullerot /Vara y Pulgar / Alto de la Ballena	

#Garnachista	14.5
Blanc de Laurona / Lasat / Anne Pichon	

Cocktails

Summer Street Sling	10
Chamomile Infused Tito's Vodka	
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's	

Seasonal Caipi Porto	7.5
Quevedo White Port, Limes, Orange,	
Jalapeño, Sugar	

Barcelona Gintonic	12
Martin Miller's Gin, Fevertree Tonic	
Orange, Lemon, Rosemary	

Richmond Gimlet	9
Greenall's Gin, Lime, Mint	

Dirty Flor	13
Barr Hill Gin, Bodegas Tradicion Fino,	
Spanish Olive Infused Dolin Dry	

Dame de Pomme	14
Dupont Vieille Reserve Calvados,	
Pomarina Brut Sidra, Chai Syrup, Lemon	

Lucy B.	10.5
Yaguara Cachaça, Rhum Clement	
Coconut Mahina, Pineapple, Lime,	
Smoked Pepper Agave	

El Mestizo	10.5
Libélula Joven Tequila, Lustau Palo Cortado	
Lemon, Agave, Nutmeg	

Henry's Alibi	11.5
Fidencio Classico Mezcal, Cappelletti,	
Dow's LBV Port, Angostura Bitters	

Whiskey Root	9.5
Four Roses Bourbon, Byrrh Quinquina,	
Fresh Ginger, Basil, Lemon Juice	

Bourbon Spice Rack	11
JR Ewing Bourbon, Berto Rosso,	
Pure Maple Syrup, Lemon Juice,	
Scrappy's Cardamom &Lavender Bitters	

Sangria

White or Red Sangria	7.5 gls / 30 pitcher
Rioja Wine, Elderflower,	
Citrus Infused Dark Rum, Guava Nectar	

Guns & Rosés	11 gls / 44 carafe
São João Brut Rosé, Lillet Rosé,	
Rime Vodka, Peach Nectar, Lemon,	
Grapefruit Bitters	

Dry Sherry

	3 oz	Bottle
Fino, 'Tradicion,' Bodegas Tradicion	9	72 750mL
Manzanilla, La Cigarrera	8	32 375mL
Manzanilla En Rama, Equipo Navazos	8	32 375mL
Manzanilla Amontillada, 'Almacenista'	11	66 500mL
Amontillado, 'Los Arcos,' Lustau	5	40 750mL
Palo Cortado, 'Península,' Lustau	7.5	60 750mL
Oloroso, '15 Años,' El Maestro Sierra	11.5	46 375mL
Oloroso, 'Marques de Poley', Toro Albala	8.5	51 500mL
Oloroso VORS, Bodegas Tradicion	19	152 750mL

Wines by the Glass

Espumosos	3 oz	6 oz
NV BarCava, Brut, Penedès, Spain	4	8
2013 Sumarroca, Gran Reserva, Brut Nature, Penedès, Spain	6	12
2017 Caves São João, Brut Rosé, Bairrada, Portugal	5.75	11.5

Vinos Blancos

2017 Albariño, Fefiñanes, Rías Baixas, Spain	6	12
2017 Doña Blanca/Godello, Armas de Guerra, Bierzo, Spain	3.75	7.5
2017 Hondarribi Zuri, Rezabal, Getariako Txakolina, Spain	5.5	11
2016 Hondarribi Zuri, Maddy, Bizkaiko Txakolina, Spain	6	12
2017 Chardonnay/Viognier, LaBoscana, Costers del Segre	4.25	8.5
2014 Garnacha Tinta, Blanc de Laurona, Montsant, Spain	5	10
2016 Malvasia Blend, Celler del Roure, Cullerot, Valencia, Spain	5.25	10.5
2015 Albillo, Bodegas Marañones, Picarana, Sierra de Gredos, Spain	6	12
2015 Arinto/Loureiro, Asnella, Vinho Verde, Portugal	5	10
2018 Viognier, Pie de Palo, Mendoza, Argentina	3	6
2017 Pedro Ximénez, Capítulo 7, Mendoza, Argentina	4.25	8.5
2017 Sauvignon Blanc, Aylin, San Antonio, Chile	5	10
2018 Chardonnay, Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	3.75	7.5
2017 Petit Manseng Blend, 1752 Gran Tradicion, Cerro Chapeu, Uruguay	6	12
2016 Chardonnay, Marcel Coutuier, Mâcon-Loché, France	7	14
2017 Catarratto, Iniceri, 'Abisso', Sicily, Italy	6	12
2016 Riesling, Barth, 'Allure,' Rheingau, Germany	4.5	9

Vinos Rosados	3 oz	6 oz
2017 Mencía, Liquid Geography, Bierzo, Spain	4	8
2017 Mourvedre/Grenache Gris, Lafage, 'Miraflores', Roussillon, France	6	12

Vinos Tintos	3 oz	6 oz
2014 Tempranillo, Nucerro, Reserva, Rioja, Spain	5.75	11.5
2015 Tempranillo, Finca de la Rica, El Buscador, Crianza, Rioja, Spain	4.75	9.5
2016 Tempranillo, Flores de Cerezo, Toro, Spain	5.25	10.5
2017 Tempranillo, Vizcarra, Senda del Oro, Ribera del Duero, Spain	6.5	13
2017 Tempranillo, Azul y Garanza, Navarra, Spain	3.75	7.5
2015 Mencía, Tilenus, Roble, Bierzo, Spain	4.75	9.5
2014 Garnacha/ Cariñena, Vinos Piñol, 'Portal,' Terra Alta, Spain	6	12
2016 Cariñena/Syrah, Joan d'Anguera, Planella, Montsant, Spain	6.5	13
2010 Garnacha/Cariñena, Laurona, Montsant, Spain	7	14
2016 Garnacha/Cabernet, L'Encastell, Marge, Priorat, Spain	7	14
2017 Monastrell, La Vinyeta, Bongo, Emporda, Spain	4.5	9
2010 Monastrell/Garnacha, La Tribu, Valencia, Spain	3.75	7.5
2016 Garnacha, Soto Manrique, Lasat, Sierra de Gredos, Spain	5	10
2016 Tempranillo/ Malvar, Mark Isart, La Maldicion, Madrid, Spain	4.5	9
2013 Tintilla, Vara y Pulgar, Cadiz, Spain	6	12
2012 Touriga Blend, Fontes Cunha, 'Mondeco,' Dão, Portugal	3.5	7
2016 Cabernet Sauvignon, Peñalolen, Maipo, Chile	5.75	11.5
2016 Pinot Noir, True Republic, California	5.75	11.5
2015 Syrah, Polkura, Colchagua, Chile	5.5	11
2013 Tannat/Viognier, Alto de la Ballena, Reserva, Maldonado, Uruguay	6	12
2017 Malbec, Earth First, Mendoza, Argentina	4.25	8.5
2015 Cabernet Franc/Malbec, Quiet, Mendoza, Argentina	5.75	11.5
2017 Grenache Noir, Anne Pichon, Sauvage, Rhone, France	6.5	13
2015 Pinot Noir, Julius Wasem & Sohne, Rheinhessen, Germany	5.5	11



BARREROLLO

B A R C E L O N A

Charcuterie + Cheese

6.50 for one, 17.50 for three

Jamón Serrano

Segovia

Dry-cured Spanish ham

Fuet

Catalonia

Dry-cured pork sausage

Salchichón de Vic

Catalonia

Dry-cured pork sausage with black peppercorns

Soria Chorizo

United States

Dry-cured pork sausage

Ibores

Extremadura

Semi-firm raw goat's cheese rubbed with pimentón

Drunken Goat

Murcia

Semi-soft goat's milk soaked in red wine

San Simon

Galicia

Smoked cow's milk, creamy & buttery

Cabra Romero

Murcia

Goat's milk cheese coated with rosemary

Valdeón

León

Cow & goat's milk blue cheese, tangy & spicy

Tetilla

Galicia

Mild, buttery cow's milk cheese, soft & creamy

6-Month Aged Manchego

Castilla-La Mancha

Firm, cured sheep's milk, sharp & piquant

Aged Mahón

Balearic Islands

Raw cow's milk cheese aged 1 year, salty & sharp

Jamón Mangalica

Segovia

Cured Hungarian pig

10.50

Iberico Lardo de Bellota

Andalusia

Truffle Honey, Sea Salt, Chive

7.50



Tapas

Razor Clam Escabeche Grilled Bread, Garlic Aioli	9.50	Sauteed Greens Garlic, Chili, Lemon	4.50	Jamón & Cheese Croquettes Garlic Aioli	5.50
Grilled Asparagus Black Garlic Vinaigrette	7.50	Swordfish a la Plancha Salsa Verde	11.50	Albondigas Spiced Meatballs in Tomato Sauce	8.50
Queso a la Plancha Caña de Cabra, Truffle Honey	7.50	Boquerones Garlic, Parsley	6.00	Spinach-Chickpea Cazuela Cumin, Roasted Garlic	7.50
Truffled Bikini Mahon, Serrano, Garlic Aioli	6.50	Blistered Shishito Peppers Lime, Sea Salt	7.50	Spiced Beef Empanadas Red Pepper Sauce	6.50
Roasted Beets Preserved Meyer Lemon, Hazelnut	7.50	Marcona Almonds Sea Salt	4.50	Patatas Bravas Salsa Brava, Garlic Aioli	7.00
Foie Gras Torchon Marcona Almond, Quince	12.50	Champiñones Garlic, Parsley	6.50	Potato Tortilla Chive Sour Cream	5.00
Pan Con Tomate Tomato, Sea Salt	4.50	Gambas a la Ajillo Garlic, Guindilla Pepper	9.50	Chorizo with Sweet & Sour Figs Balsamic Reduction	8.50
Pulpo a la Plancha Frisée, Chili Morita	9.50	Whipped Sheep's Cheese Pistachio, Pimenton	7.50	Grilled Hanger Steak * Truffle Vinaigrette	11.50
Braised Monkfish Piperade Sauce	7.50	Spicy Eggplant Caponata Sweet Pepper, Parsley	4.50	Marinated Olives Thyme, Citrus, Garlic	4.50

Ensaladas

Radicchio Salad Cana de Cabra, Granny Smith Apple, Candied Walnut 7.50	Snap Peas Whipped Feta, Pickle Red Onion, Breadcrumbs 6.50	Ensalada Mixta Olives, Onions, Brunetta Tomatoes 7.50	Spring Mixed Greens Asparagus, English Peas, Manchego, Truffle Oil 6.50
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Women in Wine

Chef Dylan has created the following tapas to be paired with the wines of the Who Run The World (*Girls*) flight

Snap Peas a la Plancha
Salsa Bottarga
6.50

Squid Ink Lentils
English Peas, Garlic Aioli
6.50

Baby Leeks a la Plancha
Black Olive Oil, Sheep's Cheese
7.50

To Share

Two or more

Parrillada*
NY Strip, Half Chicken
Pork Loin, Gaucho Sausage
26.50 per person

Paella Mariscos*
Mussels, Squid, Clams, Prawns
24.50 per person

Vegetable Paella
Mushrooms, Asparagus, Snap Peas,
Garlic Aioli
16.00 per person

Chicken Pimientos
Roasted Potatoes, Lemon, Hot Peppers
19.50

Whole Branzino*
Fingerling Potatoes, Asparagus
Salsa Verde
24.50

Executive Chef Dylan Hansen + Sous Chef Justin Curneal

*Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of food borne illness.
Before placing your order, please inform your server if a person in your party has a food allergy.

^ Barcelona's Farm is located in Westport, CT—with crops planted, tended, and harvested by our team.