

# jamonera



## COCKTAILS

<b>LINCOLN CLUB CUP</b> lillet blanc, sherry, benedictine, cucumber, citrus, cava	12
<b>ALHAMBRA</b> gin, ginger, grapefruit, fresh rosemary	10
<b>LEVANTE</b> tequila, guava, fresh lime, smoked chili honey	9
<b>XAZERAC</b> rye, sherry, aquavit, peychaud's bitters	11
<b>BIZET</b> vodka, passion fruit, clementine, fresh thyme	9
<b>VIEJO</b> bourbon, brandy, vanilla & cardamom, bitters	12

## SANGRIAS

<b>ROJA</b> spanish red wine, apple brandy, rosemary, orange	glass 9/pitcher 36
<b>BLANCA</b> spanish white wine, ginger, citrus, fresh fruit	glass 9/pitcher 36

## WINE BY THE GLASS

### SPARKLING

<b>Cava, Xerel-Lo-Macabeo, Casas Del Mar, NV</b> floral and clean; balanced and crisp with fine bubbles	10/46
<b>Rose Cava, Pinot Noir-Trepat, Conde de Subirats, NV</b> red currant, strawberry and cherries; crisp and clean	12/58

### WHITE

<b>Verdejo, Casamaro, 2015, Rueda</b> apples, chamomile and greenish reflections; supple and balanced	9/45
<b>Albarino, Ethero, 2015, Rias Baixas</b> green apples and melons; lean with a brisk finish	10/46
<b>Callet-Premisal, Quibia, 2015, Mallorca</b> white peaches, pears and jasmine; sea spray and good weight	14/66
<b>Godello, Godelia, 2013, Bierzo</b> wild herbs and citrus; well-rounded and creamy	11/52

### ROSADO

<b>Listan Negra, Vinatigo, 2016, Tenerife</b> juicy summer red fruit; volcanic minerality	12/58
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### RED

<b>Mencia, Alqueira, 2015, Ribelra Sacra</b> red berries and wild herbs; gamey with good acidity	9/45
<b>Tempranillo, Avaniel, 2015, Ribera Del Duero</b> youthful and fresh expression of tempranillo; clean berries and no oak	11/52
<b>Garnacha, Ludovicus, 2013, Terra Alta</b> vivid and bouncy; fruit forward body with balanced tannins	10/46
<b>Garnatxa-Cabernet, Rottlan Torra, 2012, Priorat</b> mountain herbs and dark plums; vanilla with toasted spice	12/58
<b>Monestrell-Merlot-Syrah, Carro, 2014, Yecla</b> wild black and blue berries; balanced with spice and fine tannins	12/58

## CIDER & BEER

<b>Estrella Lager, Barcelona</b> light and flirty euro lager	5
<b>Sierra Nevada, Tropical Torpedo IPA, California</b> juicy & tropical west coast IPA; passion fruit and guava notes	6.5
<b>Yards, Saison, Pennsylvania</b> classic Belgian farmhouse ale; subtle spice and a dry finish	7
<b>Stoudts, American Pale Ale, Pennsylvania</b> fresh American pale ale; slightly hoppy with a strong malt backbone	6.5
<b>Ithaca, Apricot Wheat Ale, New York</b> refreshing and light wheat ale; stone fruit aromas	6
<b>Crispin, Cider, California</b> crisp and dry, with a refreshing finish served over ice upon request	6

## VERMOUTH

served in a traditional vermuteria style

<b>Roja, Monestrell, Primitivo Quilles</b> fragrant and floral; toasted clove, candied orange	7
<b>Blanco, Atxa Zuri, Ammurio</b> smooth and rich; lemon, mountain herbs and anise	7

## WINE BY THE BOTTLE

### WHITE

<b>Chardonnay-Macabeo, Can Feixes, 2014, Penedes</b> intense fruitiness with a plump, mineral driven body	58
<b>Godello-Treixadura, Via Arxentea, 2014, Montereil</b> apple, peach and mango; pleasant, lifting acidity	68
<b>Garnatxa-Viognier-Pedro Ximenez, Clos Mogador, 2012, Priorat</b> stone fruits, anise, flowers and minerals; expressive and elegant	98
<b>Diego Seco, Los Bermejo, 2015, Lanzarote</b> apricot, fennel and sea influence; juicy and textured	64
<b>Listan Blanco, Tajanaste, 2015, Gran Canaria</b> orchard fruits and fennel; savory and smoke tinged minerality	64
<b>Dona Blanca-Treixadura, Alanda Blanco 2014, Galicia</b> citrus, pears and intense floral notes; refreshing and savory	84
<b>Viura, R. Lopez Heredia, Viña Gravonia, Crianza, 2006, Rioja</b> plums and lemon peels; earthy wet stone and strong minerality	95

### RED

<b>Listan Negra, Fronton de Oro, 2014, Gran Canaria</b> fragrant berries and lavender; ripe; fruity with saline balance	68
<b>Pinot Noir-Hondarrabi Beltza, Itsas Mendi, 2014, Bizkaiko Txakolina</b> strawberry and cherry; clear body with uplifting acidity	86
<b>Mencia, J. Palacios, Petalos, 2013, Bierzo</b> perfumed red fruit and herbs; concentrated with earth, slate and spice	68
<b>Monestrell, Raspay, 2010, Alicante</b> plush and rich dark fruits; spice and flowers with a warm finish	68
<b>Baboso Negra, Ignios Origenes, 2013, Canary Islands</b> black and blue fruit, pepper and spice; smoke and sea-tinged minerals	97
<b>Tempranillo, Valderiz, 2011, Ribera Del Duero</b> bright and distinct berry and plums; full, silky and lush	120
<b>Cabernet-Merlot-Garnatxa, Ardevol, 2000, Priorat</b> black fruit, black spice and rich earth; evolved and integrated tannins	125