

jamonera



COCKTAILS

IBERIAN PUNCH	11
gin, aperol, honey, winter citrus, spanish white wine	
ATLÁNTICO	12
tequila, fresh basil, pineapple, elderflower, citrus	
LEVANTE	10
tequila, guava, fresh lime, smoked chili honey	
BIZET	11
vodka, passion fruit, clementine, fresh thyme	
VIEJO	12
bourbon, brandy, vanilla & cardamom, bitters	
XAZERAC	13
bonded rye, PX sherry, arak, peychaud's, lemon	

SANGRIAS

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

VERMOUTH

served in a traditional vermuteria style	
Blanco, Atxa Gorria, Ammurio	8
smooth and rich; lemon, mountain herbs and anise	
Rojo, Atxa Gorria, Ammurio	8
strong and vibrant; eucalyptus, spice and cherry cola	

CIDER & BEER

Estrella Lager, Barcelona	5
light and flirty euro lager	
Founders, Azacca IPA, Michigan	7
assertive American IPA; tropical nose and caramel malt backbone	
Sierra Nevada, Kellerweis, California	6.5
Bavarian style wheat ale; spiced banana note with a hazy, toasty body	
Cape May, Always Ready, New Jersey	7
medium bodied northeast pale ale; tropical fruit tone and balanced hops	
Sly Fox, Helles Gold Lager, Pennsylvania	6
friendly and fresh helles lager; crisp palate and clean finish	
Alhambra, Reserva 1925, Granada	7
toasty imperial pilsner; caramel notes and mild hops	
Kurant, Bee's Cider, Pennsylvania	6
off - dry and refreshing; made with local, responsibly sourced honey served over ice upon request	

NON ALCOHOLIC

SANGRE DE TORO	5
blueberry, almond syrup, fresh rosemary, lemonade	
VIRGIN BIZET	5
passion fruit juice, fresh thyme, clementine	

WINE BY THE GLASS & BOTTLE

SPARKLING

Cava, Xarello - Macabeo, Casas del Mar, NV	10/46
floral and clean; balanced and crisp with fine bubbles	

WHITE

Hondarrabi Zuri, Antxiola, 2017, Getariako Txakolina	10/46
yellow citrus with herbal balance; snappy body and brisk acidity	
Viura, C.V.N.E., Monopole, 2017, Rioja	12/58
clean ripe fruits; delightfully fresh and bright	
Verdejo, Camina, 2017, La Mancha	10/46
ripe tree and tropical fruit; supple and balanced	
Godello-Dona Blanca, Armas de Guerra, 2017, Bierzo	10/46
orchard and stone fruit; creamy texture and elevated finish	
Garnatxa Blanca-Viognier, Mas d'en Gil, 2015, Priorat	64
expressive tree fruit and coastal herbs; creamy with long finish	
Viura, R. Lopez Heredia, 2009, Gravonia, Rioja	75
plums, lemon peel and almond; perfumed, developed and intriguing	

ROSADO

Listán Negra, Viñático, 2017, Canary Islands	12/58
juicy red summer fruit; smoke tinged with volcanic minerality	

RED

Mencia, Raul Perez, Ultrea, 2017, Bierzo	12/58
red fruit, pepper spice and crunchy minerality; concentrated and juicy	
Tempranillo, Montecastrillo, 2018, Ribera del Duero	12/58
dark fruits and fresh flowers; mineral and herbal with youthful tannins	
Tempranillo, Vega Sicilia-Rothschild, Macan Classico, 2014, Rioja	120
red fruits and sweet spice; balanced and rich with supple tannins	
Syrah-Callet, Anima Negra, AN2, 2016, Mallorca	72
wild red fruits and savory spice; silky body and long mature finish	
Monestrell, Castillo del Baron, 2016, Yecla	10/46
rich dark fruit and pepper spice; warming and broad body	
Baboso Negra, Ignios Origenes, 2015, Canary Islands	97
black and blue fruit, pepper and spice; smoke and sea-tinged minerals	
Tempranillo, Valderiz, 2015, Ribera Del Duero	120
bright and distinct berry and plums; full, silky and lush	
Tempranillo, Abadia, Pago Negralada, 2011, Sardon Del Duero	120
ripe red and black fruits and licorice; gentle oak spice and silky tannins	
Baga, Sidonio de Sousa, 2015, Bairrada, Portugal	14/64
earthy forest notes, herbs and flowers, structured and elegant	
Garnacha - Cariñena, Sao Del Coster, 2011, Priorat	120
ripe black fruit layered with smokey minerality; rustic and structured	