

SANGRIA

Sangria Roja 6/glass 24/pitcher
Sangria Blanca 7/glass 28/pitcher
Sangria del Día 8/glass

COCTELS 8

LIMONADA DEL ARÁNDANO

Refreshing blueberry lemonade with blueberry pureé and Absolut Citron

EL PARAÍSO

Tropical delight with mango puree, coconut rum and pineapple juice

ROMERO y LIMON

Hendrick's Gin with rosemary syrup and lemon

LA FRESA BORRACHA

Fresh strawberry purée blended with Maker's Mark and a Pedro Ximenez reduction

SANGRITA

A true house specialty combining our housemade sangria with a classic margarita

LA REINA

Ketel One dirty martini with Cabrales-stuffed Manzanillas

CHOCOLATE y CAMELA

Godiva Dark Chocolate and Caramel liqueurs shaken with a touch of Bailey's

GRANITA y CAVA

Vanilla vodka, pomegranate liqueur and cava served up

MODESTO MARGARITA

A traditional margarita turned Spanish with Licor 43, tequila and homemade sour mix

MOJITO

A refreshing drink made from Bacardi Light, limes, mint, and a touch of raw sugar
Available Flavors: Traditional, Mango, Raspberry, and Coconut

CAIPIRINHA

A traditional Brazilian cocktail made with premium Cachaca, limes, and raw sugar
Available Flavors: Traditional, Mango, Raspberry, and Coconut

FEATURED WINES

SALVENAL ALBARIÑO 2007

Salneval Albariño is produced in the Rais Baixes region of North Western Spain on the coast of the Atlantic Ocean. Naturally, it pairs well with anything from the sea. This albariño is a light straw color with honey, pear, tropical fruits, and a slight minerality on the nose. Its citrus and floral flavors also compliment rich and hardy cheeses.

Glass 8 Bottle 32

ITSAS MENDI TXAKOLI 2006

The Hondarrabi Zuri grape - native to the Basque area - is virtually unheard of and absolutely delicious. The nose reveals both herbal and floral notes with a bit of crushed stone and tropical undertones. Its medium body is bright with acids and practically dances on the tongue toward the finish. Drink with all manner of seafood - it's outstanding!

Robert Parker - 91 points Wine Advocate - 90 points

Glass 9 Bottle 36

EL ORIGINAL BAJOZ 2007

This almost forgotten DO is now exploding with excellent wines at amazingly low prices. The Bajoz is one of those wines. Made of 75% Tinta de Toro (Tempranillo) and 25% old vine Garnacha, this red has a spicy, fruity aroma combined with ripe cherry and raspberry flavors, a hint of licorice and smooth tannins.

Glass 7 Bottle 28

CAPCANES PANSAL DEL CALÁS 2003

This late harvest dessert red is in a class all its own. The dark purple color in the glass leads to well-balanced flavors of fig, prune, scorched earth, oak, toffee and blackberry jam. Not only does it pair perfectly with Chef Grace's flourless chocolate cake, but also with any dish containing either aged or blue cheeses. A must try wine for wine enthusiasts!

Parker and Tanzer - 91 points

Glass 5 Bottle 22

FINE SPANISH WINES

CAVAS y ROSADOS

No Spanish celebration would be complete without these two styles of wine. Get in the spirit and try one with all manner of tapas.

Segura Viudas NV Brut Cava (Penedes)	7	35
Segura Viudas Heredad Brut Reserva (Penedes)		40
Marques de Gelida Rosado 2004 (Penedes)	8	40
Artazuri Rosado 2007 (Navarra)	7	28

VINOS BLANCOS

These refreshing whites reflect the Spanish passion for the bounty of the sea. They are never heavy, with bright clean flavors and racy acids to ready the palate for the next taste sensation.

Osborne Solaz Blanco 2007 (Castilla y León)	6	24
Protocolo Blanco 2007 (Castilla y León)	6	24
Torres Viña Esmeralda 2007 (Catalunya)	8	32
Salneval Albariño 2007 (Rias Biaxes)	8	32
Olvena Chardonnay 2007 (Somontano)	7	28
Vega Sindoa Chardonnay 2006 (Navarra)	9	36

PRIORAT y MONTSANT

Spain's greatest reds may some day be made in these regions where the craggy soil of the mountains is home to steep terraced vineyards. Very old vine Garnacha and Carinena combine with newer plantings of Merlot, Cab, and Syrah to make riveting wines with huge fruit and subtle spice.

Fra Guerau 2003	9	36
Onix 200	7	35
Acústic 2006		48
Can Blau 2007		34

RIBERA DEL DUERO

Very similar profile to Rioja with perhaps a bit more power and weight, the Ribera is nearly equal to Rioja today in terms of prestige and quality.

Abadia Retuerta Rívola 2004	10	40
Alonso del Yerro 2006		88

RIOJA

The most highly regarded region in Spain. Rioja, made principally from Tempranillo, is a very complex wine with the texture and complexity of Bordeaux but with a dustiness and earthy character all its own. Traditionally served with lamb, this style of wine pairs well with any red meat.

Primicia Joven 2005	7	28
Glorioso Crianza 2004	8	32
Orobio Tinto 2005		32
Castillo Labastida Reserva 1999		36
Montecillo Reserva 2002		42
Marques de Riscal Reserva 2004		48

OTHER DENOMINATIONS

Spain's greatest values are to be had in regions which until recently had been primarily producing bulk wines from old vines using ancient methods. The advent of modern vinification technology has allowed winemakers to take full advantage of these incredible raw materials and produce some interesting and exciting wines.

Osborne Solaz 2004 (Castilla)	6	24
Cruz de Piedra 2006(Calatayud)	7	28
Seis de Azul y Garanza 2007 (Navarra)		49
Juan Gil 2006 (Jumilla)		34
Artazuri 2007 (Navarra)	8	32
Finca Antigua Crianza 2005(La Mancha)	9	36
Bodegas Volver 2005(La Mancha)	10	40
El Vinculo 2002 (La Mancha)		32
Clio 2005 (Jumilla)		80

CORDIALS

Cuarenta y Tres (Licor 43)	7
Gran Duque d'Alba Solera Gran Reserva	10
Conde de Osborne Brandy de Jerez Solera Gran Reserva	12
Courvoisier V.S..	7
Torres 5 yr. Brandy	8
Gran Torres Orange Liqueur	9
Remy V.S.O.P.	10

SHERRIES

Alvear Fino (Montilla) - wonderful nutty nose, dry and delicate	7.5
La Gitana Manzanilla - semi-dry, powerful rasin and nutty palate	8
Alvear Carlos VII Amontillado - pungent earthiness with smoky, nutty flavor.	8
Alvear Amontillado (Montilla) - nutty and rounq with a pleasant subtle sweetness.	7
Alvear Solera 1927 Pedro Ximenez - sweet, dense, syrupy grapes in a glass	9.5
Alvear Pedro Ximenez de Añada 2004 - balance of fig, orange marmalade and almond.	7
Osborne Pedro Ximenez 1827 - rich molasses, candied fig and apricot.	6.5

PORTS & DESSERT WINES

Dow's 10 yr. Tawny - medium style, fruity with a lingering finish	8
Dow's LBV 2001 - velvety palate with ripe, dark fruit and a long finish	7.5
Ramos Pinto 20 yr. Tawny - simply stated, outstanding in every way	12
Niepoort Quinto do Passadouro 2000 - black fruits and hint of licorice.	7
Jorge Ordoñez Selección Especial Dessert Wine	8 40

BEERS

BOTTLE		DRAUGHT	
Estrella Damm (Spain)	4.75	Samuel Adams Seasonal	4.50
Estrella Galicia (Spain)	4.75	Schlafly Hefeweizen	4.50
Samuel Adams Boston Lager	4.00	New Belgium Seasonal	4.50
Bud Select	3.50	New Belgium Fat Tire.	4.50
Budwieser	3.50		
Bud Light	3.50		
Xingu (Brazil).	4.75		
Woodchuck Granny Smith	4.25		
O'Douls Amber NA	3.50		