



Cocktails

SUZE-TONIC a highball with pineapple-infused bitter gentian liqueur	10
SETENTA Y CINCO a “French 75” with Spanish gin and wine	12
JUS & GIN orange wine, gin and citrus cordial	12
CLEAR BOUNDARIES a crystal clear blanche Armagnac and Colombarde sour	16
SCOTCH & SODA a briny coconut-washed Scotch cream soda	13
SHERRY, NILES? Amontillado sherry, Genziana Fernanda and doctored Dr. Pepper	12
KALIMOTXO red wine, Coca Cola and Armagnac	10
MARTINI INDECENTE Spanish gin, dry sherry and piparra brine	14
PICON PUNCH a bitter orange spritz with Armagnac and pomegranate	14
MEGAPURPLE an Old Fashioned with Spanish gin and French brandies	16
CARAJILLO espresso and Licor 43 over ice	10

Bière

ESTRELLA GALICIA ESPECIAL draft Spanish lager	8
BRASSERIE LES ACOLYTES BANZAI ginger and citronella wheat beer	10
BRASSERIE LES ACOLYTES BÂTARDE sour ale macerated on Malbec skins and aged in amphora (750ml)	28

Café et Thé (Sorry, we don't have decaf)

UN CAFÉ drip coffee	3
UN EXPRESS double espresso	3
CAFÉ CRÈME a cup of espresso topped with steamed milk	4
CAFÉ AU LAIT a bowl of coffee topped with steamed milk	6
TEA earl grey, chamomile, peppermint	3

Sans Alcool

VAN DE VELDE an Arnold Palmer by way of Provence with sparkling rooibos and citrus	6
HOLY MOUNTAIN HOLY WATER hopped seltzer	6
ST. AGRESTIS PHONY MEZCAL NEGRONI	8
ST. AGRESTIS AMARO FALSO	8
VICHY CATALAN sparkling mineral water	10

A 20% service charge will appear on dine-in checks.
100% will go towards the staff serving you.