

BEER

Daura | Damm Master Brewers | Spain \$6
Lager, crafted to remove gluten, 5.4% ABV | 26 IBU
Golden and balanced, with pale malt and moderate earthy hop flavors; very smooth, crisp and clean

Kiwanda Cream Ale | Pelican Brewing | Seaside, Oregon \$6
Pre-prohibition cream ale, 5.4% ABV | 25 IBU
Locally crafted on the Oregon Coast, golden in color, with floral aroma and a refreshing body

CIDER

Sagarnoa Basque Cider | Txopinondo | France \$8
Dry, organic cidra with light effervescence and a tart, funky finish

ZERO PROOF COCKTAILS

Made with non-alcoholic Oregon-crafted Wilderton Botanical Spirits

Wild Palmer - Bittersweet Aperitivo, lemon iced tea, soda water \$11
Tangy, refreshing, with just enough bitterness and a touch of sparkle

Orange Derby - Earthen, thyme simple, mint, orange, lemon, soda \$11
Bright, fresh, and herbaceous; perfect for sunny, Coastal days

Lustre-ita - Lustre, fresh-squeezed orange & lime juice, simple, soda \$11
Fresh citrus with a hint of sweetness; pairs well with smoke and spice

SPANISH WATERS and BEVERAGES

Sant Aniol - natural or sparkling mineral water	500ml	\$5
Vichy Catalan - sparkling water, high mineral content	1L	\$10
Soda - orange, cream, lemon-lime, cola		\$3
Rosemary-Tarragon Lemonade - house made!		\$9
Horchata - chufa nut milk, organic (Spain)		\$8
Espresso - Catunambü, Spanish premium coffee		\$5
Coffee		\$3

Ask your server about daily & seasonal specials



Wine • Cocktail • Beer Beverage Menu

WINE

- Cava -

- Mas Fi Cava Brut** - Macabeo, Xarel-lo and Parelleda \$7 |
Aged 10 months - El Penedés, España
- Gramona Imperial, 2016** - 60% Zarel, 30% Macabeo, 10% Parelleda | \$65
Organic; aged on their lees 60 months

- Rosado & Blanco -

- Anciano Rosado** - 50% Monastrell, 50% Cabernet Sauvignon \$7 |
Castillo de Jumilla Rosé of Monastrell – Bodegas Bleda 2023 | \$30
Fresh, delicate rosé with notes of white flowers and red summer fruits
- São João Espumante Bruto Rosé** - 2021, Portugal | \$45
Sparkling, dry, fresh red fruits, light aftertaste

- Rey Santo Verdejo** – 2022, Rueda \$9 |
Lingering notes of strawberry and melon with a refreshing finish
- Granbazán Albariño, Rias Baixas** - classic Albariño \$14 | \$56
Peach, green apple, lime, and mineral hints
- Gramona Gessami** - Penedes, Spain; Organic \$14 | \$56
Crisp, refreshing, fruit-forward and floral

- Tinto -

- Zestos Old Vines Garnacha** - Tinto de Madrid \$9 | \$36
Bright and silky, unoaked, notes of dark berries and spice cake
- Danaus Organic Red Blend** - 2021, Costers Del Segre, Spain \$10 | \$40
45% Tempranillo, 45% Garnaxa, 10% Cabernet; deep & rich, fruity, woody nose
- Casa Castillo Jumilla Monastrell** - Murcia, Spain \$11 | \$45
Medium body, fine tannins, dark fruits, leather, and earth
- Anciano No.10 Gran Reserva Rioja** - a wonderful, smooth Rioja \$14 | \$56
Complex aromas, dark ripe fruits, leather, hints of vanilla and spicy cinnamon
- Ribera del Duero Creta Roble** - 100% Tempranillo | \$52
Tank fermented and aged 6 months in French and American oak barrels
- Touriga Nacional Light Red** - unoaked - Portugal 2021 | \$54
Ripe fruit, floral & citrus notes; an excellent red for white lovers
- Laurel Priorat** - Estate Bottled; Garnacha, Syrah, Cabernet Sauvignon | \$104
Elegant and balanced; French oak, herby and floral, powerful and harmonious

- Sangria -

- Zurita Sangria Cocktail** - spiced, red sangria bursting with bold flavor \$14
Tempranillo, citrus spice syrup, splash of brandy, orange, lime
- Cava Sangria Cocktail** - light, refreshing, white sangria \$14
Cava, citrus, splash of brandy, gin, and Cointreau, seasonal fruit
- Seasonal Sangria** - ask your server about our rotating recipe! \$14

- Sherry-

Sherry, a fortified wine produced in southern Spain, is delicious neat, over ice, or mixed with tonic and a citrus twist. Explore our selection to find the perfect sherry for you.

- C Mata Cream Sherry** - 75% Palomino Fino, 25% Pedro Ximenez \$9 |
- Lustau Oloroso** – dry, rich, and nutty; perfect with Jamon Iberico \$10 |
- Lustau Pedro Ximenez** - very sweet, rich, and unctuous \$10 |
- Fino Caberrubia Luis Perez** - dry and crisp with almond notes \$14 | \$60

Sherry Flight - Fino, Oloroso, Pedro Ximenez \$12
New to sherry? Discover your new favorite with 1oz pours of our three most popular varieties.

- Vermouth -

- Bruno Marino Sweet Vermouth** - orange peel, cinnamon, vanilla \$9
- Cñia Mata Vermouth - Tinto Reserva** - spicy, woody, berry notes \$10

COCKTAILS

- Spanish Classics-

- Kalimotxo** - red wine, cola, lemon \$9
Popular in Spain's Basque Country; pronounced "calimochó"
- Botanical Pink Vermouth** - Lustau rosado vermut, tonic, grapefruit \$12
Delicious as a low-alcohol refresher... or add a shot of gin for a buzzy treat +\$4
- Gin & Tonic** - Plymouth gin, Fever Tree tonic, lemon twist \$14
The cocktail of Spain!

- Zurita Signatures-

- Carajillo** - Espresso, Licor 43 \$14
More fun than an espresso martini!
- Cognac & Ginger Beer** - Boulard Calvados, Fever Tree ginger beer \$14
The perfect start to a meal or after dinner digestif
- Pisco Sour** - pisco, thyme simple syrup, fresh lemon & lime juice \$14
Our take on the South American staple cocktail - regular or blood orange!
- Vodka Lemonade** - rosemary-tarragon lemonade, Reyka vodka \$14
A refreshing, adult version of our house lemonade
- Horchata Cocktail** - Spanish brandy, Grand Marnier, cinnamon, orange \$15
Sweet, creamy, and totally unique
- Jerez Sour** - Spanish brandy, Oloroso sherry, lemon, cherry \$15
This tart and sweet cocktails pairs perfectly with smoky, spicy dishes

Beer, cidra, and non-alcoholic beverages on the back