

SEASONAL

FOR NOVELTY & NOSTALGIA | 12

Created by Kyle Yost | Cocktail Origin: Boulevardier
Roasted Carrot infused Jim Beam Bonded Bourbon, Yzaguirre Rojo Reserva, Cynar, Luxardo Bitter, Angostura Bitters, Bittercube Jamaican #1 Bitters
Vegetal | Spirit Forward

THE RED FEATHER | 9

Created by Leslie Cadillac | Cocktail Origin: French 75
Broker's Gin, Lemon, Orange, Cranberry, Cava, Bittercube Blackstrap Bitters
Light | Bitter | Refreshing

A SHOT IN THE DARK | 10 (vegan)

Created by Christian Acosta-McKillop
Cocktail Origin: Sour
Cruzan Silver & Blackstrap Rum, Lavender, Espresso, Orange, Warre's Ruby Port, Aquafaba, Bittercube Corazon Bitters, Cocoa
Creamy | Decadent

THE COMRADE | 9

Created by Kyle Yost | Cocktail Origin: Daisy
Smoked Tea Infused Wheatley Vodka, Lemon, Luxardo Amaretto, Giffard Orgeat, Bittercube Jamaican #1 Bitters
Smoky | Tart

BLOOD & SAND | 10

Modified by: Daniel Beres & Ryan DeRosa
Bank Note 5yr Scotch, Lemon, Orange, Yzaguirre Rojo Reserva, Griotte Cherry Liqueur
Full Bodied | Peaty | Citric

IN MAN & WIFE | 11

Created by: Daniel Beres & Ryan DeRosa
Cocktail Origin: Alabazam
Lustau Reserva Spanish Brandy, Lemon, Sorghum, St. George Coffee Liqueur, Pierre Ferrand Dry Curacao, That Topo Chico Though
Effervescent | Autumnal

VERDAD EN LA FICCION | 12

Created by: Daniel Beres & Ryan DeRosa
Cocktail Origin: Old Fashioned
El Tesoro Platinum Tequila, Damm Shandy, Molasses, Bittercube Blackstrap Bitters, Shandy Chaser
Contemplative

Beverage Menu Curated by Beverage Director Daniel Beres & Assistant Beverage Director Ryan DeRosa

All House Ingredients Produced by: Cleto Acosta-McKillop

HOUSE STAPLES

SANGRIA 9 | 36

Red: Spanish Tempranillo, Peach, Lemon, Orange, Cinnamon, Pierre Ferrand Dry Curacao, Lustau Spanish Brandy, Bittercube Cherry Bark Vanilla Bitters

White: Spanish Chardonnay, Lustau Reserva Spanish Brandy, Strawberry, Kiwi, Lime, Orange, Lustau Crème Sherry, Cava

VASCO OLD FASHIONED | 10

Cocktail Origin: Basque + Wisconsin + Grandparents
Lustau Reserva Spanish Brandy, Lemon, Strawberry, Chili Pepper, Bittercube Trinity Bitters, Angostura Bitters, Seltzer

SPANISH GIN & TONIC | 10

Crafted with House Made Tonic Syrups

Traditional: Rehorst Gin, Thyme, Cassia Bark, Juniper Berry, Thai Basil, Lime

Seasonal: Broker's Gin, Star Anise, Caraway, Pomegranate, Grapefruit, Rosemary

BEER

DOMESTICS

Miller High Life - Pale Lager / Mke, WI / 4.6%

Miller Lite - Pale Lager / Mke, WI / 4.2%

Coors Original Banquet Tallboy - American Lager / Golden, CO / 5%

ACROSS THE POND

Inedit Damm - Witbier / Barcelona, Spain / 4.8%

Damm Daura Shandy (gf) / Barcelona, Spain / 3.2%

Estrella - Lager / Barcelona, Spain / 5.4%

Estrella Daura - Lager / Barcelona, Spain / 5.4% (gf)

Binding Brauerei Clausthaler - Non Alcoholic Malt Bev - Frankfurt am Main, Germany / NA

Monks Cafe - Flemish Sour Ale / Ertvelde, Belgium / 5.5%

Kostritzer Tallboy - Schwarzbier (Black Lager) / Thuringia, Germany / 4.8%

CIDRE/FRUTA

Vander Mill Ginger Peach Tallboy - Spring Lake, MI / 6.9%
Effervescent, bright ginger, lightly sweet w/ tart, dry finish

Mayador Sparkling Spanish Cider - Asturias, Spain / 5%
6 | 24
Fermented in Chestnut Barrels

TO THE NORTH

Unibroue La Fin Du Monde - Tripel / QC, Canada / 9% 7

Unibroue A Tout le Monde - Dry Hopped Saison / QC, Canada / 4.5% 7

CRAFT (LOCAL, AMERICAN)

Victory Prima Pils - Pilsner / Downingtown, PA / 5.3% 5

New Glarus Spotted Cow - Cream Ale / New Glarus, WI / 4.9% 5

Bell's Oberon Tallboy - American Wheat Ale / Kalamazoo, MI / 5.8% 6

Mke Brewing Company Booyah Tallboy - Apricot Saison / Milwaukee, WI 6.5% 6

Riverwest Stein - Vienna Lager / Milwaukee, WI / 6% 5

Prost - Munich Dunkel Lager / Denver, CO / 5.8% 5

Central Waters Mudpuppy - Porter / Amherst, WI / 5.5% 5

Victory Dirt Wolf - Double IPA / Downingtown, PA / 8.7% 7

Surly Furious Tallboy - IPA / Minneapolis, MN / 6.6% 7

Dogfish Head 90 Minute - IPA / Milton, DE / 9% 7

New Holland Dragon's Milk - Bourbon Barrel Aged Double Imperial Stout / Holland, MI / 10% 10

MOVIDA

Composed by beverage director Daniel Beres and Movida partner Aaron Gersonde, the wine list at Movida is a select collection of wines covering the various regions of Spain.

BRUT CAVA | SPARKLING WINE

- Freixenet | Blanc de Blancs** 7 | 28
aromas of citrus and green apple, with a soft palate of baked apple and vanilla
- Segura Viudas | Penedes | Rosé** 7 | 28
aromas of strawberry, red currant and pomegranate lead into a palate of full cherry fruit, light acidity, with a soft dry finish
- Segura Viudas Heredad | Penedes | Reserva** 60
aromas of brioche, honey, and flower petals; on the palate, full flavored body, with mature dried fruits, smoky minerality, and a rich elegant finish
- 2011 Gramona | Imperial | Gran Reserva** 70
white fruit, honey, vanilla, toasted nuts, crème brule
- 2006 Gramona | III Lustrós | Gran Reserva** 115
hazelnut, almond, mineral, long finish, (70% Xarel-lo, 30% Macabeo)

VINO BLANCO | WHITE WINE

- "Ameztoi" | Txakolina | Hondarribi Zuri** 13 | 52
aromas of grapefruit and lemon on the palate, followed by a dry and light bodied palate of mineral driven fruit
- 2014 | Do Ferreiro | Rias Baixas Albariño** 65
savory, earthy, herbaceous, floral, white fruits, organic, biodynamic
- Marques de "Irun" | Rueda Verdejo** 8 | 32
crisp, clean, unoaked; stony aroma of grapefruit; citric acidity on the palate, with fresh flavors of orange and grapefruit; round, plump, briny citrus finish
- Conde "Valdemar" Rosé | Bodegas Valdemar | Rioja Garnacha | Viura** 10 | 40
floral aroma of rose and red berries. fresh fruit and persistent acidity on the palate, with a lightly dry finish
- Castillo "Monjardin" | Navarra | Chardonnay** 8 | 32
aromas of green apple, tropical fruit, and white flowers. a ripe, concentrated palate that hints at toasted almonds, with a finish of creamy minerality
- "Gessami" | Gramona | Penedes Sauvignon Blanc | Muscat** 12 | 48
floral, zesty lemon citrus, mineral, peach, guava, star fruit
- Ostatu | Rioja Viura | Malvasia** 10 | 40
citrus orchard, pear skin, lemon pith complimented by hint of succulent herbs and minerality
- "Lolo" | Paco & Lola | Rias Baixas Albariño** 11 | 44
intense white fruit on the nose, refreshing balance of acidity and saline on the finish

VINO TINTO | RED WINE

BIERZO

- "Brezo" | Gregory Perez Mencia** 10 | 40
fresh and ripe, with a floral bouquet filled with undertones of pepper and baking spice
- 2013 | "Petalos" | Decendientes de J. Palacios Mencia** 65
organic, biodynamic, fresh cherry, floral, silky

MONTSANT

- "Bula" Mazuelo | Garnacha | Syrah** 9 | 36
roasted coffee and cassis on the nose. Full-bodied palate of dark fruits and minerals, with a long lingering finish.

RIBERA DEL DUERO

- "El Pedrosal" | Bodegas Perez Pascuas Tempranillo** 14 | 56
powerful, red berry fruit, dark chocolate
- Conde San "Cristobal" Tinta Fina | Cabernet | Merlot** 15 | 60
big, bold, concentrated cherry and dark fruits, generous oak and dusty tannins

D.O. MADRID

- "Camino de Navaherreros" | Bernabeleva Garnacha** 11 | 44
organic, biodynamic, raspberry, rose, Asian spices

LA MANCHA

- 2012 | "Caliza" | Marques de Grinon Syrah | Petite Verdot** 65
raspberry, ripe black cherry, cinnamon, mineral

PRIORAT

- "Clos Gebrat" | Vinicola del Priorat Carignan | Cabernet Sauvignon | Garnacha** 12 | 48
rich, concentrated, ripe strawberry and raspberry flavors. accented by mountain herbs, exotic spices, and a long complex finish.

RIOJA

- "Proximo" | Marques De Riscal Tempranillo | Graciano | Mazuelo** 8 | 32
medium-bodied, ripe fruit taste and slight toasted oak finish
- "Cune" | Crianza Tempranillo** 11 | 44
berry aroma, balanced acidity, oaky balsamic finish
- 2012 | "Cune" | Reserva Tempranillo** 72
tart cherry, traditional rested style, savory herb, generous oak
- 2005 | "Tondonia" | Reserva Tempranillo | Garnacha | Graciano | Manzuolo** 100
spice, dried rose, mint, fennel seed, pepper, black cherry