

# Miró

SPANISH GRILLE

## White Wines

	<i>gl</i>	<i>btl</i>		<i>gl</i>	<i>btl</i>
<b>Voga</b> , Moscato, Italy	10	40	<b>DAOU</b> , Rose, Paso Robles, California		52
<b>Dr Loosen</b> , Riesling, Germany	11	44	<b>Marqués de Cáceres</b> , Verdejo, Spain	10	38
<b>Marques de Riscal</b> , Sauvignon Blanc, Spain	11	40	<b>Licia</b> , Albariño, Spain	14	52
<b>Kim Crawford</b> , Sauv. Blanc, New Zealand		46	<b>O Fillo da Condesa</b> , Albariño, Spain	12	48
<b>Bouchaine</b> , Chardonnay, Carneros, Napa		54	<b>Segura Viudas</b> , Rose CAVA, Spain		42
<b>Clos Du Bois</b> , Chardonnay, California	10	40	<b>Carletto</b> , Pinot Grigio, Italy	11	42

## Spanish Red Wines

	<i>gl</i>	<i>btl</i>		<i>gl</i>	<i>btl</i>
<u>Campo de Borja</u>			<u>Aragón</u>		
<b>Cabriola by Borsao</b> , Organic Garnacha Blend	12	48	<b>Bodegas Brecca</b> , Garnacha Blend	14	56
<b>Alto Moncayo</b> , 'Veratón', Organic Garnacha		69			
<b>Alto Moncayo</b> , Organic Garnacha		90	<u>Catalunya / Penedès</u>		
			<b>Purgatori</b> , Garnacha/ /Syrah		87
<u>Jumilla</u>			<b>Gran Coronas</b> , Cabernet Reserva		64
<b>El Nido</b> 'Clio' Cabernet Sauvignon Blend		90	<b>Mas La Planas</b> , Cabernet Sauvignon		138
<b>El Nido</b> , Cabernet Sauvignon Blend		158			
			<u>Rioja</u>		
<u>Ribera del Duero</u>			<b>Marqués de Riscal</b> , Reserva	16	60
<b>Dominio de Pingus PSI</b> , Tempranillo		87	<b>Familia Torres 'Altos Ibéricos'</b> , Crianza	13	52
<b>Celeste by Familia Torres</b> , Tempranillo		69	<b>Luis Cañas 'Selección de Familia'</b> , Reserva		90
<b>Marqués de Pluma</b> , Tempranillo	13	52	<b>Marqués de Murrieta</b> , Reserva		69
<b>Pesquera</b> , Tempranillo		87	<b>Muga 'Prado Enea'</b> , Gran Reserva		158

## Old & New World Red Wines

<b>Louis Latour</b> , Pinot Noir, France	81	<b>Noah River Wines</b> , Cabernet, California	12/48
<b>Le Grand Noir</b> , Pinot Noir, France	12/48	<b>Faust</b> , Cabernet, Coombsville, Napa Valley	108
<b>DAOU</b> , Cabernet Sauvignon, Paso Robles	58	<b>Cakebread</b> , Cabernet, California	140
<b>Séptima</b> , Malbec, Argentina	11/44	<b>Groth</b> , Cabernet Sauvignon, Oakville	125
<b>El Enemigo</b> , Malbec, Argentina	58	<b>Burly</b> , Cabernet Sauvignon, Coombsville	140
<b>Zenato</b> , Ripasso, Italy	58	<b>Simi</b> , Cabernet Sauvignon, Alexander Valley	68

## Beers

Estrella Galicia (Spain) • OMB Copper • Yuengling • Stella Artois • NoDa Pitchside Pils • Highland Gaelic Ale • Lagunitas IPA • NoDa Hop Drop 'N Roll • Highland Black Mocha Stout •

## Sparkling Wines

	<i>btl</i>		<i>btl</i>
Gruet Brut, USA (375ml)	24	Frexinet Negro, Cava, Spain	42
Cordoniu, Cava, Spain	32	Segura Viudas, Cava, Spain	50

## Sherries and Ports

	<i>gl</i>
Gonzales Byass, Amontillado (Seco), Jerez	9
Gonzales Byass, Oloroso (Seco), Jerez	9
Gonzales Byass, Pedro Ximénez (Dulce)	11
Fonseca 10 Year Port	10
Fonseca 20 Year Port	15

## Cordials

	<i>gl</i>
Grand Marnier	10
Tia María	10
Sambuca Romano	10
Amaretto Disaronno	10
Remy Martin V.S.O.P. Cognac	12

## Bourbons

Angel's Envy • Basil Hayden • Buffalo Trace • Old Forester • Old Forester 1910 • Eagle Rare • Jim Bean • Elijah Craig • Bulleit • Knob Creek • Maker's Mark • Woodford Reserve •

## Tequilas

Patrón Silver • Cincoro Blanco • Casa Amigos Añejo • Mezcal • Blanco • Clase Azul Reposado

## Miró Special Cocktails

### Miró Mojito

Bacardi Light mixed with soda, lime juice and crushed mint leaves, garnished with a lime.

13

### Cuba Libre

Bacardi Light with Coke.

11

### Sangria Miró

Spain's national drink; a refreshing wine punch mixed with brandy, rum and topped with cubed apples.

9.95

### Aperol Spritz

Aperol, Cava (Spanish Champagne), Fever-Tree Soda Water.

13

### Sevilla Gin & Tonic

Tanqueray Sevilla Orange topped with Fever-Tree Tonic Water.

11

### Matador Cosmopolitan

Classic Cosmopolitan shaken with Chambord for a great raspberry taste.

15

### Miró Martini

Malibu Rum, Stoli Orange & pineapple juice with a splash of Blue Curacao

13

### Miró Espresso Martini

Stoli Vanilla Vodka, Kahlua, Angel's Envy Port syrup, espresso.

12

*All wines are subject to change in vintage and availability. There is a \$25 corkage fee for all wines provided by patrons. Thank you for your understanding.*