

Miró

SPANISH GRILLE

White Wines

	<i>gl</i>	<i>btl</i>		<i>gl</i>	<i>btl</i>
Voga , Moscato, Italy		40	Muga Blanco , Rioja, Spain	14	52
Carletto , Pinot Grigio, Italy	11	42	Marqués de Riscal , Sauv. Blanc, Spain	11	40
DAOU , Rose, Paso Robles, California		52	Licia , Albariño, Rías Baixas, Spain	14	52
Bouchaine , Chardonnay, Carneros, Napa		54	O Fillo da Condessa , Albariño, Spain	13	48
Clos Du Bois , Chardonnay, California	11	40	Polvorete by Emilio Moro , Godello, Spain	13	48
Kim Crawford , Sauv. Blanc, N. Zealand		46			

Spanish Red Wines

	<i>gl</i>	<i>btl</i>		<i>gl</i>	<i>btl</i>
<u>Campo de Borja</u>			<u>Ribera del Duero</u>		
Cabriola by Borsao , Organic Garnacha Blend	13	48	Dominio de Pingus PSI , Tempranillo		87
Alto Moncayo, 'Veratón' , Organic Garnacha		69	Pesquera , Tempranillo		87
Alto Moncayo , Organic Garnacha		90	Emilio Moro 'Finca Resalso' , Tempranillo	14	56
			Celeste by Familia Torres , Tempranillo	18	69
<u>Jumilla</u>			<u>Rioja</u>		
El Nido 'Clio' Monastrell Cabernet Syrah		90	La Rioja Alta 'Viña Arana' , Gran Reserva		98
Juan Gil, 'Blue Label' Monastrell Cab Syrah		75	Luis Cañas 'Selección de Familia' , Reserva		90
Juan Gil, 'Red Label' Monastrell Cabernet	14	52	Marqués de Murrieta , Reserva		69
			Marqués de Riscal , Reserva	16	60
			Familia Torres 'Altos Ibéricos' , Crianza	14	52
<u>Catalunya / Penedès</u>			<u>Aragón</u>		
Purgatori , Garnacha Blend		87	Bodegas Brecca , Garnacha Blend	14	56
Gran Coronas , Cabernet Sauvignon Reserva		64			

Old & New World Red Wines

Louis Latour , Pinot Noir, France	81	The Prisoner , Zinfandel Blend, California	79
Le Grand Noir , Pinot Noir, France	12/48	Orin Swift '8 years in the Desert' , California	89
Zenato , Ripasso, Italy	58	Simi , Cabernet Sauvignon, Sonoma County	56
Zenato , Amarone della Valpolicella, Italy	140	Cakebread , Cabernet Blend, Napa Valley	140
El Enemigo , Malbec, Argentina	58	Penfolds BIN 704 , Cabernet, Napa Valley	128
Séptima , Malbec, Argentina	12/48	Faust , Cabernet Sauvignon, Coombsville	118
Noah River Wines , Cabernet	13/48	DAOU , Cabernet Sauvignon, Paso Robles	58

Beers

Estrella Galicia (Spain) • Daura DAMM (Spain) •
OMB Copper • NoDa Pitchiside Pils • NoDa Hop Drop'N Roll •
Yuengling • Stella Artois • Highland Gaelic Ale • Lagunitas IPA •

Sparkling Wines

	<i>btl</i>		<i>btl</i>
Segura Viudas, ROSE, Cava, Spain	42	Frexinet Negro, Cava, Spain	42
Segura Viudas, Cava, Spain	38	Cordoniu, Cava, Spain	36

Sherries and Ports

	<i>gl</i>
Gonzales Byass, Oloroso (Seco), Jerez	8
Gonzales Byass, Pedro Ximénez (Dulce)	8
Fonseca 10 year / 20-year-Old Tawny Port	10/13
Fonseca BIN 27 Ruby Port	7

Cordials

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

Bourbons & Ryes ®

Angel's Envy ® • Basil Hayden • Booker's • Buffalo Trace • Old Forester • Old Forester 1910 • Eagle Rare • Jim Bean • Elijah Craig • Bulleit ® • Knob Creek ® • Maker's Mark • Woodford RSV • WhistlePig 10 Year Old Small Batch Rye •

Tequilas

Espolón Blanco • Don Julio Blanco • Casa Amigos Blanco • Añejo • Mezcal • Clase Azul Reposado •

Miró Special Cocktails

Miró Mojito

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

13

Aperol Spritz

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

13

Cuba Libre

Bacardi Rum with coke.

11

Sangria Miró

Spain's National drink. A refreshing wine punch mixed w/ brandy, rum & cubed apples.

10.50

Miró Passion Fruit Sangria

Our take on a classic: Passion fruit puree, coconut rum, Albariño white wine topped with passion fruit sparkling wine.

12

Sevilla Gin & Tonic

Tanqueray Sevilla Orange topped with Fever-Tree Tonic Water.

11

Matador Cosmopolitan

Classic Cosmopolitan shaken with Chambord.

15

Miró Martini

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

13

Miró Espresso Martini

Stoli Vanilla Vodka, Kahlua, Espresso.

12

Margarita Miró

Our classic Margarita finished with a splash of Grand Marnier.

13

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.