

COCKTAIL MENU

HOUSE MARTINIS

SANGRIA MARTINI	\$18
grey goose vodka w/ house sangria	
MORA MARTINI	\$18
grey goose vodka w/ fresh black berry	
MOJITO MARTINI	\$18
grey goose vodka w/ Si house mix	
PASSION MARTINI	\$18
grey goose vodka w/ passion fruit	
EXPRESSO MARTINI	\$18
grey goose vodka w/ Kahlua and a shot of expresso	

SI TAPAS SPECIALTY COCKTAILS

HOUSE BARREL SPANISH NEGRONI	\$12
MADRID	\$12
Vodka, vanilla liqueur & lime wedge	
OLD FASHION CARAJILLO	\$20
Bourbon, Kalua and 43 liqueur	
MARIANITO	\$12
vermouth, gin, Campari, orange twist & olives	
SPANISH OBSESION GIN TONIC	\$25
3oz. spanish gin & hand crafter tonic water over big ice	

SI TAPAS HOUSE COCKTAILS

HOUSE RED - WHITE	bt: \$25 glass: \$10
HOUSE CAVA 375ml	\$13
SI TAPAS SANGRIA	pitcher: \$25 glass: \$10
ECHEGARAY (pitcher)	\$25
cava rum lime fresh mint	
AGUA DE VALENCIA (pitcher)	\$25
cava rum & fresh orange juice	
KALIMOTXO	\$10
house red on ice w/ coca cola	
TINTO DE VERANO	\$10
house red on ice w/ sprite	
RUBIA	\$10
house white, cava on ice w/ sprite	

WINE LIST

CAVAS / SPARKLINGS

GL | BT

RAVENTOS BLANC de BLANC

\$50

a structure fresh, complex wine with white floral notes on the nose.

CAN SUMOI MUNTANYA

\$48

Grape 50% Xarello 50% Macabeo. Lively and vibrant, with a crisp, linear structure

BLANCOS/WHITES

BIERZO - BODEGAS GODELIA

\$14 | \$50

bright straw in color, it has an intense and fruity nose, in which stones fruits and citrus fruits stand out.

ALBARIÑO - GRANBAZAN

\$13 | \$48

green pear, white chocolate and crumbled sage, with a hint of pineapple fruit.

TXAKOLINA - ULACIA BLNCO GETARIAKO

\$12 | \$38

straw colored with green sparkles, intense aroma with hints of tropical fruit.

RIOJA - CUNE MONOPOLE CLÁSICO

\$15 | \$55

full bodied, buttery and opulent with delicious burn caramel and fudge character.

COSTERS DEL SEGRE REGION

\$14 | \$48

RAIMAT CHARDONNAY

bright yellow with greenish reflections. intense notes of citrus fruits with hints of coconut, honey and hazelnuts.

ROSADOS/ROSES

CAN SUMOI LA ROSA

\$14 | \$50

aromas of strawberry, raspberry, pear, citrus, lychee, and floral notes.

TINTOS/REDS

PRIORAT - SALMÓS TORRES

\$24 | \$80

polished,engaging red, w/ flavors of kirsch, ripe currant & anise.

RIBERA DEL DUERO - ABADIA RETUERTA

\$22 | \$75

ripe dark blackberries and blackcurrants followed by notes of butterscotch and vanilla.

RIBERA DEL DUERO - TINTO PESQUERA

\$26 | \$85

elegant and fresh on the palate with a silky mouthfeel, well-integrated acidity and persistent tannins.

RIBERA DEL DUERO - EMILIO MORO

\$17 | \$65

flavors of ripe cherry, cranberry, anise and dried lavender.

RIOJA - MARQUES DE CÁCERES RESERVA

\$15 | \$55

full bodied w/ a background of ripe fruit & smooth elegant tannins.

LA RIOJA ALTA VIÑA ARBERDI RESERVA

\$55

100% Tempranillo. notes of red fruits—raspberries, wild strawberries, and redcurrant.

RIOJA - MACAN CLASICO

\$99

balance of fruit and spice flavors, with a touch of classy oak.

MONTSANT - SOTABOSC

\$11 | \$40

100% Garnatxa. The initial sweet flavors of the Grenache fills the palate with red berries, resins and licorice.

BIERZO - VIERNES

\$13 | \$45

flavors of black currant and dark plum are mildly tart and salty, dry tannins and peppery aftertaste control a fresh finish.