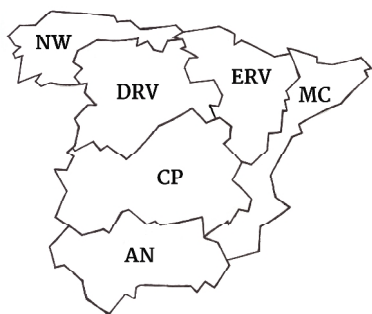






# VINO

## SPANISH WINE MAP



- Northwest NW** | lush valleys, cool ocean breeze  
Zesty white wines, aromatic red wines with lower acidity
- Duero River DRV** | sizzling summers, cold winter  
Tannic red wines with dark fruit notes
- Ebro River Valley ERV** | desert valleys, cool mountains  
Tempranillo dominant, medium bodied reds with spice
- Mediterranean Coast MC** | warm temps, cool ocean breeze  
Known for sparkling cava and deep, medium-full bodied reds
- Central Plateau CP** | hot and dry high altitude, mild evenings  
Hot region, less acidic red wine with more ripe fruit flavors
- Andalucia AN** | dry temps, strong winds  
Known for sherries and sweet dessert wines

## SPARKLING & ROSÉ

		
<b>Cava Brut Pere Ventura</b>   Penedes MC	11	40
<b>Cava Rosé Llopart '14</b>   Penedes MC	12	44
<b>Rosé Txakolina Txomin Etxaniz '16</b>   Basque ERV	13	48
<b>Rosé Syrah Rabble Rosé '17</b>   Paso Robles	12	44

## SPANISH WHITES

<b>Viura Conde de Valdemar '13</b>   Rioja ERV	12	44
<b>Moscatel Botani '14</b>   Malaga AN	11	40
<b>Verdejo Nisia '16</b>   Rueda DRV	12	44
<b>Albariño Fillaboa '15</b>   Rias Baixas NW	12	44
<b>Sherry Alvear NV Fino</b>   Montilla AN	10	

## SPANISH REDS

<b>Crianza Tempranillo Vina Bujanda '14</b>   Rioja ERV	12	44
<b>Tempranillo Dehesa La Granja '08</b>   Castilla y León DRV	12	44
<b>Callet/Mantonegre/Syrah AN/2 '14</b>   Majorca MC	13	48
<b>Syrah/Grenache Zerran '14</b>   Monstant MC	12	44
<b>Grenache Atteca Old Vine '14</b>   Calatayud ERV	12	44
<b>Cabernet/Grenache Bluegray '14</b>   Priorat MC	13	48
<b>Grenache/Cariñena Camins '15</b>   Priorat MC		50
<b>Mencia Petalos '14</b>   Bierzo NW		51
<b>Tempranillo (Old Vines) Almirez '14</b>   Toro DRV		53
<b>Reserva Tempranillo Sierra Cantabria '12</b>   Rioja ERV		59
<b>Grenache Alto Moncayo Veraton '14</b>   Campo Borja ERV		67
<b>Monastrell/Cabernet Triga '13</b>   Alicante MC		69

## CALIFORNIA

<b>Pinot Noir Tantara '14</b>   Santa Barbara	13	48
<b>Red Blend The Arsonist '15</b>   Dunnigan Hills	12	44
<b>Sauvignon Blanc Star Lane '16</b>   Santa Barbara	11	40
<b>Chardonnay Raeburn '16</b>   Sonoma	12	44
<b>Cabernet Sauvignon Sequoia Grove '13</b>   Napa Valley		67
<b>Pinot Noir MacPhail '13</b>   Sonoma		71
<b>Domestic Reserve Selection</b> Rotating Selection, limited availability		



# BEBIDAS



## REFRESHMENTS

Refrescos

- House Lemonade** Seasonal Citrus, Mint, Aleppo (one refill) 4
- Iced Tea, Coke, Diet Coke, Sprite, Ginger Ale** 3
- Sparkling Water** Saratoga Springs | New York 3
- Ginger Beer** Bundaberg Old-Fashioned | Australia 5

## COFFEE

Café

Pueblo's proprietary blend from OC's own Kéan Coffee, featuring Ethiopian, Guatemalan, and Indonesian beans

- Espresso** double shot 4
- Americano** double shot espresso, filtered hot water 4
- Cappuccino** espresso, steamed milk, foam 5
- Affogato** espresso, house made helado 6

## BEER

Cerveza



- Brown Ale** Alesmith 'Nut Brown' 5% | San Diego 7
- Hefeweizen** Mother Earth 'Honcho Hef' 5% | Vista 7
- IPA** Pizza Port 'Swami's' 6.8% | San Diego 7

- Chalkboard Selection** (please ask your server) MKT
- White Ale** Clown Shoes 'Clementine' 6% | Massachusetts 7
- Euro Pale Lager** Estrella Damm 5.4% | Barcelona 6
- Belgian Tripel** Victory 'Golden Monkey' 9.5% | Pennsylvania 8
- American IPA** 21st Amendment Blood Orange IPA 7% | San Francisco 7
- Hard Cider** Golden State 'Bay Brut' 16 oz 6.9% | Sonoma County 9

## COCKTAILS: SPANISH LOCALS

Cócteles Locales

- Tinto de Verano** Spanish locals' red 'sangria' spritzer, made to order 10
- Clara con Limón** refreshing shandy, Estrella beer, house citrus mix 7
- Clara Picante** Clara's spicy cousin, muddled serrano chile 🌶️ 8
- Tomar un Vermut** Spanish vermouth on the rocks, soda, orange peel 10
- Gin Tonica** sabé gin, fresh cucumber, tonic, lime wedge 12

## COCKTAILS: THE WORLD

Cócteles del Mundo

### What is Sabé?

Sabé is a specialty alcoholic drink that blends the base liquor and craft sake to create full and complex flavor profiles.

Pueblo's cocktails are crafted with an equal to or greater amount of potency typical of a classic pour in a full bar.

So sit back, sip, and enjoy. ¡Salud!

- Manolo Martini** sabé vodka, yuzu, splash sparkling cava, served up
- Ferran Fashioned** sabé whiskey, orange, cane sugar, angostura bitters
- Moscú Mula** sabé vodka, vermouth, fresh lime, ginger beer, copper mug
- Salvador Sour** sabé whiskey, sour mix, egg whites, bitters, served up
- Penélope Palomarita** sabé tequila, grapefruit sour, agave, salt rim
- Sergio Smash** sabé whiskey, fresh lemon, simple syrup, muddled mint
- Francés 75** sabé gin, Spanish sparkling cava, lemon, in a flute
- Madrid a Manhattan** sabé whiskey, rouge vermouth, bitters, peel