

Barlo Kitchen

Dinner

Sunday – Thursday 5pm – 11pm

Friday and Saturday 5pm – 12am

Small Plates

West Coast Oysters 17/32
dairy-free gluten-free
ice-wine mignonette and tabasco cocktail sauce

Seared Ahi Tuna 19
dairy-free
pearl pasta, shaved green apple
baby zucchini, orange, mint pesto

Baby Back Pork Ribs 16
gluten-free
lemon grass scallion glaze, smoked chive yogurt

Asian Pear Salad 12
vegan gluten-free
baby greens, white balsamic vinaigrette
pomegranate, persimmon, toasted almonds

Red Quinoa and Kale Salad 12
vegan gluten-free
roasted butternut squash, pumpkinseed,
chia vinaigrette, sun dried grapes, avocado

Vegetables

Baked Okinawan Yam 9
quince butter, crispy slab bacon

Roasted Jerusalem Artichokes 9
vegan gluten-free
medjool date puree, sumac, chives

Crispy Cauliflower 10
vegetarian
pickled fresno chili-buttermilk aioli

Blistered Shishito Peppers 10
vegan gluten-free
garlic, shallots, yuzu-tangerine glaze
smoked sea salt

Larger plates

Lobster Roll 23
butter poached lobster, soft roll
house made fries, celery

Tapioca Crusted Snapper 19
gluten-free
malt vinegar fries, caper relish tartar sauce

14oz Bone-in New York Steak 32
gluten-free
parsnip puree, roasted wild mushrooms
asparagus, red wine miso sauce

Soba Noodle and Tofu Bowl 16
vegan
mushrooms, peppers, black vinegar broth
marinated tofu, edamame, green onion

Korean BBQ Short Rib 18
gluten-free
roasted pearl onions, mixed marble potatoes chimichurri
sauce

Fried Chicken Sandwich 15
spicy sriracha slaw, bread and butter pickles
house made fries

Good “AF” Burger 16
sesame seed bun, caramelized onion
cheddar cheese, arugula, tomato, mayo
house made fries

8oz ER Burger 17
special blend burger, muenster cheese, arugula
fresno chilies, ciabatta bun, house made fries

Sides

Bacon 3

Avocado 3

Side Salad 5

House Made Fries 5

Truffle Fries 7

Roasted Wild Mushrooms 7

Side of Sautéed Chicken 12

A 20% service charge will be added to parties of 6 or more.

The consumption of raw or undercooked eggs, meat, poultry,
seafood or shellfish may increase your risk of food borne illness.
Common food allergens are used in the kitchen.

Executive Chef: Sean Conway

Sous Chef: Sam Parrilla

Libations

13

The G&T

sipsmith gin, grapefruit juice, tonic, thyme

Pear Necessity

grey goose la poire vodka, elderflower, lemon

Last Word

sipsmith gin, luxardo, chartreuse, lime

Carthusian Hot Chocolate

chartreuse, mezcal, cocoa, orange peel

Cranberry Margarita

jose cuervo tradicional, cranberry, lime, cointreau

Fizzy Apple

kentucky vintage whiskey, apple, bubbles

Barrel Aged *in white oak barrels*

13

Vieux Carre

korbel brandy, bulleit rye, benedictine, carpano antica vermouth, peychaud's bitters, angostura bitters

Beer / Cider

Allagash White Ale,

portland, maine

8

Weihenstephaner Hefeweisen,

germany

8

Bikini Blonde Lager, Maui Brewing,

maui, hawaii

7

24th Street Pale Ale, Strand Brewing Co.

torrance, california

8

Stone IPA, Stone Brewing

escondido, california

7

Expatriate IPA, Three Weavers Brewing Co.

inglewood, california

8

Oatmeal Stout, Anderson Valley Brewing Co.

scotia, california

7

Coconut Porter, Maui Brewing,

maui, hawaii

8

Rekorderlig Spiced Apple Cider 16.9oz

Sweden

9

Bubbles

Champagne, GH. Mumm Cordon Rouge Brut,
france, nv 17/68

Champagne, Veuve Clicquot Yellow Label,
france, nv 130

Moscato, Honey Bubbles,
italy, nv 10/40

Prosecco, Villa Sandi,
italy, nv 11/44

Brut Sparkling Rose, Bouvet
loire valley, france, nv 13/52

Whites

Grenache Blanc, Priest Ranch,
napa valley, ca, '13 12/48

Pinot Grigio, Lagaria,
umbria, italy '13 11/44

Sauvignon Blanc, The Better Half,
new zealand, '15 11/44

Chardonnay, A to Z
oregon, '15 11/44

Chardonnay, Sequoia Grove,
napa valley, ca, '12 55

Riesling, Charles Smith "Kung Fu Girl",
washington, '14 10/40

Rosé

Grenache Blend, Le Provençal,
provence, france '13 11/44

Reds

Pinot Noir, Jules Taylor,
marlborough, new Zealand, '14 12/48

Merlot, Angeline,
napa valley, ca, '15 12/48

Merlot, Stag's Leap,
napa valley, ca, '11 75

Cabernet Sauvignon, Sequoia Grove,
napa valley, ca, '13 70

Cabernet Sauvignon, Les Jamelles,
pays d'oc, france, '14 10/40

Cabernet Sauvignon, Justin,
paso robles, ca, '10 14/56

Malbec, Llama,
mendoza, argentina, '13 12/48

Shiraz, Shoofly,
australia, '14 12/40