

Barlo Kitchen

Dinner

Sunday – Thursday 5pm – 11pm

Friday and Saturday 5pm – 12am

Small Plates

Peach and Tomato Salad 12

vegan gluten-free

yellow peaches | heirloom tomatoes | sherry arugula herb salad

Crispy Cauliflower 11

vegetarian

pickled fresno chili | buttermilk chive sauce

Baby Back Pork Ribs 16

gluten-free

lemon grass scallion glaze | smoked chive yogurt

Impossible Lamb Sliders 16

vegetarian

tzatziki | merguez | salt and pepper bun

Red Quinoa and Kale Salad 13

vegan gluten-free

sugar snap peas | farro | sherry vinaigrette | avocado cherries

Duck Fat Chicken Wings 14

gluten-free

habanero mango glaze | veggie sticks

Esquites 11

vegetarian, gluten-free

roasted summer corn | lime crema | cotija | chili

Spanish Octopus 12

gluten-free

saffron aioli | smoked potatoes

Larger plates

Mirin Glazed Faroe Island Salmon 22

gluten-free

roasted baby heirloom carrots | pink pepper salad

Wild Alaskan Halibut 26

gluten-free

malt vinegar fries | caper relish tartar sauce

Steak Frites 34

gluten-free

bone in NY Steak | herb butter | house made fries

Soba Noodle and Tofu Bowl 18

vegan

mushrooms | peppers | black vinegar broth marinated tofu | edamame | green onion

Steamed Black Mussels 18

gluten-free

spanish chorizo | garlic | shallots | white wine garlic bread

Fried Chicken Sandwich 16

spicy sriracha slaw | bread and butter pickles house made fries

Good “AF” Burger 17

sesame seed bun | muenster cheese arugula | tomato | mayo | house made fries

Chicken Farfalle 16

parmesan | light cream | herbs

Sides

Bacon 3

Avocado 3

Side Salad 5

House Made Fries 5

Truffle Fries 7

Side of Sautéed Chicken 12

Executive Chef: Sean Conway

Sous Chef: Sam Parrilla

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.

Libations

13

The G&T

sipsmith gin, grapefruit juice, tonic, thyme

Mango Caipirinha

cachaca, mango, lime

Strawberry Mule

grey goose, basil, strawberry, lime, ginger beer

Spicy Margarita

angelisco reposado, lime, agave, jalapeño

Maker's Old Fashioned

makers mark, angostura bitters, orange, cherry

Beer / Cider

Draft

Saint Archer White Ale

san diego, california

8

Angel City IPA

los angeles, california

8

Belching Beaver Peanut Butter Milk Stout

san diego, california

9

Cans / Bottles

Seafarer Kolsch

inglewood, california

8

Hell or High Watermelon Wheat Ale

san francisco, california

8

Golden State Cider

sebastapol, california

9

Hatuey Cuban Style Ale

greenville, south carolina

7

Bubbles

Prosecco, Villa Sandi,

treviso, italy

12/48

Champagne, G.H. Mumm,

reims, france

17/68

Rose, Bouvet,

saumur, france

13/52

White

Pinot Grigio, Lagaria,

umbria, italy '16

11/44

Sauvignon Blanc, Outer Sounds,

marlborough, new zealand, '17

11/44

Chardonnay, A to Z

newberg, oregon, '15

11/44

Chardonnay, Neyers

st. helena, ca, '14

11/44

Rosé

Le Provencal

provence, france '17

12/48

Reds

Pinot Noir, Folly of the Beast

santa maria, ca, '16

12/48

Cabernet Sauvignon, Les Jamelles,

pays d'oc, france, '15

11/44

Cabernet Sauvignon, Justin,

paso robles, ca, '16

14/56

Malbec, Llama,

mendoza, argentina, '17

12/48