

Barlo Kitchen

Dinner

Sunday – Thursday 5pm – 10pm

Friday and Saturday 5pm – 11:30pm

Starters

Soup of the Day 8

Spanish Octopus (gf) 16
marble potato | aji verde | tapenade

Roasted Brassicas (gf) 13
Broccolini | cauliflower | pumpkin curry
coconut tzatziki | seared halloumi cheese

Fresh Shrimp Spring Roll (gf) 14
tofu | vermicelli | fresh greens
avocado | peanut dip

Spicy Chicken Wings (gf) 12
house made hot sauce | veggie sticks

Chicken Fried Rice 14
mushrooms | peppers | broccoli | carrots
onion | peas | green onion | egg

Salads

Quinoa and Kale Salad (gf) (v) 13
squash | quinoa | artichoke
tomato sherry vinaigrette | kale +chicken 6

Salmon Caesar 22
black kale | parmesan | pita crouton

Roasted Baby Beets (gf) (vg) 15
baby beets | pistachios | arugula herb salad
olive oil | whipped goat cheese

Grilled Chicken Salad (gf) 18
mixed romaine | avocado cilantro dressing | onion
broccoli | avocado | tomato | tortilla chips

Vegetables

Brussel Sprouts, balsamic glaze 7

Asparagus, lemon oil 8

Broccolini, roasted garlic 7

Vegan (v)

Vegetarian (vg)

Gluten Free (gf)

Larger plates

Lomo Saltado (gf) 24
filet mignon | fries | onions | aji verde | steamed rice

Glass Noodle (v) 17
mushrooms | peppers | bok choy
fried tofu | edamame | green onion +chicken 6

Chickpea Curry (v) (gf) 17
tomato | kale | garam masala | cilantro
steamed rice +chicken 6

Chile Verde (gf) 18
braised pork | black beans | steamed rice
pico de gallo

Seared Salmon Pomodoro (gf) 27
spaghetti squash | capers | mushroom

Steak Frites (gf) 26
skirt steak | roasted garlic chimichurri | fries

Pastas

Linguini and Clams 25
parmesan | white wine garlic sauce | herbs

Chicken Pesto Buccatini 23
basil pesto | parmesan | sun dried tomatoes

Pasta Bolognese 20
pappardelle pasta | mushroom | parmesan

Mediterranean Shrimp Spaghetti (gf) 27
olives | garlic | herbs | sun dried tomato
parmesan | artichoke

Burgers

Spicy Fried Chicken Sandwich 16
sriracha slaw | pickles | fries

The OG Burger 17
sesame brioche seed bun | cheddar
lettuce | tomato | special sauce | fries

The Chili Cheese Burger 18
sesame seed bun | cheddar | onion
house made chili

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.

Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant.

Libations

14

Copo Rosa

cachaça, aperol, lemon, simple syrup, egg whites, mint

Citrus Sidecar

remy 1738, cointreau, lime, orange

White Negroni

sipsmith, dry vermouth, cocchi Americano, lemon

Spicy Margarita

angelisco, lime, agave, jalapeño, chartreuse, pineapple

Maple Old Fashioned

maker's mark, maple syrup, bitters, luxardo, orange

Moscow Mule

grey goose, lime, ginger beer

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

Bikini Blonde

Maui, Hawaii

8

Expatriate IPA

inglewood, california

8

Hatuey Cuban Style Ale

greenville, south carolina

8

Rekorderlig Cider 16.9oz

sweden

10

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

15/60

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

Red Blend, Seven Sinners

napa, california, '15

12/48

Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects. For more information go to www.P65Warnings.ca.gov/alcohol.