



**Choose:**

**One Plate**

**One Supper Entree or Sandwich**

**One Dessert**

# DESSERTS \$6

## STICKY TOFFEE PUDDIN

TRY WITH A SHORTY OF VICTORY GOLDEN MONKEY + \$2

## CHOCOLATE TART

TRY WITH A HIGHLAND OATMEAL PORTER + \$2

## TAP PEACHES & CREAM

TRY WITH A SHORTY OF LEFFE TRIPEL + \$2

## BROWN BREAD ICE CREAM

TRY WITH A SHORTY OF HIGHLAND OATMEAL PORTER + \$2

## CHOCOLATE STOUT ICE CREAM SANDWICH

TRY WITH A SHORTY OF GUINNESS + \$2

# AFTERS

## MARTIN & WEYRICH MOSCATO ALLEGRO

CALIFORNIA

7-

## GRAHAMS SIX GRAPES

PORTUGAL

7-

## CHAMBERS ROSEWOOD

AUSTRALIA

8-

## PORTAL 10 YR

PORTUGAL

9-

# INFO



LIVE MUSIC EVERY FRIDAY - COME START YOUR WEEKEND RIGHT

BRUNCH SATURDAY & SUNDAY 11AM - 4PM

## SOME ASSORTED INFORMATION FOR YOU

### SERVING TIMES:

**BRUNCH:** *Sat. & Sun. 11am - 4pm*

**LUNCH:** *5 days a week 11am - 2:30pm*

**ALL DAY:** Mon.- Thurs. until 11pm  
Fri. & Sat until 12am / Sun until 10pm



## CHEF ADRIAN VILLARREAL

# LUNCH



11AM - 2:30PM

## SOUP OF THE DAY

GET A CUP OR GET A BOWL



5/8-

## BLUE PLATE

CHEF'S DAILY LUNCH ENTRÉE

9-

## SANDWICH OF THE DAY

CHOICE OF SIDE

10-

## QUESADILLA DEL DIA

BARRIO SALAD, CHARRED TOMATO SALSA

11-

# LIBATIONS

## GINGER ROSE SANGRIA

STRAWBERRIES, BASIL, ORANGE, GINGER, ROSE, BRANDY

9-

## BADMINTON CUP

CUCUMBER, MINT, GIN, SODA, SOUR

9-

## PUB "RITA"

GIN, LEMONGRASS, ORANGE JUICE, MUDDLED CITRUS

9-

## TAP MOJITO

YOUR CHOICE: GUAVA OR MANGO RUM, MINT, LIME, SODA

9-

## PERFECTLY BLOODY

OUR SPECIAL RECIPE IN A SALT-RIMMED GLASS  
SERVED WITH A SHORTIE OF GUINNESS

9-

# SOUPS & SALADS

**TOMATO BISQUE** 5/8-

**CHICKEN & ANDOUILLE GUMBO** 5/8-

**TAP BARRIO** 6-  
PINEAPPLE, RADISH, JICAMA, QUESO FRESCO, ROMAINE, CILANTRO DRESSING

**CAESAR** 7-  
GARLIC CROUTONS, PARMESAN, ROMAINE  
**CHICKEN** 11- **SHRIMP** 12-

**NIÇOISE** 12-  
SEARED TUNA, ROASTED RED PEPPERS, RED POTATOES, HARD BOILED EGG, MIXED GREENS, CITRUS HONEY DRESSING

**COBB** 12-  
GRILLED CHICKEN, AVOCADO, CHERRY TOMATOES, EGG, ROMAINE, BACON BLUE CHEESE DRESSING

**SURF & TURF** 14-  
MARINATED HANGER STEAK, GARLIC SHRIMP, ROASTED VEGETABLE & MIXED GREEN SALAD, NORI DRESSING

# SHARES

**HOT BOILED PEANUTS** 3-  
OLD BAY SEASONED

**CHIPS AND CHARRED TOMATO SALSA** 5-  
QUESO FRESCO, AVOCADO

**DEVEILED EGGS** 6-  
SPICY RADISH SALAD

**CHIPOTLE LIME HUMMUS** 7-  
CARROTS, CELERY, TORTILLA CHIPS

**FRIED PICKLES** 7-  
JALAPEÑO CREAM DIPPING SAUCE

**POMMES FRITES** 8-  
FRIES TO BE EATEN WITH A FORK  
CHOICE: BLOODY MARY SAUCE, JALAPEÑO CREAM, BACON BLUE CHEESE

# SANDWICHES w/ CHOICE OF SIDE

PINT SIZED

**MARINATED PORTABELLO** 8-  
ROASTED RED PEPPERS, BASIL, HORSERADISH CREAM, ONION RINGS

**SEARED TUNA** 9-  
RED PEPPERS, FENNEL, BLACK OLIVE MAYO, BASIL

**CHICKEN WALDORF SALAD CROISSANT** 9-  
GRILLED CHICKEN, ALMONDS, GRAPES, APPLES

**“COWGIRL CREAMERY” GRILLED CHEESE** 11-  
SERVED WITH TOMATO BISQUE

**ROASTED PORK & FRY BREAD** 11-  
LETTUCE, PICKLED CUCUMBER & CARROTS, RED ONION, JALAPEÑOS, CHIPOTLE FRY BREAD, TAMARIND SAUCE

**PUB BURGER** 12-  
SQUARE CHEESE, PICKLES, ENGLISH MUFFIN

**FRIED MAHI FISH** 12-  
LETTUCE, SQUARE CHEESE, TARTAR SAUCE, SESAME BUN

**BLACKENED CHICKEN** 12-  
APPLES, ICEBERG LETTUCE, BACON AND BLUE CHEESE SAUCE

**ROASTED TURKEY** 12-  
PICKLED RED CABBAGE, GREEN GODDESS SAUCE, AVOCADO

**“THE BARRELL”** 12-  
MAMA'S MEATLOAF, CALIFORNIA JACK, ARUGULA, CARAMELIZED ONIONS & BACON, WHOLE GRAIN MUSTARD

## SIDES - \$5

PUB FRIES SUB ANY SOUP +\$1

MIXED GREEN SALAD SUB CAESAR +\$1

SPICY KOREAN CUCUMBER SALAD SUB BARRIO SALAD +\$1

# PLATES

**GRILLED MEDITERRANEAN FLATBREAD** 8-  
ROASTED VEGETABLES, GOAT CHEESE, LEMON CONFIT, PESTO

**HOUSE CURED MEATS** DAILY SELECTION 9-  
PARMESAN CRACKER, SPICED APPLE BUTTER, HOUSE PICKLES

**CHIPOTLE ROASTED PORK AREPAS** 10-  
CORN CAKES, AVOCADO SALSA, LETTUCE, ONION, CILANTRO

**WARM GOAT CHEESE** 11-  
ROASTED RED PEPPERS, CARAMELIZED ONIONS, NIÇOISE OLIVES

**SMOKED TOMATO & WATERMELON** 11-  
HEIRLOOM TOMATOES, WATERMELON, AVOCADO, CRUMBLED FETA

**BUFFALO FRIED CALAMARI** 12-  
TOSSED WITH BLUE CHEESE, CELERY

**CRAWFISH & PORTABELLO FREE FORM RAVIOLI** 12-  
GOAT CHEESE, SPINACH, SCALLIONS, JALAPEÑO COCONUT SAUCE

**WILD GEORGIA PEEL & EAT SHRIMP** 12-  
JUMBO SHRIMP, HOUSE PICKLES, BLOODY MARY COCKTAIL SAUCE

**CLASSIC FISH & CHIPS** 13/17-  
TARTAR SAUCE, MALT VINEGAR

# SUPPER AFTER 5PM

**ROASTED TOMATO TART** 14-  
CALIFORNIA JACK, ARUGULA, BALSAMIC BACON DRESSING

**MAMA'S MEATLOAF** 14-  
100% ANGUS, BOULANGER POTATOES, BROWN MUSHROOM GRAVY

**SEARED TROUT** 16-  
RAPINI, WHITE BEANS, BACON, GARLIC

**ROASTED CHICKEN BREAST** 17-  
HERB ROASTED RED POTATOES, GARLIC GREENS, LEMON SAUCE

**STEAK FRITES** 17-  
HANGER STEAK, FRIES, GREEN PEPPERCORN SAUCE