

BARLO

KITCHEN + COCKTAILS

APPETIZERS

Brussel Sprouts (v)	14
slivered almonds and soy sauce	
Bone Marrow	24
crispy pancetta, house baked focaccia, herbs and sea salt	
Pork Belly (GF)	22
teriyaki chili, pickled slaw and pickled fresno chiles	
Peaches & Burrata (GF)	22
grilled californian peaches, burrata, arugula, passion fruit vinaigrette	

SALADS & BOWLS

Arugula Salad (GF)	18
arugula, watermelon radish, topped with olive oil, lemon and parmesan	
Mixed Market Greens (v) (GF)	20
heirloom tomatoes, cucumbers, julienne carrots and oregano vinaigrette	
Warm Grain Bowl (v)	22
brown rice, farro, wheat berries, beans, mix mushrooms, caramelized onions, arugula	
Salad & Bowl Add Ons: Avocado +\$6, Grilled Chicken +\$8, Grilled Salmon +\$10	

DESSERTS

Strawberry Creme Brulée	14
creamy custard, caramel, raspberry sauce, seasonal berries	
Brownie Heaven	14
homemade brownie, sweet vanilla ice cream	

PASTAS

Pink Sauce Rigatoni	24
tomato and cream rosé sauce with parmesan and fresh basil	
Spicy Rigatoni	26
crispy pancetta, shaved garlic, torn basil, grana padano	
Linguini with Clams	28
manilla clams with white wine and garlic sauce, parmesan cheese and pepper flakes	
Sub Gluten Free Pasta: +\$2	

MAINS

Branzino (GF)	32
arugula, shaved parmesan, olive oil and lemon	
Chicken Milanese	28
mashed potatoes, sautéed spinach, lemon caper sauce	
Steak Frites	48
french ribeye, melted garlic butter, chimichurri and rosemary seasoned french fries	
Barlo Burger	28
wagyu patty, american cheese, lettuce, tomato, pickles, secret sauce on a potato bun & rosemary seasoned french fries	
Rosemary Lamb Chops (GF)	38
garlic au jus and mashed potatoes	

SIDES

Sautéed Spinach (v) (GF)	12
olive oil & garlic	
Roasted Mushrooms (GF)	14
butter & chives	
Mashed Potatoes (GF)	12
garlic butter	
Rosemary French Fries (v)	12
crispy coated	

EXECUTIVE CHEF EMILIO NOSELOTL | SOUS CHEF CHRIS VARGAS

Ask your server about specials or any dietary restrictions added gratuity of 20% for parties of 6 or more *consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness*

SIGNATURE COCKTAILS 19

Venice Sodie

grey goose vodka, cucumber, mint, lime, soda

Moon Door

sipsmith gin, lavender, prosecco, lemon

Erwin's Marg

choice of ilegal mezcal or maestro dobel blanco tequila, ginger, lime, agave

Surf's Up

jalapeño infused hornitos tequila, passionfruit, lemon, agave, tajin

Smokey Larry

maker's mark, aperol, cinnamon, lemon

Bartenders Choice

choose the booze and let us take it from there!
*please inform our staff of any allergies

CLASSIC COCKTAILS 19

Espresso Martini

ketel one vodka, espresso, coffee liqueur

Moscow Mule

vodka, lime, ginger beer

Aperol Spritz

aperol, prosecco, soda

Mezcal Negroni

ilegal mezcal, campari, sweet vermouth grapefruit peel

Old Fashioned

whiskey, angostura bitters, simple, orange bitters

Manhattan

whiskey, sweet vermouth, angostura bitters, luxardo cherry

MOCKTAILS 14

Still Fancy

lavender, lime, aquafaba, soda

The Pepino

cucumber, lime, agave, soda

Virgin Donkey

ginger, pineapple, lime, mint

WINE

ROSE & ORANGE

whispering angel "the beach", provence 16 | 65
hampton water rosé, france 15 | 65
panda juice orange, california 18 | 75

WHITE

neyers chardonnay, sonoma 16 | 65
dao sauv blanc, paso robles 16 | 65
il masso pinot grigio, italy 16 | 65

RED

treana cab sauv, paso robles 16 | 65
inception pinot noir, santra barbara 16 | 65
caymus cabernet sauv, napa 105

BUBBLES

gambino prosecco, veneto 16 | 65
g.h.mumm brut, napa 16 | 75
g.h.mumm brut rose, napa 16 | 75
g.h.mumm brut prestige, napa 18 | 75

DRAFT BEER

Stella Artois Lager 10

Pacifico Clara Pilsner 10

Santa Monica 12
"Head in The Clouds" Hazy IPA

BOTTLES | CANS

Maui Brewing Co. 10
Bikini Blonde Lager

Heineken 0% 10

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