

Barlo Kitchen

Happy Hour

5pm-7pm

Small Plates

Baby Back Pork Ribs 13

lemon grass scallion glaze, smoked chive yogurt

Crispy Cauliflower 7

pickled fresno chili-buttermilk aioli

Blistered Shishito Peppers 7

garlic, shallots, yuzu-tangerine glaze
smoked sea salt

Good "AF" Burger 13

sesame seed bun, caramelized onion
cheddar cheese, arugula, tomato, mayo
house made fries

Truffle Fries 5

grated grana, scallions, garlic, shallot, white truffle oil

Wine 7

Prosecco, Villa Sandi, Italy, NV

Chardonnay, A to Z, Oregon, '15

Cabernet Sauvignon, Les Jamelles, Days D'oc, France, '14

Beer 5

Expatriate IPA, Three Weavers Brewing Co.

Bikini Blonde Lager, Maui Brewing

Cocktails 7

The G&T

Sipsmith Gin, Grapefruit Juice, Tonic, Thyme

Cranberry Margarita

Jose Cuervo Tradicional, Cranberry, Lime, Cointreau

Pear Necessity

Grey Goose La Poire Vodka, Elderflower, Lemon

Dining room only, no other discounts apply

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