



SMALLER PLATES

Rocky Free Range Chicken Liver Pate 8
crostini | tiny greens | gooseberry preserves

Fried Barajas Farm Green Tomatoes 9
tomato confit | frisee | whipped merlot]

Maple Leaf Farms Duck 14
kumquat | cumin | radish | cilantro

Pork Belly 11
whipped yukon | chai "bbq" | crisp onion

Shrimp & Grits 16
Anson Mills grits | bacon lardon | brown butter jus

Calamari 11
garlic | peppadew | remoulade

LARGER PLATES

Barlo Burger 13
Drake Family Farm herbed chevre | tomato marmalade |
bacon caramel | arugula

Roasted Filet of Beef 22
yukon | horseradish | balsamic | local micro onions

Seared Black Cod 18
citrus | oyster mushroom | crisp potato

Rocky Free Range Chicken 14
za'atar | kalamata olive | local green beans

GREENS & THINGS

Charred Romaine 7
anchovies | crostini | garlic aioli

Oxnard Farm Purple Kale Salad 6
Point Reyes blue cheese | cucumber | tomato | herb
vinaigrette

House Pickled Salad 7
beets | egg | mache | Redwood Hill Farm feta

Roasted Oyster Mushroom 6
peas | carrot cumin puree | local micro onions

Brussels Sprouts 6
bacon | dried cherries | tarragon

see other side for more



ABOUT BARLO

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BAR SNACKS

Bacon Caramel Corn 5
cashews | caramel | bacon

Truffle Frites 5
parmesan | chives | white truffle oil

Anchovy Puffs 3
anchovies | puff pastry | garlic aioli

CHEESE & CHARCUTERIE PLATE 15

Served with an assortment of in house preserves, conserves and artisan breads

CHEESE

Point Reyes Blue – *Point Reyes, Ca*

Drake Family Farms Chevre – *Ontario, Ca*

Redwood Hill Farms Goat Cheddar – *Sebastopol, Ca*

MEATS

Boccalone Mortadella – *Oakland, Ca*

La Quercia Rossa Heirloom Prosciutto – *Norwalk, Ia*

S. Columbus Secchi Artisan Salame – *San Francisco, Ca*

PRODUCER OF THE MONTH

Drake Family Farms - Located 50 miles east, in Ontario, Ca, Drake Family Farms produces high quality goat's milk cheese. All the goats have names and are registered with the American Dairy Goat Association, and receive the very highest standard of care. Drake Family Farms cheeses are both "farmstead" and "artisan". "Farmstead" means made on the farm with milk exclusively from the farm's own animals. According to the American Cheese Society, the word "artisan or artisanal" implies that a cheese is produced primarily by hand, in small batches, with particular attention paid to the tradition of the cheese maker's art, and thus using as little mechanization as possible in the production of the cheese.



N/A ORIGINALS

HOUSE MADE STRONG GINGER ALE 4
fresh ginger syrup with a touch of lime

WATERMELON LEMONADE 4
Fresh watermelon and Lemon juice

LIBATIONS 10

PORCH SWING Hendricks Gin, gooseberry preserves, watermelon juice, lemon

LA GRANJA Corralejo Blanco, local berries, lemon juice, honey, oregano tincture

THE PITCHFORK strawberry and pepper infused vodka, lime juice, apple juice

DISAPPEAR Tito's Vodka, Clear Creek Pear Brandy, house made sour syrup

BEER

Blue Star Wheat, North Coast, Ft. Bragg	4.5%abv	5
Orange Ave Wit, Coronado Brewing, San Diego	5.2%abv	6
Scrimshaw Pilsner, North Coast, Ft. Bragg	4.4%abv	5
Saison Rue, Bruery, Orange County (750ml)	8.5%abv	20
Brother Thelonius (Abbey), North Coast, Ft. Bragg	9.4%abv	9
Racer 5 IPA, Bear Republic, Healdsburg	7.0%abv	5
West Coast IPA, Green Flash, Vista	7.3%abv	5
Cali-Belgique IPA, Stone, Vista (22oz)	6.9%abv	16
Le Freak Belgian IPA, Green Flash, Vista(22oz)	9.2%abv	18
Downtown Brown, Lost Coast Brewery, Eureka	5.0%abv	5
Smoked Porter, Stone, Vista(22oz)	5.9%abv	11
Old Rasputin Imperial Stout, North Coast, Ft. Bragg	9.0%abv	7



WINE (GLASS/BOTTLE)

SPARKLING

Cuvee Brut, Scharffenburger, Mendocino County 9/36

WHITES

Albariño, Tangent Paragon Vineyard, Edna Valley 2009 10/40

Pinot Grigio, McManis Family Vineyards, California 2010 7/28

Sauvignon Blanc, Brander, Santa Ynez 2009 9/36

Chardonnay, Bonterra, Mendocino County 2009 7/28

Chardonnay, Lincourt "Unoaked", Santa Rita Hills 2010 10/40

REDS

Pinot Noir, Jekel Vineyards, Monterey County 2009 9/36

Pinot Noir, Baileyana Winery, Edna Valley 2007 13/52

Zinfandel, Paso Creek, Paso Robles 2008 8/32

Merlot, Wente "Sandstone", 2006 8/32

Cabernet Sauvignon, Joel Gott, California 2009 10/39

WINE BY BOTTLE

Riesling, Gainey Vineyards, Santa Ynez Valley 2009 32

Grenache Blanc, Curran, Santa Ynez 2009 44

Chardonnay, Lincourt, Santa Rita Hills 2010 42

Rosé, Terra d'Oro, Amador County, 2010 32

Pinot Noir, Foley, Santa Rita Hills, 2009 65

Pinot Noir, Testarossa, Los Gatos, 2008 70

Zinfandel, Ancient Peaks, Paso Robles 2008 44

Tempranillo, Longoria "Clover Creek Vineyard",
Santa Ynez Valley 2007 56

Merlot, Gainey Vineyards, Santa Ynez Valley 2007 40

Cabernet, Rosenthal Estates, Malibu 2005 50

Cabernet, Sanctuary, Napa Valley, 2008 65

(Bordeaux Blend), Longoria "Blues Cuvee",
Santa Barbara County 2008 52



BREAKFAST MENU

STANDARDS

Whole Fresh Fruit 1.25

Butter Croissants 3.50

Bagel with Cream Cheese 3.00
choice of sesame, plain or everything

Fresh Muffin 2.75

Granola, Yogurt and Seasonal Fruit 7.95

American Breakfast 10.95

two eggs any style, bacon or sausage, breakfast potatoes
and toast

English Breakfast 11.95

two eggs any style, banger, baked beans, mushrooms and
toast

Breakfast Burrito 9.95

scrambled eggs, guacamole, black beans, salsa verde,
potatoes. Add Chorizo +1.00

French Toast 9.50

with apple compote, blueberry maple syrup

Blueberry Pancakes 9.95

with walnut honey butter, blueberry coulis

Croque Madame 9.95

two eggs sunny side up, ham, gruyere, hollandaise
add brie and mushrooms +2.00

Tacos (2) 9.25

scrambled eggs, crispy potato, pico de gallo, guacamole,
crema, chorizo

Eggs Benedict 12.95

poached eggs, ham, english muffin, hollandaise,
breakfast potatoes

OMELETS 10.95

Served with breakfast potatoes and toast

Choose three (3) items | each additional item add 1.50
*onion, caramelized onion, green onion, mushroom, spinach,
bell pepper, tomato, avocado, jalapeno, chive, cilantro,
bacon, ham, sausage, chorizo, tenderloin, pico de gallo,
sour cream, gruyere, brie, cheddar, feta, egg whites*

HASH

served with two eggs any style & choice of toast

Corned Beef 11.95

corned beef, potato, caramelized onions

Vegetable 9.95

yellow & green squash, peppers, mushrooms, potato

Morning Glory 12.50

bacon, ham, sausage, duck sausage, sweet potato

Southwest 12.50

chorizo, avocado, onion, cilantro, potato



SIDES

Bacon Apple Wood Smoked	3.75
Veggie Sausage	4.25
Sausage Patties	4.50
Ham	4.25
Steel Cut Oatmeal – brown sugar and raisins	6.50
Seasonal Fruit Cup	4.50
Avocado - California Hass	1.50
House Made Salsa	.75
Breakfast Potatoes	3.00
One Egg Any Style Free Range	2.00
Toast - Sourdough, Wheat, White, English Muffin	2.25

BEVERAGES

Fresh OJ or grapefruit juice	3.50/5.00
Apple or cranberry juice	3.00/4.50
Coffee locally roasted city bean coffee	2.75
Cappuccino	4.00
Latte	4.00
Mocha Latte	4.25
Espresso	2.75
Tea - chamomile, earl grey, english breakfast, mint, green tea	2.75
Milk - vitamin D, 2%, nonfat, or soy	3.00/5.00
Smoothie de jour	4.50

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