

BARRIQUE

KITCHEN & WINE BAR

~ Our small plate approach has a large emphasis on sharing ~

INSALATE / ZUPPA

WARM OCTOPUS SALAD frisse, fingerling potato, chorizo, pickled cherry pepper, oven roasted tomatoes, port wine reduction	16.
POACHED PEAR SALAD mesculine greens, gorgonzola, candied pecans, port wine vinaigrette	13.
WATER MELON SALAD feta, field greens, basil & white balsamic vinaigrette	10.
BARRIQUE SIDE SALAD field greens, feta cheese, tomato, cucumber, haricot verts, white balsamic vinaigrette	7.
SOUP OF THE DAY	7.

THIN CRUST PIZZA

SHRIMP OREGANATO oven roasted tomato, mozzarella & marinara	17.
GRANDMA crushed alta cucina tomatoes, fresh basil, fresh mozzarella, oreganato bread crumbs	15.
BARRIQUE sliced meatballs, fresh ricotta, basil & marinara	16.

PRESSED SANDWICHES

POLLO grilled chicken, pesto & goat cheese	10.
MOZZARELLA FRESCA plum tomato, basil with pesto balsamic vinaigrette	10.
PULLED SHORT RIB melted pepper jack cheese, crispy fried shallots, sriracha aioli	14.
VEGETARIANO grilled zucchini, tomatoes, eggplant, mozzarella & pesto	10.
VEAL MEATBALL SLIDERS pomodoro sauce & melted mozzarella	three for / 10.

CONTORNI / SIDES

EGGPLANT CAPONATA	9.
POLENTA FRIES light amber honey	6.
FRENCH FRIES tossed with parsley, & parmesan cheese	5.
RUSTIC BAGUETTE with gorgonzola dipping sauce	10.
VEAL MEATBALLS pomodoro sauce, ricotta cheese	12.

FORMAGGI / SALUMI

BARRIQUE CHEESES

a daily selection of imported & domestic artisanal cheeses
2 FOR \$12 3 FOR \$16 4 FOR \$20

BARRIQUE CHARCUTERIE

a daily selection of imported & domestic cured meats
2 FOR \$12 3 FOR \$16 4 FOR \$20

SMALL PLATES

PAN SEARED DUCK BREAST farro, cremini mushroom, cranberries, roasted duck jus	19.
MUSSELS dijon mustard, cream, onion, thyme & white wine	13.
CLAMS chorizo, garlic, white wine, basil, onion & tomato	15.
SEARED TUNA* steamed Jasmine Rice ball, orange slaw	18.
SAUTEED SHRIMP creamy polenta, sautéed spinach & white truffle beurre blanc	17.
FREE RANGE CHICKEN pan roasted with brown butter mashed potatoes, asparagus and pan jus	15.
SAUTEED SALMON carrot ginger puree, sautéed spinach & edamame, honey lime vinaigrette	17.
FRENCHED PORK CHOP herb roasted fingerling potatoes, haricot vert, port wine reduction	19.
PAN SEARED FLAT IRON STEAK* cauliflower puree, herb cremini mushroom	19.
BRAISED SHORT RIBS creamy mashed potato, cabernet sauce	15.
LAMB BOLOGNESE fresh cavatelli, marscapone, sage breadcrumbs	18.
GOAT CHEESE RAVIOLI pomodoro sauce with prosciutto	12.
DUCK CONFIT TACO hoison oyster marinade, radish, pickle, scallion	12.
CRAB CAKE corn & black bean salsa, chili aioli	14.
ROCK SHRIMP MAC & CHEESE pepper jack, mozzarella & cheddar, smoked Bacon	17.

We exclusively use Everpure filtration system
on all water & ice in the restaurant.

MINI DESSERTS

CARROT CAKE	PEANUT BUTTER & CHOCOLATE	CAPPUCCINO MOUSSE		
BANANA CREAM PIE	KEY LIME	APPLE PIE	MISSISSIPPI MUDD	CHEESE CAKE
4. PC				

*Sample Menu