

COCKTAILS

crafted by the one & only

BARBARY COAST

1 BOTTLE = 4 STANDARD PORTIONS

No
Sleep
Coast



Del Maguey, Mezcal Vida
Arquitecto
Antica Formula
Campari
Fernet Branca
Green Coffee & Mace

\$60

Tommy
Tomato



Del Maguey, Mezcal Vida
Tomato
Kaffir
Agave
Lime
Saline

\$60

Three
Drunk
Uncles



Hendricks Orbium
Hendricks
Beefeater
Noilly Prat
Frankincense
Myrrh
Gold

\$60

Boysen
Da Hood



Ceylon Arrack
Havana Club 7
Renzka
Hibiscus
Boysenberry
Spiced Tea
Coconut Water
Citrus & Clarified Milk

\$60

Earl of
Montrose



Glenfiddich 12
Monkey Shoulder
Port Charlotte
Laphroaig
Cocchi Di Torino
Chicha Morada
Molasses

\$80

Dirty
Thirty



Buffalo Trace
Codigo 1530
Arquitecto
Pimento Dram
Maple Tea

\$60

Classic
Martini



Gin
Noilly Prat
Hint Of Lemon Oil

\$60

Old
Fashioned



Bourbon
Bitters
Maple

\$60

Pack 'O
Pea-ness



Perry's Tot
Beefeater
Lacto Ferment Apple
Pea Water
Lemon

\$60

The
Mystery
Cocktail



* Changes
Often

\$55



SANDOS

created by the one & only

BARBARY COAST

ALL \$12

OKLAHOMA FRIED ONION BURGER

150g Australian Chuck / Brisket Blend, Vidalia Onions, Smoked Cheddar

LAMB MERGUEZ

Merguez Patty, Tzatziki, Baby Rocket, House Pickles

TORI KATSU

*Dashi Brined Chicken Breast, Shredded Red Cabbage,
House Furikake, Kanzuri Mayonnaise*

SMOKED PULLED PORK

*Low N' Slow Spiced Pork Shoulder, Smoked Gruyere,
Celeriac & Fermented Apple Slaw, Coffee Barbecue Sauce*

MUSHROOM 'JUICY LUCY'

*Breaded Wild Mushroom Patty & Smoked Cheddar Stuffing,
Truffle Emulsion, Little Gem*



DELISH BITS
concocted by the one & only
BARBARY COAST

JALAPENO POPPERS

\$9 | 3 PIECES

Smoked Cream Cheese, Chives, Sauce Tartare

WINGS

\$14 | \$25

Spicy Nashville Style OR BBQ Coffee Goodness

BARBARY COAST SALAD

\$12

*House Mesclun Mix, Maple Vinaigrette,
Crudites, Toasted Hazelnuts*

ADD ON - *Tori Katsu Chicken OR Grassfed Rib Eye*

+ \$5

CHEESE AND CHARCUTERIE

\$50 | \$100

*Selection Of Cheeses, Home Made Charcuterie
and Accompaniments*



THE DELI
curated by the one & only
BARBARY COAST

PÂTÉ GRAND MÈRE	\$12 100G
FOIE GRAS & MAPLE TERRINE	\$16 100G
SMOKED DUCK BREAST	\$14 100G
PORK RILLETTES	\$12 100G
SOURDOUGH & SMOKED BUTTER	\$18 500G

Open Wednesday to Sunday

**FOR DELIVERY
OR
COME SEE US AT THE WINDOW**

