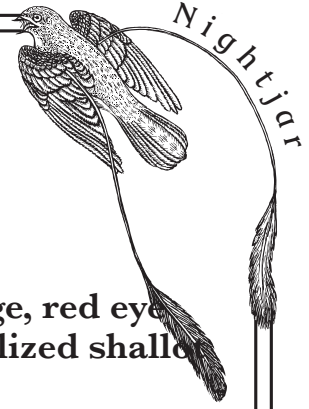


SAVORY BITES

5PM - 9PM



COLD SMALLER PLATES

Barrio Baguette and Butter *v* 4

Rosemary Marcona Almonds 6 *vg*

House Pickles 8 *vg*

Charcuterie Platter 11

mushroom pate, olives, candied nuts,
seasonal fruit, mustard *gf v* - crackers

Add cheeses 8 cured meats 8 house gravlax 8

Roasted Artichoke Heart Bruschetta 10

tahini dressing, barrio baguette *vg df*

Pickled Deviled Eggs 12

beet pickled eggs, smoked steelhead
rillettes, mustard whipped yolk,
cornichon *gf*

SouthWinds Farm Salad 13

roasted butternut, edamame, roasted
radish, green peas, red onion, farm greens
tarragon vinaigrette *v gf df*

WARM SMALLER PLATES

Roasted Potato and Garlic Soup 10

charred cauliflower, black garlic oil *gf vg df*

Olives With Preserved Lemon 7

barrio baguette *vg df*

Fries 5

kewpie mayo *v*

Butter Braised SW Turnips & Greens 13

smoked crushed almonds, fried onions,
gremolata *v gf **

Coffee Roasted SW Carrots 13

beet yogurt, alepo compound butter,
walnuts, citrus zest *v gf*

MEATY PLATES

Banger and Mash 16

Dragoon Session sausage, red eye
gravy, mashers, caramelized shallots

Guinness Meat Pie 17

savory brisket, peas, carrot,
pearl onion, desperately flaky crust

Braised Rabbit Poutine 16

fries, shredded braised rabbit, red
eye gravy, cheese curds, mustard

Andouille Stuffed Fried Frog Legs 17

panko encrusted, butternut sauce,
confit garlic, parsley emulsion

Thai Mussels and Grilled Shrimp 28

lemongrass coconut milk fumet, thai
chili, edamame,, green chickpeas,
torn fresh herbs, barrio toast

TINNED GOURMET SEAFOOD

dressed greens, roasted tomatoes,
barrio baguette, butter

Les Mouettes d'Arvor Rillettes

of Tuna & Fromage Frais 14

Jose Gourmet Smoked Trout Fillets

In Olive Oil 24

Les Mouettes d'Arvor Mackerel

in Mustard and Crème Fraîche 17

Patagonia Smoked Mussels 16

Jose Gourmet Sardines in Olive Oil 16

Conservas de Cambados

Octopus in Galician Sauce 21

v - vegetarian *vg* - vegan

df - dairy free *gf* - gluten free

* - ask to make it vegan

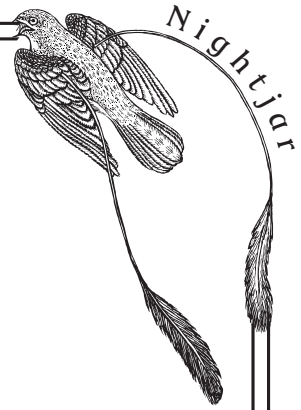
SNACKS 4PM - 5PM & 9PM - 12PM

Rosemary Marcona Almonds 6

House Pickles 8

Olives With Preserved Lemon 7

barrio baguette *vg df*



DESSERT WINES

CHÂTEAU ROUMIEU-LACOSTE

SAUTERNES \$13 / \$50 ³⁷⁵

Bordeaux, FR '11

THE RARE WINE CO 11

Historic Series Charleston Sercial Special Reserve Madeira

THE RARE WINE CO 11

Historic Series New York Malmsey Special Reserve Madeira

GUTIÉRREZ DE LA VEGA 12

Recóndita Armonía Monastrell Dulce

WARRE'S PORT 18

20 Year Old Otima Tawny Porto

DESSERT COFFEE

CAFE FERNET 10

coffee, fernet-branca,
whipped cream & cocoa

RYERISH COFFEE 10

coffee, rye whiskey,
whipped cream

DRINKS

MEXICAN COKE 4

GRAPEFRUIT PELLEGRINO 4

SPARKLING LEMONADE 6

JAMAICA 6

ICED TEA 4.5

SPARKLING WATER 4 / 7

LAGUNITAS HOP WATER 7

SWEET BITES

TARTA DE SANTIAGO 12

almond cake with olive oil

whipped cream *gf*

TACK ROOM CHOCOLATE

MOUSSE 12

pecans, tart citrus cream & berries *gf*

CHEESE AND FRUIT PLATE 13

cheese, fresh fruit, honeycomb,

chocolate, jam *gf*

DEAR TUCSON

WE ARE CLOSE TO BRINGING YOU A FULLER PUB MENU, EARLY TIL LATE.
OUR GOAL IS 4PM - 11PM

THE BURGER IS EMINENT

AS IS THE CUBANO, THE SHRIMP & GRITS
YOU GET THE IDEA.

LIKE OTHER ESTABLISHMENTS

WE ARE STRUGGLING TO FIND TALENTED KITCHEN STAFF

FEEL FREE TO PASS THIS INFORMATION ALONG TO YOUR FRIENDS
OR LEAVE AN APPLICATION!