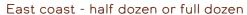


RAW AND COLD

OYSTERS MP





OYSTERS (DELUXE) MP

East coast - half dozen or full dozen
Topped with shrimp & octopus ceviche, trout roe

CEVICHE

*fish in ceviche is served raw

CEBICHE DE CORVINA 29

Peru's national dish! Fresh catch, leche de tigre, red onion, cilantro, ají limo, sweet potato, choclo, cancha perfectly executed in one of three preparations:

Traditional, Ají Amarillo (+4) Rocoto (+4)

CEBICHE PARA TODOS 34

Experience the diverse flavors of Peru, showcasing all three distinct preparations: Traditional, Aji Amarillo & Rocoto

CEBICHE SIN FRONTERA 31

Fresh catch, leche de tigre, ají amarillo, avocado, red onion, cilantro, ají limo, sweet potato, choclo, cancha

TUNA CEVICHE TOSTADAS 25

Avocado, mango pico de gallo, sesame seeds, chipotle mayo on blue corn tostadas

GREENS

Dressings available: ranch, balsamic, honey mustard

COBB SALAD 23

Spring mix, bacon, grilled chicken, corn, red onion, avocado, egg, blue cheese crumbles

AHI TUNA SALAD 27

Spring mix, sesame crusted tuna, avocado, tomato, red onion, sesame carrot, pickled ginger, wasabi vinaigrette

WIFI NETWORK: Barsol Guest PASSWORD: Barsol Guest

APPETIZERS

FRIED CALAMARI 34

Topped with sweet pepper wine sauce and fried parsley, tartar sauce

CAMARONES AL SOL 29

Charred pineapple, seared shrimp, pineapple relish, balsamic glaze, hibiscus mezcal sauce, plantain chips

SHRIMP DIP 27

Mushroom and spinach dip topped with grilled tail-on shrimp, pita chips

PULPO AL CARBON 32

Seared octopus, ají amarillo, avocado, kalamata aioli

CHIPS AND SALSA 8

CHIPS AND GUACAMOLE 15

BASKET OF FRIES 10

Add cheese +3

WINGS (8PC) 25

Choice of buffalo, BBQ, or plain with celery, carrots, ranch or blue cheese, fries

PARA COMPARTIR

SHARABLE DISHES TO SERVE 2-4 GUESTS

PARRILLADA GRANDE 155

Grilled skirt steak, chicken, green chorizo, shrimp, langostines, panela cheese and fried red snapper over sautéed vegetables Served on a table top grill

PARRILLADA CHICA 90

Grilled skirt steak, chicken, green chorizo, shrimp, langostines, panela cheese, and snow crab cluster over sautéed vegetables Served on a table top grill

STUFFED LOBSTER MP

2 lbs Maine lobster topped with shrimp, bay scallops, octopus, imitation crab meat, and calamari in a pepper mushroom cream sauce

PLATES AND HANDHELDS

FISH AND CHIPS 29

Beer battered cod loins, tartar sauce, brown sugar pickle, fries

T-BONE STEAK 56

18oz T-bone steak, mango chimichurri potatoes, sautéed vegetables

FAJITAS 31

Choice of chicken, steak, or shrimp | Mix of all three \$36 Served with salsa and guacamole, can be made vegetarian

LOBSTER ROLL 41

New England roll filled with knuckle and claw meat tossed in lemon mayonnaise topped with sturgeon caviar, fries

SMASH BURGER 24

Two angus beef patties, brioche bun, lettuce, tomato, red onion, american cheese, chipotle mayo, fries

Sub gluten free bun +1

STEAK TACOS (2PC) 26

Cheese crusted tortilla, grilled skirt steak, chorizo bean spread, pickled watermelon radish, grilled zucchini salsa, with mustard rice and cucumber salad



CAPIROTADA 19

(MEXICAN BREAD PUDDING)

Topped with whipped cream, strawberries, and lychee

CHURROS 18

Strawberry, chocolate, vanilla, and caramel drizzle with fresh berries and vanilla ice cream

CAJETA CREPES (2PC) 19

Brûlée crepes filled with cajeta topped with whipped cream, candied walnuts, fresh berries and apricot



Unfortunately, we cannot guarantee items are 100% gluten free due to cross-contamination. All of our items are prepared fresh daily, in house. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

MARISCOS

SNOW CRAB LEGS MP

Tossed in our red butter sauce Served with chimichurri potatoes and sautéed vegetables

SEAFOOD RISOTTO 39

Shrimp, octopus, and calamari risotto, topped with a soft shell crab, wonton crisps

LOBSTER LINGUINI 41

Grilled lobster tail, squid ink linguini, mushroom cream sauce

HUACHINANGO AL MOJO DE AJO MP (GARLIC RED SNAPPER)

Fried red snapper topped with shrimp and garlic butter sauce
Served with mustard rice, cucumber salad

SOFT SHELL CRAB TACOS (2PC) 28

Fried soft shell crab, nori, pickled red onion, avocado, chipotle mayo

PEI MUSSELS 28

Spicy chorizo beurre blanc, toasted sourdough

SALMON 34

Blackened salmon over green pea risotto, hibiscus mezcal sauce

CAMARONES AL MOJO DE AJO 33 (GARLIC SHRIMP)

Tail-on shrimp cooked in garlic butter Served with mustard rice and cucumber salad

SEAFOOD STUFFED PINEAPPLE 43

Shrimp, bay scallops, octopus, calamari, imitation crab meat, in a pepper and mushroom cream sauce, stuffed in a half pineapple topped with melted cheese Served with mustard rice and cucumber salad

MARISCADA 38

Shrimp, langoustines, octopus, bay scallops, calamari, and mussels over sautéed vegetables, spicy peanut sauce, blue corn tortillas

Please make sure to inform us of any allergies or dietary restrictions Checks can be split a maximum of 3 ways for parties of 6 or more.

18% gratuity will automatically be added to all checks.

4% credit card fee added to each menu item for credit/debit card usage

DRIKES

CLASSIC COCKTAILS 16

HOUSE MARGARITA

Mi Campo tequila or Rosaluna mezcal (lime, strawberry, or mango)
Make it a 'cadillac' + 3

TANTEO SPICY MARGARITA 🛶

Pick-Your-Pepper: jalapeño, chipotle, or habanero (lime, strawberry, or mango)
Make it a 'cadillac' + 3

MOJITO

Papas Pilar blonde rum, agave nectar, Celestial Sour, mint (classic or strawberry)
N/A MOJITO AVAILABLE UPON REQUEST

PALOMA

Mi Campo tequila, grapefruit, Squirt

ESPRESSO MARTINI

Luxardo espresso liqueur, Absolut vanilla, espresso

PREMIUM FROZEN AGAVE SLUSHY

Casa Nobles silver tequila

HOUSE COCKTAILS 18

LA POBLANITA

Codigo silver tequila, chile poblano liqueur, cilantro, passion fruit, pineapple, Celestial Sour

PAJARILLO

Rosaluna mezcal, Italicus bergamot liqueur, lime, agave nectar, parsley, cucumber, Celestial Sour

FLOR DE MUERTO

Tanteo habanero tequila, amaro, ginger, orange juice, Celestial Sour, tonic

FRAMBOISE SOUR

Barsol pisco, Chambord, raspberry syrup, Celestial Sour, egg white
TRADITIONAL PISCO SOUR AVAILABLE UPON REQUEST

PAPACITO

Los Magos sotol, Luxardo maraschino cherry liqueur, strawberry, raspberry, Celestial Sour, soda water

PEACHY KEEN (WHISKEY MULE)

High West bourbon, peach puree, Celestial Sour, ginger beer

RED WINE	BTG / BTB	WHITE WINE	BTG / BTB
GABRIELLE ASHLEY CABERNET SAUVIGNON	16 / 58	TOHU SAUVIGNON BLANC Awatere Valley, New Zealand 2024	14 / 52
Alexander Valley, CA 2021		JESS PARKER CHARDONNA	Y 14 / 52
PIATTELLI MALBEC	16 / 58	Santa Barbara, CA 2023	
GRAND RESERVE Uco Valley, Argentina 2022		TROVATI PINOT GRIGIO Italy 2023	14 / 52
OMEN PINOT NOIR Rogue Valley, OR 2021	16 / 58	BARIANO PROSECCO Riva Della Chiesa, Italy	14 / 52

SPIRITS

TEQUILA 1 _{0z}	
MI CAMPO SILVER	12
CODIGO 1530 SILVER	15
CODIGO 1530 REPOSADO	16
CODIGO 1530 ANEJO	18
CASCAHUÍN TAHONA BLANCO	16
PATRON SILVER	20
SIETE LEGUAS REPOSADO	18
TEQUILA OCHO REPOSADO, SINGLE ESTATE	18
CAZCANES NO.7 AÑEJO	18
CASA NOBLE SILVER	14
CASA NOBLE REPOSADO	16
G4 BLANCO	14
MARACAME REPOSADO	16
MEZCAL 1 _{0z}	
ROSALUNA	12
DON MATEO DE LA SIERRA, ALTO JOVEN	14
PAQUERA ESPADIN	16
ILEGAL REPOSADO CARIBBEAN CASK FINISH	16
AMARÁS LOGIA C2 MADRECUISHE	25
CODIGO JOVEN ANCESTRAL	25

DRAFT BEER 9

MODELO ESPECIAL PILSNER (michelada + 8)

ROTATING HAZY IPA
ROTATING LAGER / ALE
ROTATING SEASONAL

VODKA 1.5_{0z}

ABSOLUT VODKA	16
ABSOLUT MANDARIN	16
ABSOLUT CITRON	16
ABSOLUT VANILLA	14
EFFEN CUCUMBER	14
BELVEDERE	18

GIN 1.5_{0z}

HENDRICKS	18
KYRÖ GIN	12

RUM 1.5_{0z}

VICTORIA LAGER

PAPAS PILAR BLONDE	14
MALIBU COCONUT RUM	14
TANDUAY ESPECIA SPICED RUM	14

BOTTLES AND CANS 8

CORONA EXTRA
MODELO NEGRA
PACIFICO
STELLA ARTOIS
STELLA ARTOIS LIBERTE 0.0 N/A \$6
YEARS PALE ALE N/A \$6
MICHELOB ULTRA
MILLER LITE
RIGHT BEE CLEMENTINE CIDER

PILOT PROJECT ROTATING SOUR
NUTRL SELTZER ROTATING FLAVOR
DONNA'S PICKLE BEER

WHISKEY AND BOURBON 1.50z

HIGH WEST BOURBON	14
HIGH WEST RYE	14
JEFFERSON'S RESERVE	18
NEAREST GREEN TENNESSEE WHISKEY	14
JAMESON IRISH WHISKEY	16
THUNDER BITCH CINNAMON WHISKEY	9
KYRÖ WOOD SMOKE MALT RYE WHISKY	12

SCOTCH / COGNAC / APERTIF 1.5_{0z}

GLENLIVET 12

SINGLE MALI	
HENNESSY VS	20
MONTENEGRO AMARO	12
MALORT	12

18

SOFT FREE REFILLS DRINKS 6

COCA-COLA
DIET COKE
SPRITE
SPARKLING WATER

LEMONADE

(strawberry or black cherry)

ORANGE JUICE CRANBERRY

ICED TEA

(sweet, unsweetened, or raspberry)







BRUNCH HOURS 11AM - 3PM DAILY

FRENCH TOAST 26

Brioche, banana brûlée, fresh berries, maple syrup

CHILAQUILES 24

Tortilla chips with scrambled eggs tossed in ranchera sauce, black beans, sour cream, queso fresco

Add chorizo +6

CHORIZO HASH 24

Chorizo and potato hash scrambled with red pepper, red onion, roasted corn, spinach, zucchini, and mushrooms over flour tortillas Topped with two fried eggs and hollandaise

PULPO AVOCADO TOAST 28

Sourdough, avocado spread, seared octopus, salsa macha, kalamata aioli

EGGS BENEDICT 23

English muffin, Canadian bacon, poached egg
Topped with hollandaise sauce
Served with mango chimichurri potatoes

SPINACH PESTO OMELETTE 23

Filled with fresh mozzarella Served with mango chimichurri potatoes



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BOTTOMLESS HOT COFFEE 5 @

Creamers, sugar, and sweeteners are available

METRIC COLD BREW COFFEE 8

12 oz can

TEA 5

Earl Gray, chamomile, green

BAR SOL'S BIG BLOODY MARYS 22

Comes with bacon, cucumber, pickles, olives, celery salt, and a Miller High Life Pony

BLOODY MARY

Absolut vodka

BLOODY MARIA

Tanteo habanero tequila

BLOODY PEPINO

Effen cucumber vodka

BRUNCH COCKTAILS 12

CARAJILLO

METRIC cold brew coffee, Licor 43 original Add Licor 43 crème brûlée creamer +3

APEROL SPRITZ

Bariano prosecco, Aperol, soda water, fresh orange slice

PEACH BELINI

Bariano prosecco, peach puree

LEMONCELLO SPRITZ

Bariano prosecco, Luxardo lemoncello, fresh mint

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