

# bar bar

## BURGERS & SANDWICHES



**CLASSIC BURGER** Painted Hills grass-fed beef **GFO** **\$7.50**  
**VEG BURGER** House-made fried bean patty **VO**

House-made ketchup, lettuce mix and our own secret recipe Bar Bar sauce on a locally made potato bun

**ADD:** AMERICAN CHEESE .50  
 TILLAMOOK CHEDDAR \$1.00  
 BACON \$2.00  
 ONION RING & BBQ SAUCE \$1.00  
 MAKE IT A DOUBLE \$2.50  
 SUBSTITUTE BEYOND MEAT PATTY \$1.00 **GF** **V**

### COMBO MEAL

**CHEESEBURGER or CHEESE VEG BURGER + FRIES (no subs)**

With a bottled soda \$11.00  
 With a 16 oz canned beer \$13.00

**BBQ VEGAN CHICK'N SANDWICH** **V** \$8.00

Gardein chick'n, house made BBQ and secret sauces, tomatoes, pickles and lettuce mix on a potato bun

**EGG MCMORTON** **GFO** \$6.00

Fried egg, apple butter, dijon, Tillamook cheddar & arugula on a potato bun Add Bacon \$2

**'BTA'** **GFO** \$7.00

Bacon, tomato and arugula sandwich with roasted garlic aioli on a potato bun

**GRILLED CHEESE** **GFO** \$4.00

Melty, toasty, delicious

## SALADS & SIDES

**MR. MEAN GREENS** **VO** **GF** \$6.50

House-pickled beets, goat cheese, caramelized onions, crunchy chickpeas and balsamic vinaigrette on a bed of arugula

**TOASTED RAVIOLIS 'T-RAVS'** \$6.00

Fried cheese raviolis with house-made marinara. Inspired by Mama Toscano's in St. Louis

**THE RETURN OF THE SHREDDER** **VO** \$6.50

Shredded iceberg & cabbage, blue cheese, tomatoes, bacon, croutons & ranch dressing

**TOMATO SOUP** \$4.00

Bar Bar family's cold weather tomato soup recipe. Rich and creamy with robust flavor

**VEGAN CHICK'N STRIP BASKET** **V** \$8.50

Gardein chick'n strips on top of our famous fries. Served with vegan ranch dip

**FRENCH FRIES** **V** \$3.50

**CAJUN FRIES** **V** \$4.00

**FRIED PICKLES** \$5.00

**ONION RINGS** \$4.00



**V** Vegan **VO** Vegan Options **GF** Gluten Free **GFO** Gluten Free Options

**DRAFT BEER** See Chalkboard for Rotating Selection

## BOTTLES & CANS

TALL BOYS \$3.50  
 CRUX NOMO N/A IPA \$4.00  
 SPIKED SELTZER \$4.00  
 SCHOFFERHOFER GRAPEFRUIT RADLER \$5.00  
 HARD KOMBUCHA \$6.00  
 DRY CIDER \$5.00

## WINE

HOUSE RED / WHITE / ROSÉ / BUBBLES \$8.00  
 FEATURED RED / WHITE / ROSÉ / BUBBLES \$10.00  
 CHAMPAGNE! BY THE BOTTLE ONLY MKT

**BOTTLES AVAILABLE**  
 Ask your bartender!

Ask us about our **ROSE** SELECTION!



**MERCHANDISE** available

**GIFT CERTIFICATES AVAILABLE**

# bar bar

## HOUSE COCKTAILS

### HARVEST SANGRIA \$12<sup>00</sup>

Red wine, fall spices and strawberry liqueur gives you a memory of summer while looking forward to the holidays. Served tall over ice.

### FLANNEL SHIRT FLIRT \$14<sup>00</sup>

This very sophisticated cocktail is a riff on a "Flannel Shirt" made by the one and only J. Morgenthaler here in Portland. It expresses the feelings of fall with its bitterness, winter citrus and holiday spices. Scotch, apple cider, Amaro, lemon, allspice, served up.

### BEIJOS \$11<sup>00</sup>

Our favorite kind of daiquiri: Darker, deeper, with a caramelized banana aftertaste. Blackstrap rum, lime & banana brandy served up.

### CAMPING IN THE COLD \$14<sup>00</sup>

An Old Fashioned, but in the woods around a fire. Smoke, greenery and whiskey. Bourbon, Thyme liqueur, smoky Scotch, stirred, served over a big rock.

### MOSCOW YULE \$11<sup>00</sup>

Just like it sounds! The classic vodka & ginger beer combination we all know and love: but spiced up with fresh ginger juice, fresh lime, honey and cranberry bitters.

### ¡AY CHIHUAHUA! \$11<sup>00</sup>

Jalapeno-infused tequila, pineapple juice and ginger. It's spicy, refreshing and cleansing. A great drink to start or end the night! Served over ice with a chili salt rim.

### TODDY McPEACHY \$12<sup>00</sup>

Peach Hot Toddy?! It's like a warm peach pie melting in your mouth- after a shot of bourbon. Bourbon, peach puree, lemon, honey and allspice heated up and topped with hot water to warm your whole body and satisfy your cravings.

## COCKTAIL OF THE MONTH

Can't think of what to drink? Let our bartenders whip you up one of their hip-pocket specialties. It could be a bonafide classic... or a delicious experiment! (Price Varies)

### CANTINA CANTINA MARGARITA \$10<sup>00</sup>

Our flagship cocktail. Fresh lime, good tequila, served tall, salt, ice.

### Cadillac \$14<sup>00</sup>

## USUAL SUSPECTS

MINERAGUA \$3<sup>00</sup>

POLAR GRAPEFRUIT SELTZER WATER \$2<sup>00</sup>

RED BULL OR SUGAR FREE \$4<sup>00</sup>

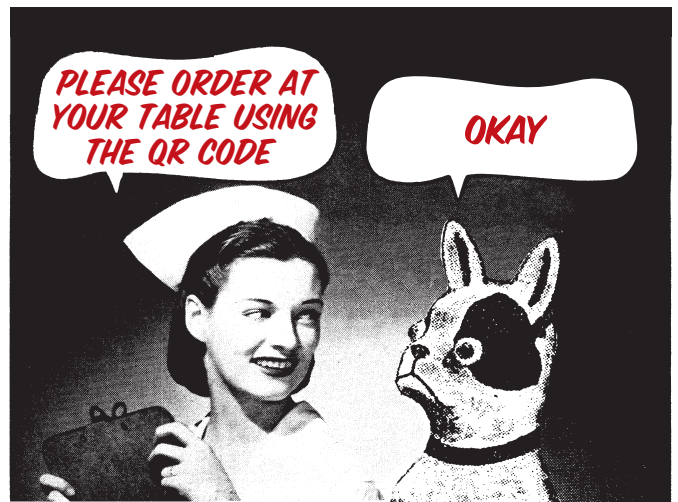
COFFEE/HOT TEA \$3<sup>00</sup>

BOYLAN'S - Cola, Root Beer, Cream Soda \$3<sup>00</sup>

FOUNTAIN SODA - Cola, Diet Cola, Lemon Lime, Ginger Ale \$3<sup>00</sup>

N/A BOTTLE KOMBUCHA \$4<sup>00</sup>

CBD SODA \$4<sup>00</sup>



RESERVE OUR SECRET GARDEN FOR YOUR NEXT PARTY!

inquire today at

[mississippistudios.com/bar-bar](http://mississippistudios.com/bar-bar)



*This is an*  
**INCLUSIVE,  
ANTI-RACIST,  
HATE-FREE SPACE.**

*Intolerance will not  
be tolerated.*

Check out our  
**NEW**  
S.E. LOCATION  
at  
**REVOLUTION  
HALL**

show bar

MERCHANDISE available

GIFT CERTIFICATES  
AVAILABLE