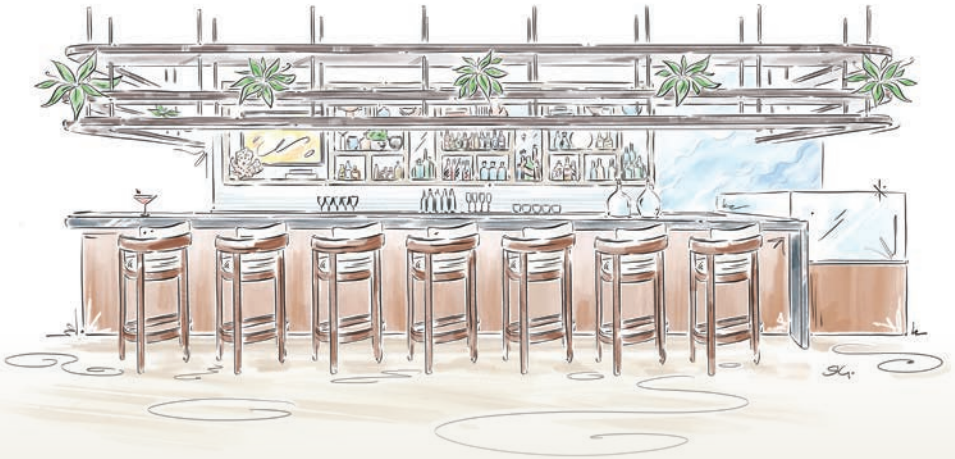


BARTO

BEACH HOUSE



BAR MENU

*“A bartender is just a pharmacist
with a limited inventory.”*

- Albert Einstein



Signature Cocktails



LAS OLAS

Bacardi Superior Rum
Santa Teresa 1796 Dark Rum
Paw Paw
Coconut
Citrus

Signature Cocktails



LAS GLORIAS

Mijenta Reposado Tequila
Tangerine
Ginger
Citrus

21



Signature Cocktails



LA PELOSA

Altamura Vodka
Luxardo Coffee Liqueur
Espresso
Coconut

19



Signature Cocktails



CHIPIONA

Aczu Gin
Pistachio
Almond
Citrus

19



Signature Cocktails



MAKENA

Papa's Pilar Rum
Pineapple
Orgeat
Citrus

17



Signature Cocktails



ISLA MUJERES

Aldez Tequila Blanco

Ancho Reyes

Cilantro

Chinotto Nero

Citrus

Signature Cocktails



BOCA

Tito's Vodka
Butterfly Pea Flower Tea
Citrus
Pineapple

17



Signature Cocktails



PARK POINT

Isolation Proof Rhubarb Gin
Meyer Lemon
Rhubarb
Fennel

17



Signature Cocktails



TOPANGA

Codigo Blanco Tequila

Aloe

Grapefruit

Soda

18



Signature Cocktails



PARAISO

Patron Reposado Tequila

Illegal Mezcal

Mango

Chile

Citrus

20



Signature Cocktails



BARCELONETA

Horse Soldier Straight Bourbon
Demerara
Bitters
Jamon Serrano

24



Signature Cocktails



RODEO

Whistle Pig Rye
Cabernet Sauvignon
Dry Vermouth
Coconut
Pineapple

Signature Cocktails



PETITMINOU

Grey Goose Le Citron
Limoncello
Raspberry
Ginger

18



Signature Cocktails



MONTAUK

Amaras Verde Mezcal
Aldez Ensamble Mezcal
Watermelon
Izarra Liqueur

19



Bubbles

Dissegna Prosecco	12/45
<i>Italy</i>	
Freixenet Cava Cordon Negro Brut	14/50
<i>Spain</i>	
Freixenet Cava Dry Rose Cordon Rosado.....	14/50
<i>Spain</i>	
Nicolas Feuillatte Brut Champagne	25/90
<i>Chouilly, France</i>	
Perrier Jouët Grand Champagne Brut	30/110
<i>Épernay, France</i>	
Moët & Chandon Imperial Champagne Brut	120
<i>Épernay, France</i>	
Veuve Cliquot Yellow Label Champagne Brut	175
<i>Reims, France</i>	
Ruinart Champagne Rosé	200
<i>Reims, France</i>	
Perrier Jouët Champagne Brut Belle Epoque 2006	400
<i>Épernay, France</i>	
Dom Perignon Champagne Brut	700
<i>Épernay, France</i>	

*“I feel sorry for people who don’t drink.
When they wake up in the morning, that’s
as good as they’re going to feel all day.”*

- Dean Martin



Whites & Rosé

Vicolo Pinot Grigio	12 / 45
<i>Veneto, Italy</i>	
Erath Pinot Gris	14 / 50
<i>Willamette Valley, Oregon</i>	
Riva De La Rosa Vermentino	14 / 50
<i>Tuscany, Italy</i>	
Patient Cottat Le Grand Caillou Sauvignon Blanc	14 / 50
<i>Loire Valley, France</i>	
Drylands Sauvignon Blanc	15 / 55
<i>Marlborough, New Zealand</i>	
Matanzas Creek Chenin Blanc	16 / 60
<i>Sonoma County, CA</i>	
Stolpmann Vineyards Sauvignon Blanc	17 / 65
<i>Santa Barbara County, CA</i>	
Bravium Chardonnay	15 / 55
<i>Russian River, CA</i>	
Benzinger "Running Wild" Chardonnay	17 / 65
<i>Sonoma Coast, CA</i>	
Cakebread Chardonnay	25 / 90
<i>Napa Valley, CA</i>	
Far Niente Chardonnay	35 / 150
<i>Napa Valley, CA</i>	
Rabble Rosé	12 / 45
<i>Paso Robles, CA</i>	
Chateau Saint Marguerite "Symphonie" Rosé	15 / 55
<i>Côtes de Provence, France</i>	



Reds

San Simeon Cabernet	16 / 60
<i>Paso Robles, California</i>	
La Crema Cabernet	22 / 80
<i>Sonoma, California</i>	
Iconoclast Cabernet	25 / 90
<i>Napa Valley, California</i>	
Frank Family Cabernet	30 / 110
<i>Napa Valley, California</i>	
Caymus Cabernet	40 / 150
<i>Napa Valley, California</i>	
Roco Gravel Road Pinot Noir	16 / 60
<i>Willamette Valley, OR</i>	
The Calling Pinot Noir	19 / 75
<i>Monterrey, California</i>	
Lingua Franca Pinot Noir	22 / 80
<i>Willamette Valley, Oregon</i>	
Orin Swift "Advice from John" Merlot.....	20 / 75
<i>California</i>	
Sella Antica Super Tuscan	15 / 55
<i>Tuscany, Italy</i>	
Chateau Saint-Andre Corbin	16 / 60
<i>Bordeaux, France</i>	
Harvey and Harriet Red Blend	17 / 65
<i>San Luis Obispo, California</i>	
Gelso d'Oro	25 / 90
<i>Nero d'Troia, Italy '21</i>	
Orin Swift 8 Years in the Desert Zinfandel Blend	25 / 90
<i>California</i>	
Mastroberardino Radici Riserva	45 / 160
<i>Italy '17</i>	



Appetizers

The Gathering Place

A SMALL SELECTION OF SIGNATURE CULINARY OFFERINGS
TO ACCOMPANY THE BARTO ARTISAN COCKTAIL VIBE

(Served 5pm - 10pm on Mondays through Wednesdays only.)

APPETIZERS

Tomato Toast

Prosciutto, Manchego, Tomatillo Salsa, Crispy Baguette
\$11

Open Crab Empanada

Oven Dried Tomatoes, Blue Crab, Puff Pastry
\$14

Albondigas

Veal Meatball, Wild Mushroom, Tomato Basil Cream Sauce
\$16

Pintxos Matrimonio

Marinated Anchovies, Sherry Vinegar, Chimichurri
\$12



Seasonal Pairings

The Essence of Ocean

"TIDE & THYME" - COASTAL SOPHISTICATION WITH A FOCUS ON FRESH, HERBACEOUS COCKTAILS AND OCEAN WILD OYSTERS

(Served 5pm - 10pm on Thursdays only.)

COCKTAILS

Saint Tropez

Citadelle Jardin d'Ete, Yellow Chartreuse,
Provencal Syrup, Rosemary Brulee, Champagne

\$18

Pepino

Aldez Lowlands Tequila, Ancho Reyes Verde,
Fresh Cucumber, Agave, Lime, Sea Salt

\$17

MENU PAIR / \$8 FOR FOUR

Raw Oysters Flight

(East & West Coast)

Chargrilled Oysters

With Garlic Herb Butter



Seasonal Pairings

The Essence of Friday

"CITRUS & SMOKE" - CITRUS-FORWARD COCKTAILS
AND UPSCALE BITES WITH A SMOKY EDGE

(Served 5pm - 10pm on Fridays only.)

COCKTAILS

Playa Paraiso

Patron "Beach House Barrel Select" Reposado,
Illegal Mezcal, Mango, Arbol Chile, Lime

\$20

Smoked Agave Old Fashioned

Aldez Organic Reposado Tequila, Amaras Mezcal
Espadin, Agave, Orange Bitters, Applewood Smoke

\$18

Summer Asada

Tanteo Chipotle Tequila, Giffard Espalette Liqueur,
Passionfruit, Pineapple Juice, Lime, Charred Pineapple

\$17

MENU PAIR / \$8

Smoked Brisket Taco

Charred Shrimp Taco



Seasonal Pairings

The Quintessential Soiree

"VELVET EVENINGS - MINI SOIREE" - CHIC COCKTAIL LOUNGE
VIBE WITH INDULGENT, FUN, GOURMET SLIDERS

(Served 12pm - 10pm on Saturdays only.)

COCKTAILS

Black Tie Affair

Jefferson's Bourbon, Amaro Montenegro,
Black Cherry Reduction

\$17

Classic Martini

Choose Truman Vodka or Monkey 47 Gin

\$18

Golden Negroni

Aczu Gin, Rimomato American Bianco, Lillet Blanc

\$16

Perrier-Jouet Champagne Mini Soiree

Delicate, savory and decacently Beach House worthy

\$125

MENU PAIR / \$12

Filet & Brie Sliders with Fig Jam

Mushroom & Swiss Sliders with Truffle Aioli

Crab Cake Sliders with Lemon Remoulade



Seasonal Pairings

The Essential Espresso

"HIGH COFFEE" - AN ELEVATED TAKE ON THE AFTERNOON RITUAL,
BRIDGING "FRENCH PRESSED" COFFEE CULTURE AND COCKTAIL HOUR

(Served 12pm - 5pm on Sundays only.)

COCKTAILS

Cafe Boulevardier

Jefferson's Bourbon, Amaro Montenegro,
Sweet Vermouth, Fresh Espresso

\$17

Espresso Martini

Absolut Vanilla, Kahlua Coffee Liqueur, Espresso

\$18

Chai Tea White Russian

Tito's Handmade Vodka, Vanilla Bean,
Kahlua Coffee Liqueur, Chai, Cream

\$17

MENU PAIR / \$12 FOR THREE

Artisanal Pastries and Small Desserts

