

the Barrymore

Chilled Seafood

Petite Platter MP
1-2 ppl

Grande Platter MP
3-4 ppl

*seasonal oysters, maine lobster, jumbo shrimp, cracked crab claws, ahi tuna poke
-served with cocktail sauce, mignonette, old bay mayo & lemon

Shrimp Cocktail \$19
barrymore spicy cocktail sauce

*Ahi Tuna Tartare \$17
spicy mayo, tamari-yuzu glaze, tempura avocado, tobiko wasabi, shaved radish, & lotus chips

Appetizers

Greens & Gorgonzola \$14
baby field greens, toasted pine nuts, wonton crisps, gorgonzola cheese, golden raisins, honey-dijon vinaigrette

Melon & Prosciutto Salad \$14
prosciutto, cantaloupe, honey dew, mixed greens, orange supreme, cinnamon granola,
balsamic & yogurt vinaigrette

*Barrymore Caesar \$12
baby romaine, garlic croutons, shaved parmesan, classic dressing

Burrata Caprese \$14
heirloom tomatoes, basil pesto, balsamico

Polenta Cakes \$14
basil pesto, roasted tomato pesto, mushroom ragu

Smoked Bacon \$15
Barrymore Steak Sauce, roasted onions, toast

*Beef Carpaccio \$22
shaved beef tenderloin, grana padana, arugula, crispy capers, black truffle aioli, sauternes reduction

*Pan Seared Foie Gras \$21
toasted brioche, prickly pear gastrique

*Roasted Bone Marrow \$10
pickled vegetables & shallot jam, grilled bread

Crab Cake \$18
grain mustard, creamed cucumbers, old bay mayo

Lobster Mac & Cheese \$18

Grilled Octopus \$16
israeli couscous, blood orange, pomegranate, arugula, pickled red onions, romesco sauce

*CONSUMING RAW OR UNDER COOKED MEAT, POULTRY, SEAFOOD, SHELL STOCK, OR EGG MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

A GRATUITY 20% WILL BE ADDED TO PARTIES OF 6 OR MORE.

the Barrymore

Entrees

***Char Sui Grilled Pork Chop \$34**

char sui marinated, ginger-cream sauce, pickled bean sprout salad

Short Rib of Beef \$36

truffle potato puree, pickled pearl onions, & braising jus

***Tomato Glazed White Sea Bass \$40**

pan seared, herbed tomato glaze, braised fennel, roasted roma tomato, natural demi-glace

Shrimp Scampi \$29

lemon, garlic, white wine-butter sauce, & tomato with linguine pasta

***Pan Seared Salmon \$32**

Atlantic salmon, summer squash, roasted cauliflower, cherry tomatoes, orange-miso glaze

XO Chicken Mole \$30

pan-roasted airline breast, masa spaetzel, grilled cactus leaf, Patron XO Café mole

Vadouvan Squash Curry \$22

root vegetables in a rich curry with Moroccan-style couscous

Steak Cuts

Wet Aged 21 Days

*Filet Mignon 8oz \$43

*NY Strip 14oz \$43

*Imperial farms Wagyu Flat Iron 8oz \$41

Dry Aged 28 Days

*Bone-in Ribeye 18oz \$56

*Bone-in Kansas City Striploin 16oz \$52

Add to Any Steak

*Foie Gras Medallion \$19

Lobster Tail \$26

Bleu Cheese \$5

Crab Oscar \$16

Herb Roasted Bone Marrow \$10

Grilled Jumbo Shrimp (3) \$19

Sauces

\$2 Each

Bordelaise

Barrymore Steak Sauce

*Béarnaise

Sides

Mashed Potato \$8

Hand-cut French Fries \$8

Mushrooms \$9

Cream Corn & Lobster \$13
bacon

Twice-Baked Potato \$10
truffle

Spinach \$8
creamed or sautéed

Baked Potato \$8
traditional garnish

Asparagus \$12
grilled or sautéed with parmesan gratin

Roasted Brussel Sprouts \$9
smoked bacon

Oscar Fries \$22
crab, asparagus, Béarnaise

Parmesan Risotto \$12
parmesan, mascarpone

GENERAL MANAGER - BRIAN DUFFY

EXECUTIVE CHEF - MARTIN DOMINGUEZ

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Cocktails

Specialty Cocktails \$15

The Barrymore

Gentleman Jack, Solerno Blood Orange liqueur, orange bitters, Cocchi Vermouth di Torino, orange marmalade, orange zest

Curtain Call

Tito's Vodka, St. Germain, Syltbar Prosecco, lemon twist

Golden Globe

Botran Reserva Rum, fresh lime juice, Grand Marnier, ginger beer

Airmail

Eldorado 12yr Rum, lime juice, agave, Syltbar Prosecco

Blood, Sand, & Fire (Smoked)

Glenmorangie 10yr, Cherry Heering, Cocchi di Torino, blood orange juice

El Diablo

Cimarron Blanco Tequila, Crème de Cassis, fresh lime juice, ginger beer

Royal G & T

Empress 1908 Gin, Fevertree Tonic, aromatics & botanicals

Lionel's Manhattan (Smoked or Traditional)

Rittenhouse Rye, Cocchi Vermouth di Torino, chocolate aztec bitters

Bianchi

Malfy Gin, Contratto Bitter, Cocchi di Torino

Paper Plane

High West American Prairie Bourbon, Meletti Amaro, Contratto Apertif, lime juice

Paloma

Cimarron Blanco Tequila, grapefruit juice, lime juice, agave, jalapeño

The Final Act

Aloo Barrel Aged Gin, Luxardo Marischino, Yellow Chartreuse, lime juice

Not your Grandmother's Fuzzy Navel

Botran Reserva Blanco Rum, crème de peche, lime juice, pineapple syrup, peach, & cardamom bitters

Muel Variations

Moscow, Irish, or Kentucky

Bramble

Aloo Gin, Crème de Mure, simple syrup, fresh lemon juice

Scofflaw

High West American Prairie Bourbon, Cocchi Americano, pomegranate juice, fresh lemon juice, orange bitters

Sour Mash Old Fashioned

Belle Meade Sour Mash, orange slice, cherries, bitters, simple syrup

LVBD

Michter's Rye, Contratto Bitter, Cocchi di Torino, Creole Bitters

Hemmingway Daquari

Botran Reserva Blanco Rum, Luxardo Marischino, grapefruit juice, lime juice, simple syrup

Spirit Free \$10

Domesticated Mule

ginger shrub, limeade, sparkling Water

Peach Bellini

white peach puree, Fever Tree Ginger Beer

Fauxito

lime, mint, fresh berries

Rootbeer Float

Virgil's Root Beer, hand-made vanilla Ice Cream

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Beer, Scotch & Slickies

Beers

--LAGER/PILSNER
(effervescent, light in color and body)

Brooklyn Lager (5.2%) NY, USA \$8

Bud Light (4.2%) MO, USA \$6

Amstel Light (3.5%) Netherlands \$7

Budweiser (4.2%) MO, USA \$6

Stella Artois (5.2%) Belgium \$8

Modelo Especial (6.0%) Mexico \$7

Pabst Blue Ribbon (4.74%) CA, USA \$5

Peroni (5.1%) Italy \$8

Rolling Rock Extra Pale (4.6%) MO, USA \$5

--AMBER ALE/RED ALE
(ranging from amber to deep red hues, light fruitiness)

Anderson Valley "Boont Amber" (5.8%) CA, USA \$8

--WHEAT
(crisp, light, very light hops)

Weihenstephaner Hefe Weissbier (5.4%) Germany \$10

--WHITE
(crisp, refreshing, light bodied with fruity notes)

Brasserie Lefevre "Blanche De Bruxelles"
(4.5%) Belgium \$10

--BELGIAN STRONG ALE
(golden, medium body, medium hops)

Delirium "Tremens" (8.5%) Belgium \$14

--PALE ALE/INDIA PALE ALE
(good balance of malts and hops, bitterness can range from lightly floral to pungent)

Sierra Nevada Pale Ale (5.6%) CA, USA \$7

Dogfish Head "90-Minute", Imperial IPA (9.0%) DE, USA \$10

Ballast Point Brewing Co, Grapefruit Sculpin IPA
(7.0%) CA, USA \$10

Tenaya Creek "Gypsy Fade" IPA (6.0%) NV, USA \$8

--PORTER/STOUT
(dark beer made from roasted malt or barley, chocolate and coffee flavors)

Einstök, Toasted Porter (6.0%) Iceland \$8

Samuel Smith Oatmeal Stout (5.0%) UK \$12

--CIDER
(light, fruity, gluten free)

Tieton Cider Works Cranberry Cider (6.9%) WA, USA \$18

--NON-ALCHOLIC
(crisp, light, very light hops)

Buckler (<5%) Netherlands \$6

Scotch

Macallan 12yr \$16

Macallan 18yr \$35

Springbank 10yr \$17

Laphroaig 10yr \$16

Dalmore 18yr \$35

St. George \$25

Balvenie Doublewood 12yr \$18

Glenfiddich 12yr \$12

Glenlivet 12yr \$12

Oban 14yr \$25

Johnnie Walker Black Label \$12

Johnnie Walker Blue Label \$45

Nikka Coffe \$18

Yamazaki 12yr \$40

Dessert Wines & Ports

Dashe Late Harvest Zinfandel 2014 \$15

Dolce, By Far Niente 2010 \$20

La Fleur D'Or 2014 \$15

Royal Tokaji "5 Puttonyos" 2009 \$20

Sexton Vivier 2014 \$20

Honig Late Harvest Sauvignon Blanc 2011 \$25

Broadbent Maderia Colheita 1999 \$20

Fonseca Vintage Port 2009 \$25

Taylor Fladgate 10yr Tawny \$15

Taylor Fladgate 20yr Tawny \$20

Taylor Fladgate 30yr Tawny \$35

Taylor Fladgate 40yr Tawny \$50

Taylor Fladgate Century of Port \$50

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Desserts

Cinnamon Toast Panna Cotta \$10

cherry port compote, sugared brioche croutons

Smoked Chocolate Tart \$10

salted caramel, milk chocolate feuilletine, dark chocolate ganache,
cocoa nib marshmallows, chantilly

Carrot Cake Bread Pudding \$10

roasted pineapple ice cream, pomegranate caramel sauce, pepitas brittle

Barrymore Bananas Foster \$10

vanilla bean ice cream, bananas sautéed in butter, spiced rum,
cinnamon, & brown sugar

Ice Cream / Sorbet - 2 Scoops \$6

roasted pineapple ice cream, vanilla bean ice cream,
Ocoa dark chocolate ice cream, cinnamon dulce de leche ice cream,
almond sorbet

Caffè

Cappuccino \$5

Americano \$4

Latte \$5

Espresso \$4/\$6 dbl

Macchiato \$4

Coffee \$3

After Dinner

Chocoholic \$14

Stoli Vanil, Godiva milk chocolate, orange twist, dark cocoa

Espresso Martini \$14

stoli vanilla vodka, kahlua, espresso, lemon twist

Cognac/Brandy/Armagnac

Chateau De Laubade X.O \$20

Paradis \$50

D.O.M. B&B \$13

"Priveledge" VSOP \$17

Frapin Château

Rèmy Martin VSOP \$12

Fontpinot XO \$30

Rèmy Martin XO \$24

Gran Duque D'Alba \$12

Richard \$250

Hennessey VS \$12

Amaro & Digestivo

Amaro CioCiaro \$9

Fernet-Branca \$11

Averna \$11

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Zinfandel 2014 \$15

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Honig Late Harvest
Sauvignon Blanc 2011 \$25

La Fleur D'Or 2014 \$15

Royal Tokaji, "5 Puttonyos"
2009 \$20

Sexton Vivier \$20

Ports

Broadbent Madeira
Colheita 1999 \$20

Fonseca Vintage Port 2009 \$25

Taylor Fladgate 10yr Tawny \$15

Taylor Fladgate 20yr Tawny \$20

Taylor Fladgate 30yr Tawny \$35

Taylor Fladgate 40yr Tawny \$50

Taylor Fladgate Century of Port
\$50