

EXECUTIVE CHEF  
MIKE SCHUELER

# BARNONE

EAT | DRINK | GATHER

“ IT'S MORE FUN TO  
EAT IN A BAR THAN TO  
DRINK IN A RESTAURANT ”  
TODD DICKERSON - 1993

## APPETIZERS

<b>CHEESESTEAK EGGROLLS</b> (🍷).....	12.95
STEAK, PROVOLONE AND CHEDDAR CHEESES, SERVED WITH MISO VINAIGRETTE	
<b>SUNDAY GRAVY</b> (🍷).....	12.95
MEATBALLS AND SAUSAGE, SERVED WITH SPECIAL GARLIC BREAD	
<b>CHEF MIKE'S EMPANADAS</b> (🍷).....	
THREE TO AN ORDER, SERVED WITH CHIPOTLE AIOLI AND GUASACACA SAUCE (🍷) (AVOCADO, CILANTRO, SERRANO, PARSLEY) <b>NO SUBSTITUTIONS</b>	
<b>CHICKEN TINGA</b> (3) (🍷).....	8.75
<b>SHORT RIB</b> (3) (🍷).....	12.75
<b>SHREDDED PORK</b> (3).....	9.75
<b>POTATO AND CHEESE</b> (3) (V).....	7.75
<b>MEAT COMBO</b> (3).....	10.50
<b>THE WORKS (ONE OF EACH)</b> (4).....	13.75
<b>BARNONE ASIAN LETTUCE CUP</b> (GF)(🍷)(🍷).....	EACH/3.95
SEARED BLACKENED AHI TUNA, SLICED AVOCADO, CRISP ROMAINE LETTUCE CUP, ASIAN SLAW, SESAME GINGER DRESSING	
<b>STUFFED MUSHROOMS</b> (L).....	12.25
BACON, ITALIAN SAUSAGE, PARMESAN, SHALLOTS, CAPERS, BUTTER, GARLIC AND WHITE WINE	
<b>SPICY AVOCADO TOAST</b> (V)(🍷).....	8.95
TOASTED HIPPIE GRAIN BREAD SMEARED WITH CHEF'S GUASACACA SAUCE	
<b>BARNONE SPECIAL GARLIC BREAD</b> (V).....	5.45
<b>VEGGIE DIP</b> (V)(🍷).....	6.50
AN OLD PARTY FAVORITE, SERVED WITH OUR FAMOUS BARNONE CHIPS	
<b>BARNONE HUMMUS</b> (GF)(V)(🍷).....	5.95
MADE WITH GARLIC AND ROASTED RED PEPPERS, SERVED WITH FRESH VEGGIES	

## PLATES

<b>SUNDAY GRAVY AND RIGATONI</b> .....	19.95
WITH WHIPPED HERB RICOTTA	
<b>TODD'S CHOPPED STEAK</b> (GF).....	18.95
12 OZ FRESH, HOUSE-GROUND TEXAS WAGYU BEEF, GRILLED TO ORDER, LOADED BAKED POTATO, SERVED WITH BARNONE QUICK PICKLES	
<b>SALMON FISH &amp; CHIPS</b> .....	18.95
CHEF MIKE'S CLASSIC TEMPURA PREPARATION, SERVED WITH HOUSE REMOULADE AND COCKTAIL SAUCE	
<b>BLACKENED SALMON &amp; GRITS</b> (GF)(🍷).....	19.25
8 OZ BAY OF FUNDY SALMON ON A BED OF CHEESY GRITS	
<b>GARRETT'S WEINER SCHNITZEL</b> (🍷).....	16.75
TWO THINLY SLICED 4 OZ PORK LOINS, BREADED, FRIED, SERVED WITH TRADITIONAL LEMON CAPER BEURRE BLANC AND LOADED BAKED POTATO; ALSO AVAILABLE PARMIGIANA STYLE	

## SIDES

<b>FRENCH FRIES</b> .....	2.95
<b>BARNONE CHIPS</b> .....	2.95
<b>COLE SLAW</b> (GF).....	2.95
<b>PASTA SALAD</b> .....	5.95
<b>CHEESY GRITS</b> (GF).....	4.75
<b>SAUTÉED SPINACH &amp; MUSHROOMS</b> (GF).....	7.75
<b>LOADED BAKED POTATO</b> (GF).....	6.95
<b>SIDE CAESAR</b> (GF).....	6.95
<b>SIDE SALAD</b> (GF).....	6.95
CHEF MIKE'S CHOICE OF GREENS	

## KID'S MENU

SERVED WITH FRESH-CUT FRUIT AND FRIES.

<b>HAMBURGER</b> .....	7.75
<b>POPCORN CHICKEN</b> .....	7.75
<b>KID'S PASTA AND MEATBALL</b> .....	7.75
<b>BALLPARK HOT DOG</b> .....	7.75

### DESSERT

ASK YOUR  
SERVER  
FOR DETAILS.

**CHEESECAKE OF THE DAY**  
**CAKE OF THE DAY**

## SOUPS & SALADS

<b>BAKED POTATO SOUP</b> (V)(🍷).....	9.95
CLASSIC RECIPE, TOPPED WITH CHEDDAR AND BACON	
<b>BIG MIKE'S BEEF STEW</b> (SEASONAL)(GF)(🍷).....	9.95
<b>OAXACAN-STYLE CHICKEN SOUP</b> (GF)(🍷).....	9.95
SPICY RED BROTH TOPPED WITH AVOCADO AND CHEESE	
<b>BARNONE TOMATO BISQUE</b> .....	9.95
PAIRS PERFECTLY WITH OUR FAMOUS GRILLED CHEESE SANDWICHES	
<b>CHILI</b> (GF)(🍷)(🍷).....	10.45
CHEF MIKE'S FAVORITE	
<b>JENNIFER'S SALAD</b> (GF)(V).....	15.75
BABY SPINACH, ROMAINE HEARTS, AVOCADO, ROASTED RED PEPPERS, GARLIC MUSHROOMS, FREE-RANGE EGG, FRESH STRAWBERRIES AND SESAME PARMESAN CRISPS WITH BUTTERMILK PESTO	
<b>CAESAR SALAD</b> (GF).....	9.95
TRIMMED ROMAINE HEARTS WITH PARMESAN, CROUTONS (NOT GF) AND OUR HOUSE DRESSING	
<b>SILVIA'S WEDGE</b> (GF).....	12.75
A FRESH ICEBERG WEDGE WITH OUR HOUSE GORGONZOLA DRESSING, BACON, TOMATO AND PICKLED RED ONIONS	
<b>BARNONE ASIAN AHI SALAD</b> (GF)(🍷).....	19.95
8 OZ SEARED BLACKENED AHI TUNA, AVOCADO FAN, CHOPPED ROMAINE LETTUCE, ASIAN SLAW, SESAME GINGER DRESSING	
<b>GREEK SALAD</b> (GF)(V).....	13.95
HEARTS OF ROMAINE, CUCUMBER, CELERY, SHALLOTS, ROASTED RED PEPPER, PEPPERONCINI, KALAMATA OLIVES, CAPERS, FETA, HERBS AND GREEK VINAIGRETTE	
<b>SCHRUTE FARM'S BEET SALAD</b> (GF)(V).....	12.75
FRESH ROASTED RED AND GOLDEN BEETS, CHOPPED ROMAINE, BUFFALO MOZZARELLA, CHERRY TOMATOES, CANDIED WALNUTS, ORANGE SLICES, SERVED WITH LEMON THYME VINAIGRETTE	

### ADD PROTEIN TO ANY SALAD

ADD TO ANY SALAD, SANDWICH OR ENTREE.  
NOT AVAILABLE ALA CARTE.

<b>8 OZ CHICKEN BREAST</b> .....	7.55
GRILLED OR FRIED	
<b>6 OZ BAY OF FUNDY SALMON</b> .....	14.25
<b>4 OZ WAGYU CHOPPED STEAK</b> .....	5.95
<b>7 OZ WAGYU CHOPPED STEAK</b> .....	8.95
<b>12 OZ WAGYU CHOPPED STEAK</b> .....	12.95

## SANDWICHES

SERVED WITH YOUR CHOICE OF BARNONE CHIPS, FRIES OR COLE SLAW;  
BARNONE QUICK PICKLES, LETTUCE, TOMATO AND ONION AVAILABLE UPON REQUEST;  
ADDITIONAL SIDES AVAILABLE FOR AN ADDITIONAL CHARGE; GLUTEN-FREE BUN +\$2.50.



<b>THE ROYALE WITH CHEESE</b> (🍷).....	8.25
4 OZ OF FRESH, HOUSE-GROUND TEXAS WAGYU, SMASHED AND SEARED, SERVED ON A TOASTED BRIOCHE BUN WITH YOUR CHOICE OF CHEESE	
<b>THE NO CODE BURGER</b> .....	12.75
7 OZ FRESH, HOUSE-GROUND TEXAS WAGYU BEEF, GRILLED TO ORDER ON A TOASTED BRIOCHE BUN, THE PERFECT-SIZED BURGER FOR LUNCH; CUSTOMIZE IT TO YOUR LIKING	
<b>JASON'S DOUBLE DOUBLE</b> (🍷).....	12.95
TWO 4 OZ FRESH, HOUSE-GROUND TEXAS WAGYU PATTIES, SMASHED AND SEARED WITH DOUBLE AMERICAN CHEESE ON A TOASTED BRIOCHE BUN	
<b>THE BARNONE BURGER</b> (L).....	17.95
12 OZ FRESH, HOUSE-GROUND TEXAS WAGYU BEEF, GRILLED TO ORDER WITH CHEF MIKE'S SIGNATURE GARLIC/HERB BUTTER ON A BRIOCHE BUN; CUSTOMIZE IT TO YOUR LIKING	
<b>GARRETT'S SCHNITZEL PARMIGIANA</b> (🍷).....	12.95
GARRETT'S FAMOUS SCHNITZEL TOPPED WITH HOUSE RED SAUCE AND PROVOLONE ON A BRIOCHE BUN; ALSO AVAILABLE TRADITIONAL STYLE	
<b>BLACKENED SALMON</b> (🍷).....	17.95
HOUSE REMOULADE, COCKTAIL SAUCE, SLAW AND BARNONE QUICK PICKLES	
<b>THE REARVIEW MIRROR</b> .....	15.95
OUR VERSION OF THE TRADITIONAL PHILADELPHIA- STYLE CHEESESTEAK; CUSTOMIZE IT TO YOUR LIKING	
<b>THE BLAST</b> .....	
BACON, LETTUCE, AMERICAN, SWISS, TOMATO	
<b>JUNIOR</b> .....	15.95
9 SLICES OF BACON	
<b>BARNONE ORIGINAL</b> .....	24.75
OVER 1/2 LB OF BACON	
<b>THE GIVEN TO FLY</b> .....	13.95
8 OZ CHICKEN BREAST MARINATED IN OUR SECRET BRINE, FRIED OR GRILLED; CUSTOMIZE IT TO YOUR LIKING	
<b>BUFFALO STYLE</b> .....	+1.75
<b>THE TRAIL RUNNER</b> (V).....	13.95
PARMESAN BUTTER, HIPPIE BREAD, SAUTÉED LEEKS, CHEDDAR, GARLIC MUSHROOMS, BASIL PESTO, GRUYERE AND ROASTED GARLIC	
<b>THE GIGATON</b> .....	18.95
LARGE ITALIAN LOAF STUFFED WITH SUNDAY GRAVY (MEATBALLS AND SAUSAGE), PROVOLONE AND ROMANO	
<b>BARNONE DOG</b> (🍷).....	11.45
BACON-WRAPPED AND DEEP-FRIED, SERVED OPEN- FACED WITH CHILI, CHEDDAR, MUSTARD, GRILLED ONIONS AND HOUSE CHERRY PEPPER RELISH	

### BARNONE GRILLED CHEESE

<b>TRADITIONAL</b> (V).....	10.95
GRILLED SOURDOUGH, AMERICAN, CHEDDAR, PROVOLONE, SWISS	
<b>PATTY MELT</b> .....	13.95
GRILLED SOURDOUGH, AMERICAN, CHEDDAR, PROVOLONE, SWISS, GRILLED ONIONS, DIJONNAISE 4 OZ WAGYU STEAK	
<b>ITALIAN</b> (🍷).....	13.95
GRILLED SOURDOUGH, AMERICAN, CHEDDAR, PROVOLONE, SWISS, PEPPERONI, BLACK FOREST HAM, SALAMI, CHERRY PEPPER RELISH	
<b>SHORT RIB</b> .....	14.95
GRILLED SOURDOUGH, AMERICAN, CHEDDAR, PROVOLONE, SWISS, 44 FARMS SHORT RIB	
<b>JACKSON'S GRILLED CHEESE</b> (V).....	12.95
A DOUBLE-DECKER OF GRILLED WHITE BREAD, AMERICAN, SWISS, CHEDDAR, PROVOLONE, BACON	

## CUSTOMIZE YOUR DISH

<b>CHEESE</b> .....	
AMERICAN, SWISS, CHEDDAR, PROVOLONE.....	
BLUE.....	1.25
.....	2.00
<b>FRIED SALAMI (FIVE SLICES)</b> .....	2.25
<b>BACON</b> .....	
THREE SLICES.....	
.....	2.75
SIX SLICES.....	
.....	5.25
<b>MUSHROOMS (GRILLED OR FRESH)</b> .....	2.75
<b>ONIONS (PICKLED, GRILLED OR FRIED)</b> .....	.95
<b>JALAPEÑOS (PICKLED, GRILLED OR FRIED)</b> .....	.95
<b>SUNNY SIDE UP EGG</b> .....	2.00
<b>SIDE OF CHILI</b> .....	2.75
<b>AVOCADO</b> .....	2.50
<b>MEATBALL OR SAUSAGE LINK</b> .....	2.25
<b>GUASACACA SAUCE (SPICY AVOCADO)</b> .....	2.85
<b>CHIPOTLE AIOLI</b> .....	1.25
<b>SIDE OF SUNDAY GRAVY SAUCE</b> .....	2.25
<b>VEGGIE TRIO</b> .....	1.75
CARROTS, CELERY, CUCUMBERS	

CONSUMING RAW OR UNDERCOOKED MEATS, EGGS, POULTRY, SEAFOOD OR SHELLFISH INCREASES YOUR  
RISK OF CONTRACTING A FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.  
MENU IS SUBJECT TO CHANGE. WE CAN NOT GUARANTEE GLUTEN-FREE ITEMS ARE 100% GLUTEN-FREE.

112221

(GF) GLUTEN-FREE (V) VEGETARIAN (🍷) SPICY (🍷) FAST PREP TIME (🍷) LONGER PREP TIME

## HAPPY HOUR SPECIALS

MONDAY-FRIDAY | 3-7PM | DINE-IN ONLY

### 1/2 PRICE ALL BEER

### 1/2 PRICE ALL LIQUORS

AS A SHOT, ON THE ROCKS OR SINGLE MIXER;  
HOUSE SPECIALTY COCKTAILS NOT INCLUDED;  
"VERY" TOP SHELF INCLUDED ON MONDAY ONLY

### 1/2 PRICE SELECT BOTTLES OF WINE

### COMPLIMENTARY BARNONE CHIPS

CHEESESTEAK EGGROLLS ..... 6.50

SUNDAY GRAVY ..... 6.50

CALAMARI\* ..... 6.50

BARNONE ASIAN LETTUCE CUP DUO... 6.50

BARNONE BRUSCHETTA\* ..... 6.50

STEAK CROSTINI\* ..... 6.50

\*ONLY AVAILABLE DURING HAPPY HOUR

## WEEKEND SPECIALS

SATURDAY AND SUNDAY | 11AM-3PM

HOUSE MIMOSAS ..... 3.00  
ORANGE JUICE ONLY,  
OTHER JUICES ADD 50¢

HOUSE BLOODY MARY'S ..... 4.00

KARBACH DRAFTS ..... 5.00  
LOVE STREET, LIGHT CIRCUS, JUKE BOCK



ASK ABOUT OUR BRUNCH MENU  
AVAILABLE SATURDAY AND SUNDAY

## WINE BY THE GLASS OR THE BOTTLE.

### BUBBLES

VILLA SANDI PROSECCO ..... 9/33

VENETO, ITALY  
AROMAS OF RIPE GOLDEN APPLES,  
ACACIA AND HONEYSUCKLE.

VEUVE AMBAL ..... 40  
CHAMPAGNE, FRANCE

THE NOSE PALATE OFFERS INTENSE FLAVORS  
OF RASPBERRY AND RIPE RED FRUITS.  
ONLY SOLD BY THE BOTTLE

SCHRAMSBERG BLANC DE BLANC ..... 70

NORTH COAST, CALIFORNIA  
BRIGHT AROMAS OF MEYER LEMON, GOLDEN  
APPLE, BOSCH PEAR AND VANILLA COOKIE.  
ONLY SOLD BY THE BOTTLE

NOMADICA SPARKLING ROSÉ ..... 14

MONTEREY, CALIFORNIA  
PINOT NOIR, DELICATE, FRIZZANTE  
STYLE BUBBLES. FRESH RASPBERRIES,  
POMEGRANATES, CRISP AND  
BRIGHT RAINWATER.  
ONLY SOLD BY THE CAN, 8.4 OZ,  
LESS THAN 1 GRAM OF SUGAR PER CAN

NOMADICA SPARKLING WHITE ..... 14

LODI, CALIFORNIA  
ALBARIÑO/CHARDONNAY, DELICATE,  
FRIZZANTE STYLE BUBBLES. GRAPEFRUIT,  
LEMON ZEST, HONEYDEW MELON,  
NECTARINE, SALINE MINERALITY.  
ONLY SOLD BY THE CAN, 8.4 OZ,  
LESS THAN 1 GRAM OF SUGAR PER CAN

### WHITE

DAOU SAUVIGNON BLANC ..... 11/40

PASO ROBLES, CALIFORNIA  
TROPICAL PERSONALITY WITH ABUNDANT  
KIWI AND MELON NOTES HIGHLIGHTED BY  
LEMON CHIFFON AND WHITE PEACH.

CRAGGY RANGE SAUVIGNON BLANC.. 16/58

MARLBOROUGH, NEW ZEALAND  
AROMATICS WITH NOTES OF WHITE PEACH,  
CITRUS BLOSSOM, HONEYSUCKLE AND LIME.

FITVINE PINOT GRIGIO ..... 11/40

CALIFORNIA  
SLIGHTLY DRY, CLEAN AND CRISP,  
FLORAL NOTES WITH A HINT OF  
GREEN APPLE AND FRESH CITRUS.

BANFI SAN ANGELO PINOT GRIGIO ..... 9/36

TUSCANY, ITALY  
INTENSE AND FRESH AROMAS OF  
FLOWERS BUT ALSO OF LIME, PEAR,  
PEACHES AND CITRUS.

MACROSTIE CHARDONNAY ..... 13/47

SONOMA, CALIFORNIA  
A WHITE APRICOT AND PEACH-SCENTED  
NOSE WITH NOTES OF CITRUS, SLICED  
ALMONDS AND TOAST.

SONOMA-CUTRER CHARDONNAY ..... 13/47

SONOMA, CALIFORNIA  
CRISP AND ZESTY FLAVORS OF LEMON DROP,  
LIME AND GRAPEFRUIT ARE ACCENTED WITH  
A NICE BARREL SPICE. A LIGHT, CREAMY  
MID-PALATE FLOWS INTO A CRISP, CITRUS  
ACIDITY ROUNDING OUT TO A LONG AND  
PERSISTENT FINISH.

FITVINE ROSE ..... 13/48

CALIFORNIA  
AROMAS OF RASPBERRY, STRAWBERRY AND  
ROSE PETAL, WITH COMPLEX LAYERS OF  
FRESH FRUIT HIGHLIGHTS...CRISP ACIDITY,  
WITH A COOL MINERAL FINISH.

MIRAVAL ROSE ..... 16/60

PROVENCE, FRANCE  
BEAUTIFUL AROMAS OF FRESH FRUIT  
AND SPRING FLOWERS WITH A LONG  
AND INTENSE FINISH.

### RED

KEN WRIGHT PINOT NOIR ..... 14/50

WILLAMETTE VALLEY, OREGON  
RIPE RAINIER CHERRY, RED PLUM AND  
BLACKBERRY ARE NESTLED BETWEEN NOTES  
OF ROSE PETAL, CEDAR AND TURNED EARTH.

FITVINE RED BLEND ..... 11/40

CALIFORNIA  
FRUIT FORWARD, WELL-BALANCED BLEND  
WITH NOTES OF BLACK CHERRIES,  
BLACKBERRIES AND RIPE PLUMS.

MCPHERSON RED ..... 10/38

TEXAS HILL COUNTRY  
INTENSE BERRY CHARACTER, RICH,  
SMOKY VIOLET AROMA AND PLUM.

TIMES TEN GRENACHE/SYRAH ..... 11/36

MENDOCINO COUNTY, CALIFORNIA  
HINTS OF VIOLET, VANILLA AND RED FRUIT  
PERMEATE THE NOSE ON THIS LIGHT YET  
STRUCTURED WINE.

SEVEN HILLS MERLOT ..... 13/44

WALLA WALLA VALLEY, WASHINGTON  
AROMAS OF RASPBERRIES, CRANBERRIES,  
RED CHERRIES, FRESH TOBACCO AND  
A TOUCH OF SPICE.

TENUTA SASSOREGALE ..... 11/38

TUSCANY, ITALY  
BRIGHT RUBY RED IN COLOR, AROMAS  
OF MORELLO CHERRIES, WILD BERRIES  
AND MODERATE SPICINESS.

THE FAMILY COPPOLA

CABERNET SAUVIGNON ..... 15/54

PASO ROBLES, CALIFORNIA  
BOASTS DELIGHTFUL NOTES OF BLACK  
FRUITS, COFFEE AND VANILLA ON THE  
NOSE, FULL BODIED WITH SUPPLE TANNIN  
AND SOPHISTICATED CHARACTER, WITH A  
LONG SPICY FINISH.

NOMADICA RED BLEND ..... 14

LAKE COUNTY, CALIFORNIA  
PINOT NOIR/MOURVEDRE/MERLOT/  
GRENACHE/SYRAH  
ONLY SOLD BY THE CAN, 8.4 OZ,  
LESS THAN 1 GRAM OF SUGAR PER CAN

## BREWS

### DRAFT

DRAFT BEER ..... 90Z/4.00 ..... 160Z/8.00

### ACE PEAR CIDER

SONOMA COUNTY, CALIFORNIA  
(WHEN ACE PEAR CIDER TAPS OUT,  
BISHOP CIDER CO. CRACKBERRY TAPS IN)

ALSTADT KOLSCH FREDERICKSBURG, TEXAS

BASS ALE BURTON-UPON-TRENT, ENGLAND

BRECKENRIDGE VANILLA PORTER

BRECKENRIDGE, COLORADO

DEEP ELLUM DALLAS BLONDE DALLAS, TEXAS

DEEP ELLUM IPA DALLAS, TEXAS

KARBACH JUKE BOCK HOUSTON, TEXAS

KARBACH LIGHT CIRCUS HOUSTON, TEXAS

KARBACH LOVE STREET HOUSTON, TEXAS

MANHATTAN PROJECT BLACK MATTER

DALLAS, TEXAS

MANHATTAN PROJECT HALF-LIFE

DALLAS, TEXAS

PETICOLAS TURN OUT THE LIGHTS

DALLAS, TEXAS

SHINER BOCK SHINER, TEXAS

YUENGLING LAGER

POTTSVILLE, PENNSYLVANIA VIA FT. WORTH, TEXAS

ALL CHANGES TO OUR DRAFT BEER  
LIST ARE BASED ON AVAILABILITY.

### BOTTLES & CANS

BLUE MOON ..... 5.50

BUD LIGHT ..... 4.50

BUDWEISER ..... 4.50

COORS LIGHT ..... 4.50

DOS EQUIS LAGER ..... 6.00

FOUR CORNERS EL CHINGON ..... 5.50

FOUR CORNERS LOCAL BUZZ ..... 5.50

HEINEKEN 0.0 (N/A) ..... 5.00

MICHELOB ULTRA ..... 5.00

MILLER LITE ..... 4.50

ROLLING ROCK ..... 5.50

SAM SMITH'S TADDY PORTER ..... 8.00

STELLA ARTOIS ..... 5.50

WHITE CLAW BLACK CHERRY ..... 6.00

CHEAP-ASS BEER ..... 3.00  
(ASK YOUR SERVER)



## HOUSE SPECIALTY COCKTAILS

NOT INCLUDED IN HAPPY HOUR SPECIALS

\$12.00

### CRACK-TINI

OUR SIGNATURE "TINI"; VANILLA VODKA WITH  
HOUSE BREWED GINGER/VANILLA SYRUP

### LIGHTNING SANGRIA

A CLASSIC WEDDING PUNCH,  
STRONG AND FRUITY

### SCOTT'S OLD-FASHIONED

KNOB CREEK, ORANGE BITTERS,  
LUXARDO MARASCHINO

### THE AMELIA

OUR TAKE ON THE EO CLASSIC;  
CITRUS VODKA, RASPBERRY PUREE  
AND ELDERFLOWER LIQUEUR

### SPICY RANCH WATER

SILVER TEQUILA, COINTREAU,  
FRESH LIME JUICE, FRESH SERRANO  
PEPPERS AND TOPO CHICO

### THE BARNONE MARTINI

BELVEDERE VODKA AND A TWIST

### THE FRONT PORCH

AN ODE TO THE PORCH, OUR FAVORITE  
DALLAS COCKTAIL BAR; HONEYSUCKLE  
VODKA, ELDERFLOWER LIQUEUR,  
STRAWBERRY PUREE AND FRESH LEMON JUICE

### BEES ON THEIR KNEES

GIN, LEMON JUICE, HONEY, SERRANO PEPPERS

### BARNONE MULE

VODKA, HOUSE-MADE HIBISCUS SYRUP,  
FRESH LIME JUICE, Q MIXERS  
HIBISCUS GINGER BEER

### THE SALTY DUDE

DORDA CARAMEL LIQUOR, KAHLÚA,  
VODKA AND CREAM

### BILLY BOB'S SKINNY MARGARITA

SILVER TEQUILA, COINTREAU,  
AGAVE NECTAR AND FRESH LIME JUICE

### MAPLE OLD FASHIONED

A WINTER FAVORITE; BUFFALO TRACE  
BOURBON, MAPLE, ORANGE BITTERS,  
MARASCHINO

### BARNONE BLOOD & SAND

TX BOURBON, CHERRY HERRING, SWEET  
VERMOUTH, OJ, SERVED UP IN A COUPE

### RASPBERRY CAIPIRINHA

LEBLON CACHACA, BARNONE RASPBERRY  
PURÉE, FRESH LIME AND MINT

### BARNONE COFFEE

RUMCHATA, PUMPKIN SPICED LIQUOR

## BEVERAGES

CRAFT SODA ..... 3.95

BOTTOMLESS, HAND-CRAFTED, REAL SUGAR  
SODA BY OAK CLIFF BEVERAGE WORKS.

CLASSIC COLA, CLASSIC COLA ZERO,  
LEMON-LIME SPRITZ, CHERRY LIME,  
REAL LEMONADE, GINGER ALE,  
ROOT BEER, DR. DOCTOR

BARNONE ICED TEA ..... 3.95

COFFEE ..... 3.95

MOUNTAIN VALLEY

NATURAL SPRING WATER ..... BTL/4.25

TOPO CHICO ..... BTL/5.25

JARRITOS GRAPEFRUIT ..... BTL/4.25