

**EXECUTIVE CHEF**  
**MIKE SCHUELER**

# BARNONE

EAT | DRINK | GATHER



## APPETIZERS

<b>CHEESESTEAK EGGROLLS</b> ..... WITH MISO VINAIGRETTE	<b>11.95</b>
<b>SUNDAY GRAVY</b> ..... MEATBALLS AND SAUSAGE, SERVED WITH CHEESY POLENTA CRISPS	<b>12.95</b>
<b>CHEF MIKE'S EMPANADAS*</b> (GF) ..... THREE TO AN ORDER, SERVED WITH CHIPOTLE AIOLI AND GUASACACA SAUCE (🔥) (AVOCADO, CILANTRO, SERRANO, PARSLEY)	
<b>CHICKEN TINGA (3)</b> (🔥) .....	<b>6.95</b>
<b>SHORT RIB (3)</b> (🔥) .....	<b>7.95</b>
<b>SHREDDED PORK (3)</b> (NOT GF) .....	<b>6.95</b>
<b>POTATO AND CHEESE (3)</b> (V) .....	<b>6.95</b>
<b>MEAT COMBO (3)</b> .....	<b>7.95</b>
<b>THE WORKS (ONE OF EACH)</b> (4) .....	<b>9.95</b>
<b>BARNONE WINGS</b> (GF)(🔥)(L) .....	<b>10.95</b>
TEN OF BARNONE'S SECRET RECIPE WINGS SERVED REGULAR, BARNONE, SUPER-HOT OR GARLIC/PARMESAN	
<b>CLAMS CASINO (L)</b> .....	<b>12.95</b>
FRESH CHERRYSTONE CLAMS, CLASSIC PREPARATION	
<b>BARNONE ASIAN LETTUCE CUP</b> (GF)(🔥) .....	<b>EACH/3.95</b>
SEARED BLACKENED AHI TUNA, SLICED AVOCADO, CRISP ROMAINE LETTUCE CUP, ASIAN SLAW, SESAME GINGER DRESSING	
<b>STUFFED MUSHROOMS (L)</b> .....	<b>11.95</b>
BACON, PARMESAN, SHALLOTS, CAPERS, BUTTER, BLUE CHEESE, GARLIC AND WHITE WINE	
<b>AVOCADO TOAST (V)</b> .....	<b>8.95</b>
TOASTED HIPPIE GRAIN BREAD SMEARED WITH CHEF'S GUASACACA SAUCE (🔥)	
<b>BARNONE SPECIAL GARLIC BREAD (V)</b> .....	<b>4.95</b>
<b>VEGGIE DIP (V)</b> .....	<b>4.95</b>
AN OLD PARTY FAVORITE, GREAT FOR DIPPING BARNONE CHIPS	
<b>BARNONE HUMMUS</b> (GF)(V) .....	<b>5.95</b>
SERVED WITH FRESH VEGGIES, PITA CHIPS AVAILABLE UPON REQUEST (PITA CHIPS CONTAIN GLUTEN)	

## PLATES

<b>SUNDAY GRAVY AND RIGATONI</b> .....	<b>19.95</b>
WITH WHIPPED HERB RICOTTA	
<b>TODD'S CHOPPED STEAK</b> (GF) .....	<b>18.95</b>
12 OZ FRESH, HOUSE-GROUND ROSEWOOD RANCH WAGYU BEEF, GRILLED TO ORDER, LOADED BAKED POTATO, SERVED WITH BARNONE QUICK PICKLES	
<b>SALMON FISH &amp; CHIPS</b> (GF) .....	<b>17.95</b>
CHEF MIKE'S CLASSIC PREPARATION, SERVED WITH HOUSE REMOULADE AND COCKTAIL SAUCE	
<b>BLACKENED SALMON &amp; GRITS</b> (GF)(🔥) .....	<b>17.95</b>
8 OZ BAY OF FUNDY SALMON ON A BED OF CHEESY GRITS	

## SIDES

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

## KID'S MENU

SERVED WITH FRESH-CUT FRUIT AND FRIES.

<b>SHREDDED CHICKEN QUESADILLAS</b> .....	<b>6.95</b>
<b>HAMBURGER</b> .....	<b>6.95</b>
<b>POPCORN CHICKEN</b> .....	<b>6.95</b>
<b>DORITOS NACHOS</b> .....	<b>6.95</b>
<b>KID'S PASTA AND MEATBALL</b> .....	<b>6.95</b>

## SOUPS & SALADS

<b>BAKED POTATO SOUP</b> (V) .....	<b>9.95</b>	<b>BARNONE ASIAN AHI SALAD</b> (GF)(🔥) .....	<b>16.95</b>
CLASSIC RECIPE, TOPPED WITH CHEDDAR AND BACON		8OZ SEARED BLACKENED AHI TUNA, AVOCADO FAN, CHOPPED ROMAINE LETTUCE, ASIAN SLAW, SESAME GINGER DRESSING	
<b>BIG MIKE'S BEEF STEW</b> (GF) .....	<b>9.95</b>	<b>GREEK SALAD</b> (GF)(V) .....	<b>13.95</b>
<b>CHILI</b> (GF)(🔥) .....	<b>9.95</b>	HEARTS OF ROMAINE, CUCUMBER, CELERY, SHALLOTS, ROASTED RED PEPPER, PEPPERONCINI, KALAMATA OLIVES, CAPERS, FETA, HERBS AND GREEK VINAIGRETTE	
CHEF MIKE'S FAVORITE		<b>COBB SALAD</b> (GF) .....	<b>15.95</b>
<b>OAXACAN-STYLE CHICKEN SOUP</b> (GF) .....	<b>9.95</b>	ICEBURG, ROMAINE, CHOPPED BACON, AVOCADO, BLUE CHEESE, CHOPPED TOMATOES, PICKLED RED ONIONS, FREE-RANGE EGG AND GRILLED CHICKEN, SERVED WITH BLUE CHEESE AND THOUSAND ISLAND DRESSING	
SPICY RED BROTH TOPPED WITH AVOCADO AND CHEESE			
<b>SOUP OF THE DAY</b> .....	<b>9.95</b>		
ASK YOUR SERVER			
<b>JENNIFER'S SALAD</b> (GF)(V) .....	<b>14.95</b>		
BABY SPINACH, ROMAINE HEARTS, AVOCADO, ROASTED RED PEPPERS, GARLIC MUSHROOMS, FREE-RANGE EGG, FRESH STRAWBERRIES AND SESAME PARMESAN CRISPS WITH BUTTERMILK PESTO			
<b>PASTA SALAD</b> .....	<b>9.95</b>		
RAINBOW ROTINI, TOMATO, ROASTED RED PEPPER, PEPPERONI, CHEDDAR AND VINAIGRETTE			
<b>CAESAR SALAD</b> (GF) .....	<b>9.95</b>		
TRIMMED ROMAINE HEARTS WITH PARMESAN, CROUTONS (NOT GF) AND OUR HOUSE DRESSING			
<b>SILVIA'S WEDGE</b> (GF) .....	<b>9.95</b>		
A FRESH ICEBERG WEDGE WITH OUR HOUSE GORGONZOLA DRESSING, BACON, TOMATO AND PICKLED RED ONIONS			

### ADD PROTEIN TO ANY SALAD

AVAILABLE AS AN ADDITION TO SALAD,  
SANDWICH OR ENTREE ONLY.

<b>8 OZ CHICKEN BREAST</b> .....	<b>6.95</b>
GRILLED OR FRIED	
<b>8 OZ BAY OF FUNDY SALMON</b> .....	<b>8.95</b>
<b>4 OZ WAGYU CHOPPED STEAK</b> .....	<b>5.95</b>
<b>7 OZ WAGYU CHOPPED STEAK</b> .....	<b>8.95</b>
<b>10 OZ WAGYU CHOPPED STEAK</b> .....	<b>11.95</b>
<b>12 OZ WAGYU CHOPPED STEAK</b> .....	<b>12.95</b>

## SANDWICHES

SERVED WITH LETTUCE, TOMATO, ONION AND BARNONE QUICK PICKLES ON THE SIDE,  
AND YOUR CHOICE OF BARNONE CHIPS, FRIES, PASTA SALAD, COLE SLAW OR CHEESY GRITS.  
MAKE YOUR SANDWICH GLUTEN-FREE BY SUBSTITUTING THE BUN FOR AN EXTRA \$2.50.



<b>THE ROYALE WITH CHEESE</b> .....	<b>7.95</b>	<b>BARNONE GRILLED CHEESE</b>	
4 OZ FRESH, HOUSE-GROUND ROSEWOOD RANCH WAGYU PATTY WITH <b>YOUR CHOICE OF CHEESE</b> ON A TOASTED BRIOCHE BUN		<b>TRADITIONAL</b> (V) .....	<b>9.95</b>
<b>THE NO CODE BURGER</b> .....	<b>11.95</b>	GRILLED SOURDOUGH, AMERICAN, CHEDDAR, PROVOLONE, GRUYERE	
7 OZ FRESH, HOUSE-GROUND ROSEWOOD RANCH WAGYU BEEF, GRILLED TO ORDER ON A TOASTED BRIOCHE BUN, SERVED WITH YOUR CHOICE OF SIDE, THE PERFECT-SIZED BURGER FOR LUNCH; CUSTOMIZE IT TO YOUR LIKING		<b>PATTY MELT</b> .....	<b>12.95</b>
<b>JASON'S DOUBLE DOUBLE</b> .....	<b>12.95</b>	GRILLED SOURDOUGH, AMERICAN, CHEDDAR, PROVOLONE, GRUYERE, GRILLED ONIONS, DIJONNAISE, 1/4 LB BURGER	
TWO 4 OZ FRESH, HOUSE-GROUND ROSEWOOD RANCH WAGYU PATTIES WITH DOUBLE AMERICAN CHEESE ON A TOASTED BRIOCHE BUN		<b>ITALIAN</b> (🔥) .....	<b>13.95</b>
<b>THE BARNONE BURGER</b> (L) .....	<b>15.95</b>	GRILLED SOURDOUGH, AMERICAN, CHEDDAR, PROVOLONE, GRUYERE, PEPPERONI, BLACK FOREST HAM, SALAMI, CHERRY PEPPER RELISH	
10 OZ FRESH, HOUSE-GROUND ROSEWOOD RANCH WAGYU BEEF, GRILLED TO ORDER WITH CHEF MIKE'S SIGNATURE GARLIC/HERB BUTTER ON A BRIOCHE BUN, SERVED WITH A SIDE OF BARNONE QUICK PICKLES; CUSTOMIZE IT TO YOUR LIKING		<b>SHORT RIB</b> .....	<b>13.95</b>
<b>THE BLAST</b> .....	<b>14.95</b>	GRILLED SOURDOUGH, AMERICAN, CHEDDAR, PROVOLONE, GRUYERE, 44 FARMS SHORT RIB	
OVER 1/3 LB OF BACON, LETTUCE, AMERICAN, SWISS AND FRESH TOMATO		<b>JACKSON'S GRILLED CHEESE</b> (V) .....	<b>11.95</b>
<b>BLACKENED SALMON</b> (🔥) .....	<b>16.95</b>	GRILLED WHITE BREAD, AMERICAN, SWISS, CHEDDAR, GRUYERE, PROVOLONE, BLUE	
HOUSE REMOULADE, COCKTAIL SAUCE, SLAW AND BARNONE QUICK PICKLES		<b>BARNONE DOG</b> (🔥) .....	<b>10.95</b>
<b>THE REARVIEW MIRROR</b> .....	<b>13.95</b>	BACON-WRAPPED AND DEEP-FRIED, SERVED OPEN-FACED WITH CHILI, CHEDDAR, MUSTARD, GRILLED ONIONS AND HOUSE RELISH	
OUR VERSION OF TRADITIONAL PHILADELPHIA- STYLE CHEESESTEAK, RIBEYE...OF COURSE			
<b>THE GIVEN TO FLY</b> .....	<b>13.95</b>		
8 OZ CHICKEN BREAST MARINATED IN OUR SECRET RECIPE, FRIED OR GRILLED; CUSTOMIZE IT TO YOUR LIKING			
<b>BUFFALO STYLE</b> .....	<b>+1.25</b>		
<b>THE TRAIL RUNNER</b> (V) .....	<b>13.95</b>		
PARMESAN BUTTER, HIPPIE BREAD, SAUTÉED LEEKS, CHEDDAR, GARLIC MUSHROOMS, BASIL PESTO, GRUYERE AND ROASTED GARLIC			
<b>THE GIGATON</b> .....	<b>17.95</b>		
LARGE ITALIAN LOAF STUFFED WITH SUNDAY GRAVY, PROVOLONE AND ROMANO			

### DESSERT

ASK YOUR SERVER  
FOR DETAILS.

### CHEESECAKE OF THE DAY

### CAKE OF THE DAY

\*CHEF MIKE'S EMPANADAS ARE NOT  
INCLUDED IN HAPPY HOUR SPECIALS.  
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.

061121

(GF) GLUTEN-FREE (V) VEGETARIAN (🔥) SPICY (FF) FAT-FREE (L) LONGER PREP TIME



# IT'S MORE FUN TO EAT IN A BAR THAN TO DRINK IN A RESTAURANT



TODD DICKERSON - 1993

## BREWS

### DRAFT

- DRAFT BEER ..... 90Z/4.00 ..... 160Z/8.00
- ACE PEAR CIDER  
(WHEN ACE PEAR CIDER TAPS OUT, BISHOP CIDER CO. CRACKBERRY TAPS IN)
- BASS ALE
- BRECKENRIDGE VANILLA PORTER
- COMMUNITY MOSAIC IPA
- COMMUNITY TEXAS LAGER
- DEEP ELLUM BLONDE
- DEEP ELLUM IPA
- GUINNESS
- KARBACH LIGHT CIRCUS
- KARBACH LOVE STREET
- MANHATTAN PROJECT  
BLACK MATTER
- MANHATTAN PROJECT HALF-LIFE
- MICHELOB ULTRA
- SHINER BOCK

### 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
- MODELO ESPECIAL ..... 6.00
- PEGASUS CITY BROWN ALE ..... 5.50
- ROLLING ROCK ..... 5.50
- STELLA ARTOIS ..... 5.50
- CHEAP-ASS BEER ..... 3.00  
(ASK YOUR SERVER)



## RAISING THE BAR A LITTLE TOO FAR

HERE ARE A FEW REASONS WHY OUR DRINKS ARE SIMPLY THE BEST

We literally have a top shelf because our liquor is on a whole 'nother level of awesomeness.

Our standard pour is 2 ounces because we don't believe in cutting corners.

We keep it real and handcraft all of our own cocktail mixes.

All of our juice blends and purées are housemade because we believe a refreshing drink begins and ends with fresh ingredients.

We take pride in our community and source all of our non-alcoholic drinks from local purveyors including Oak Cliff Beverage Works, La Creme Coffee and Tea, and Bud's Salads.

## COCKTAILS

- CRACK-TINI ..... 12.00  
OUR SIGNATURE "TINI"; ABSOLUT VANILLA WITH HOUSE BREWED GINGER/VANILLA SYRUP
- LIGHTNING SANGRIA ..... 12.00  
A CLASSIC WEDDING PUNCH, STRONG AND FRUITY
- SCOTT'S OLD-FASHIONED ..... 12.00  
KNOB CREEK, ORANGE BITTERS, LUXARDO MARASCHINO
- THE AMELIA ..... 12.00  
OUR TAKE ON THE EO CLASSIC; ABSOLUT CITRON, RASPBERRY PUREE AND ELDERFLOWER LIQUEUR
- GENERIC ISLAND DRINK ..... 12.00  
SAILOR JERRY, COCONUT RUM, GIFFARD, ORCHARD APRICOT AND FRESH JUICES
- SPICY RANCH WATER ..... 12.00  
EL JIMADOR TEQUILA, COINTREAU, FRESH LIME JUICE, FRESH SERRANO PEPPERS AND TOPO CHICO
- THE BARNONE MARTINI ..... 12.00  
BELVEDERE VODKA AND A TWIST
- MJ'S RHUBARB COOLER ..... 12.00  
HONEYSUCKLE VODKA, CHERRY HEERING, COINTREAU, FRESH LEMON JUICE, RHUBARB SIMPLE SYRUP, FRESH MINT
- THE FRONT PORCH ..... 12.00  
AN ODE TO THE PORCH, OUR FAVORITE DALLAS COCKTAIL BAR; HONEYSUCKLE VODKA, ELDERFLOWER LIQUEUR, STRAWBERRY PUREE AND FRESH LEMON JUICE
- DEEP EDDY ICE PICK ..... 12.00  
DEEP EDDY LEMON VODKA (3OZ.) WITH BARNONE HOUSE BLEND ICE TEA
- BILLY BOB'S SKINNY MARGARITA ..... 12.00  
EL JIMADOR SILVER TEQUILA, COINTREAU, FRESH LIME JUICE
- JAMESON COLD FASHIONED ..... 12.00  
JAMESON COLD BREW (3OZ.), FEE BROTHERS AZTEC CHOCOLATE BITTERS, LUXARDO MARASCHINO CHERRY SYRUP, LUXARDO MARASCHINO CHERRIES
- BARNONE MULE ..... 12.00  
DRIPPING SPRINGS VODKA, HOUSE-MADE HIBISCUS SYRUP, FRESH LIME JUICE, Q MIXERS HIBISCUS GINGER BEER

## 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/4.25

## HAPPY HOUR

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

\$4 CALL DRINKS AND SHOTS

ALL BEER 1/2 PRICE

1/2 PRICE BOTTLES OF WINE

1/2 PRICE APPETIZERS\*  
\*EXCLUDES CHEF MIKE'S EMPANADAS

COMPLIMENTARY BARNONE CHIPS

## WEEKEND SPECIALS

SATURDAY AND SUNDAY | ALL DAY

\$2 MIMOSAS

\$3 TITO'S BLOODY MARY

\$3 DEEP ELLUM DRAFT BEER

## 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 ..... 11/40  
CHAMPAGNE, FRANCE  
THE NOSE PALATE OFFERS INTENSE FLAVORS OF RASPBERRY AND RIPE RED FRUITS.
- 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

### 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.
- 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.

### RED

- MIRAVAL ROSE ..... 16/60  
PROVENCE, FRANCE  
BEAUTIFUL AROMAS OF FRESH FRUIT AND SPRING FLOWERS WITH A LONG AND INTENSE FINISH.
- 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.
- 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.