Bar Tempo
Cocktails & Cucina

Entrees

Prime CAB Burger
Certified Angus brisket/sirloin burger, served with lettuce, tomato, and onion on a Brioche bun. Served with Smashed Red Potatoes

16

Tagliatelle Bolognese
Traditional Bolognese with house ground beef/pork, white wine, tomatoes, and herbs

17

Pasta Marinara (V)
House made marinara with fresh fettuccine (gluten free pasta available) - add grilled chicken 3

14

Osso Buco
Braised beef shanks in a hearty wine and vegetable sauce, served with smashed potatoes and brussel sprouts

26

Garlic Chive Fettucine & Cream
Garlic chive fettucine with house cream sauce, caramelized onions, and sun-dreid tomatoes.
Add Chicken - 5
Add Smoked Salmon - 7

21

Sides
Charred Broccolini Caesar
Southwest Salad
Smashed Horseradish Red Potatoes
Chili Bacon Brussel Sprouts

3

Small Plates

Smoked Salmon Crostini
Irish smoked salmon with dill whipped cream cheese on crostini

14

Sausage Stuffed Delicata Squash
Delicata squash, sliced into rings, set atop a bed of parmesan, filled with a spicy, sweet, cheesy sausage stuffing

15

BBQ Chicken Lollipops
House smoked chicken legs, served lollipop style, glazed with apple butter barbecue sauce

11

Charred Broccolini Caesar Salad
Charred broccolini, tomato, croutons, Parmesan, with a light Caesar dressing

8

Southwest Salad
Chopped Romaine, black beans, cherry tomato, avocado, fire roasted corn, fire roasted red pepper with a Southwestern Ranch

14

Add Grilled Chicken to any salad 5
Add Smoked Salmon to any salad 7

Dessert

Pumpkin Cheesecake
8

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness; especially if you have a medical condition.