

APPETIZERS

• served with house-made corn chips •

Queso Blanco 8 **V GF**
three-cheese blend

add ins +1.00 each

• bacon	• pico de gallo	• red peppers
• corn +2	• black beans	• pickled onion
• jalapeños	• cotija cheese	• feta +2
• chorizo +2	• lobster +4	

Chili Con Queso 11 **GF**
queso blended with chorizo chili

Fresh Salsas 5 **V GF**
• corn / mild / • verde / hot /
• traditional / mild / • pico de gallo / medium /

Salsa Sampler 7 **V GF**
sample of all 4 Fresh Salsas
/ add 4oz traditional guac. +3 / add 4oz queso +3

Traditional Guacamole 8 **V GF**
pico de gallo, garlic, lime

Lobster Guacamole 11 **GF**
lobster, bacon, corn, jalapeño, lime

Build Own Guacamole 7 **V GF**
add ins +1.00 each

• bacon	• pico de gallo	• red peppers
• garlic	• corn +2	• black beans
• jalapeños	• pickled onion	• cotija cheese
• feta +2	• lobster +4	

SIDES

Street Corn 6 **b V GF**
cob, chili lime, cilantro, red pepper flakes, cotija cheese
/ available off the cob

Cauliflower 5.5 **V GF**
florets roasted in barra dust

Rice 5 **V GF**
choice of / **white** / **cilantro lime** / **roja** / **adobo** /

Cornbread 5 **b**
2 corn muffins, served with jalapeño lime butter

Barra Potatoes 5.5 **V GF**
red skin potatoes tossed in barra dust, topped with sour cream and cilantro

barra[®]
tacos + cocktails

• brunch now available saturday & sunday 11am-2 pm •

TACOS + ADD INS

Tacos are priced and sold individually and as a platter. Add avocado, queso or bacon +1.
Platters include two tacos and choice of: street corn / rice / cornbread

• MAKE IT A PLATTER - add street corn, rice, or cornbread for 4 when you choose any two tacos •

Lobster Roll **6.5 / 17**
single / platter
lump lobster, romaine, bacon, red pepper aioli, buttered shell

Perch b **6 / 16**
cajun breaded perch, barra slaw, lime aioli

Firecracker Shrimp **6 / 16**
coconut breaded jumbo shrimp, barra slaw, honey fire sauce, cilantro

Grilled Shrimp **4.5 / 13**
cajun grilled shrimp, corn salsa, smashed avocado

Fried Shrimp **4.5 / 13**
fried shrimp, barra slaw, lime aioli

Buffalo Shrimp **4.5 / 13**
hand-breaded shrimp tossed in barra buffalo sauce, lettuce, pico de gallo, house-made blue cheese dressing

Black Bean V **4 / 12**
black beans, cilantro lime rice, red peppers, queso blanco

Cauliflower V **5.5 / 15**
seasoned roasted cauliflower florets, barra slaw, lime aioli

BLP b **5.5 / 15**
seasoned thick-cut bacon, lettuce, pico de gallo, chipotle aioli

Philly b **6.5 / 17**
single / platter
sliced ribeye, grilled mushrooms, peppers and onions, pepperoncini, queso, buttered shell

Surf + Turf **6.5 / 17**
grilled steak, shrimp, corn, peppers, chimichurri

Shredded Chicken **4.5 / 13**
slow-cooked shredded chicken, jalapeños, sour cream, cilantro

Buffalo Chicken **4.5 / 13**
hand-breaded chicken breast tossed in barra buffalo sauce, lettuce, pico de gallo, house-made blue cheese dressing

Chorizo **4.5 / 13**
chorizo, potatoes, sour cream, shredded cheese, cilantro

Carnitas b **5.5 / 15**
slow-cooked pork, avocado, corn, feta

Steak **5.5 / 15**
house marinated certified angus flank, salsa verde, corn, grilled onions

Spicy Beef **5.5 / 15**
spicy shredded beef, chipotle aioli, pickled jalapeño and onion, cotija cheese

Traditional **4 / 11**
choice of / **beef** / **chicken** / **pork** / **black bean** /
lettuce, pico de gallo, shredded cheese blend

BURRITOS + BOWLS

• served with house-made corn chips and salsa •

Choose a Bowl or a Burrito 10 **V GF**
white rice, pico de gallo, corn, black beans, shredded cheese blend, smashed avocado

choice of sauce

• cilantro lime	• roja	• adobo
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/ side of sour cream available upon request /

add ins +4 each

• grilled chicken	• beef	• chorizo
• shredded chicken	• spicy beef	• pork
• shrimp	• steak	• bacon
• cauliflower	• queso	

SOUPS + SALADS

• all soups served with house-made corn chips •

Mexican Corn Chowder 6 • 8 b
corn, potatoes, jalapeño, onion, bacon, cilantro
/ with cornbread +1 / add lobster +3

Chorizo Chili 6 • 8
chorizo, beans, adobo, onions, tecate mexican lager, topped with shredded cheese
/ with cornbread +1

Cobb Salad 13 **GF**
grilled chicken, bacon, corn, black beans, pico de gallo, shredded cheese, avocado

Steak Salad 14 **GF**
flank steak, grilled onion, corn, pico de gallo, avocado, lime, cheese blend

Side Salad 6 **V GF**
corn, black beans, pico de gallo, shredded cheese blend
/ add avocado +2

salad dressings

• chipotle lime	• cilantro lime	• citrus vinaigrette
• blue cheese		

142 Columbus Avenue • Sandusky, OH 44870
419.502.0025 • barra-sandusky.com
• Follow us on Facebook, Instagram + Twitter •

V vegetarian option **GF** gluten free option **b** barra favorite spicy

Parties of 8 or more will have an 18% gratuity added to their bill. • Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

DRAFT

-  **Tecate Light** / *Light Lager* / 3.9%
-  **Catawba Island Brewing Rotating** / *see specials*
Rotating Taps / *see specials*

DOMESTIC + IMPORT

- Budweiser
- Bud Light
- Coors Light
- Miller Lite
- Michelob Ultra
- O'Doul's
-  • Corona
-  • Corona Light
-  • Dos Equis
-  • Dos Equis Amber
-  • Modelo Especial
- White Claw

CRAFT BREWS

- Ace Pear** / *Cider* / 5%
- Ace Pineapple** / *Cider* / 5%
- Bells Two Hearted Ale** / *American IPA* / 7%
- Blue Moon Belgian White** / *Witbier* / 5.4%
-  **Columbus IPA** / *India Pale Ale* / 6.3%
-  **Fat Head's Bumble Berry** / *Honey Blueberry Ale* / 5.3%
-  **Fat Head's Head Hunter** / *India Pale Ale* / 7.5%
- Founders All Day IPA** / *Session Ale* / 4.7%
- New Belgium Fat Tire** / *Amber Ale* / 5.2%
-  **Twin Oast Legitimate Swells** / *India Pale Ale* / 6.3%
-  **Twin Oast Oasteweizen** / *Bavarian Hefeweizen* / 4.7%

NON ALCOHOLIC

- *free refills on coke products, iced tea & coffee*
- **Coke Products**
- **Iced Tea**
- **Coffee**
- **Root Beer Bottle 3**
- **Izze 3**

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barra[®]

tacos + cocktails

SIGNATURE COCKTAILS

Barra Bloody 9
smirnoff, ancho reyes chile liqueur, organic mix, bacon, cheese, pickle

Grapefruit Fizz 9
100% blue agave cuervo tradicional, bitters, grapefruit juice, simple syrup, prosecco

Mojito 9
bacardi, mint, fresh lime, simple syrup, soda

fruit add ins +1 - strawberry, blackberry, raspberry, blueberry, watermelon

XO Chocolate Martini 10
patron xo cafe, godiva, vanilla vodka, chocolate bitters, cacao nibs

Barra Bite 12 
roca patron, cointreau, fresh orange + lime, tonic, grapefruit bitters, jalapeño, salt rim

Chile Manhattan 11
woodford rye, ancho reyes chile liqueur, sweet vermouth, orange bitters, flamed orange zest

Cherry Spiced Old Fashioned 11
woodford, smoked sugar, spiced cherry bitters, bourbon cherry, orange juice

Bourbon Smash 9
woodford, fresh lemon, mint, simple syrup

fruit add ins +1 - strawberry, blackberry, raspberry, blueberry, watermelon

BARRA MARGARITAS

House Margarita 9 
100% blue agave cuervo tradicional, cointreau, organic mix, fresh lime, salt rim
• **The Dos - half carafe - 16**

fruit add ins +2 - strawberry, blackberry, raspberry, blueberry, watermelon, jalapeño

Watermelon Jalapeño Margarita 10 
100% blue agave cuervo tradicional, cointreau, fresh lime + watermelon purée, jalapeño, salt rim

Margarita Upgrades - extra 1 oz shot of Cuervo +2
• sub Herradura +4 • sub Patron +3 • sub Cabo +3
• sub Don Julio +4 • sub Espolon +2

TEQUILA

- BLANCO** 2 oz
- Cabo / 9
 - Casamigos / 12
 - Don Julio / 12
 - Espolon / 7
 - Herradura / 12
 - Patron / 12
 - Roca Patron / 16

Bottled almost immediately after distillation. Clear in color. Typically made solely from blue agave plants. Ideal for mixed drinks.

- REPOSADO** 2 oz
- Cabo / 10
 - Don Julio / 13
 - Espolon / 8
 - Herradura / 13
 - Patron / 13

Aged for at least 2 months in oak barrels. Soft golden color. Mellow flavor with hints of oak. Ideal for premium mixed drinks and shots.

- ANEJO** 2 oz
- Cabo / 11
 - Don Julio / 14
 - Don Julio 70 / 16
 - Espolon / 9
 - Herradura / 14
 - Patron / 14

Aged 1-3 years, often in oak barrels recycled after aging bourbons. Deep golden to soft brown color. Complex flavors with a mellow temperament. Ideal for tasting or sipping, meant to be drunk on their own.

- PREMIUM** 2 oz
- Casamigos Mezcal / 16
 - Cuervo La Familia / 40
 - Don Julio 1942 / 33
 - Don Julio Real / 75
 - Espolon X / 26
 - Gran Patron / 45
 - Herradura ^{Selección Suprema} / 75
 - Herradura ^{Colección de la Casa} / 29

WINE

- Cabernet Sauvignon** / *Woodbridge* / 8
- Merlot** / *Woodbridge* / 8
- Pinot Noir** / *Kim Crawford* / 12 • 44 (bottle)
- Red Blend** / *19 Crimes* / 8
- Chardonnay** / *19 Crimes* / 8
- Pinot Grigio** / *Ecco Domani* / 10
- Moscato** / *Barefoot* / 6
- Riesling** / *Schmitt Sohne* / 8
- Sauvignon Blanc** / *Kim Crawford* / 12 • 44 (bottle)

 barra favorite  spicy  mexican beer  local brew