

Dinner

BAR WEST

DINNER DAILY AT 5PM | CLOSED MONDAYS

Happy Hour

TUESDAY - SUNDAY | 3-6 PM

\$5 Rail Liquor
\$6 House Wine

\$2 off House Cocktails
and Draft Pints

BOGO 1/2 Off
All Day Apps

KEEP UP WITH US

 BARWEST.804  /BARWEST.RVA

 WWW.BARWEST804.COM

Shared Bites

PIMENTO CHEESE (gfo)

served with sweet pickles and toasted sourdough | 9

BUFFALO CHICKEN DIP (gfo)

crispy French onions, blue cheese crumbles
served with tortilla chips | 14

WINGS** (gf)

one pound mini flats, choice of bbq dry rub, lemon pepper dry
rub, black pepper bbq sauce or house buffalo | 14

CRANBERRY & WALNUT BAKED BRIE (gfo)

7oz baked brie, cranberry sauce, candied walnut crumble,
orange zest, served with toasted bread | 16

PORK BELLY SKEWERS

crispy grilled pork belly, sesame citrus slaw, soy peanut glaze | 16

NACHOS** (gf)

pulled chicken, queso blanco, queso fresco, guacamole,
pico de gallo, crema | 12/16

CALAMARI

citrus marinated crispy calamari, pearl onion petals,
sweet chili gremolata | 18

Soup & Salad

ROASTED TOMATO & SAGE SOUP (v)

topped with garlic croutons & whipped boursin | 6/10

CAESAR* (gfo)

hearts of romaine, garlic croutons, parmesan cheese,
black pepper, house caesar dressing* | 13

MIXED GREENS SALAD (gf, v)

with cucumber, tomatoes, pickled red onions,
lemon vinaigrette | 13

BEETS & BLUE CHEESE (gf, v)

diced red beets, danish blue cheese, candied walnuts, grilled fennel,
dried cherries, mixed greens, citrus cherry vinaigrette | 14

EDAMAME CRUNCH (gfo, v)

peanuts, quinoa, cabbage, carrots, crispy noodles, mixed greens,
ginger honey vinaigrette | 14

add grilled chicken, salmon*, shrimp, or falafel** +7

gf = gluten free, gfo = gluten free optional, v = vegetarian
**fryer may contain gluten

Handhelds

served with fries**, pasta salad, or potato salad
upgrade to a soup or salad +2
substitute grilled chicken on any burger

FALAFEL BURGER** (v)

hummus spread, mixed greens, pickled red onions,
feta cheese, cucumbers | 16

BUTTERMILK FRIED CHICKEN SANDWICH

dill pickle aioli, lettuce, tomato | 16
want to make it spicy? just ask!

WHITE CHEDDAR BURGER*

white cheddar, roasted garlic aioli, lettuce, tomato, onion | 16
add applewood smoked bacon +2

WILD WEST BURGER*

spicy bacon jam, black garlic aioli, chimichurri, american cheese,
shredded lettuce | 17

PULLED PORK GRILLED CHEESE

apple cider braised pork, fontina, smoked cheddar, grilled onions,
fig jam served with tomato soup | 16

Entrees

PESTO GNOCCHI (v)

house-made ricotta gnocchi, kale pesto, walnut crumble,
aged parmesan | 20
add grilled chicken, shrimp, salmon* or falafel** +7

HERB ROASTED CHICKEN (gfo)

airline chicken breast, roasted carrots, wild mushrooms,
herbed whipped potato, marsala gravy | 25

HONEY GLAZED SALMON* (gf)

scottish salmon, granny smith apple mostarda, wilted kale,
roasted cauliflower, sweet potato puree | 27

STEAK FRITES*(gf)

12 oz new york strip, herbed pommes frites**, parmesan,
bar west steak sauce, roasted garlic butter | 35

À la Carte Sides

roasted cauliflower &
sweet potato | 7

honey roasted carrots | 7

whipped potatoes &
marsala gravy | 7

herbed pommes frites** | 7

Available all Day

PIMENTO CHEESE
WINGS
NACHOS

CRANBERRY & WALNUT BAKED BRIE
BUTTERMILK FRIED CHICKEN
SANDWICH

eat
local

our burgers are made with 100% Virginia beef from Seven Hills, our buns are
from La Belle Vita Bakery and our lettuce mix is from Greenswell Growers

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

* Food items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients.