

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