



MEZE

MEZE PLATTER.....22
ROTATING CHEESE, HUMMUS, WHIPPED TZATZIKI FETA, PITA,
HOUSE MARINATED OLIVES, RAW HONEYCOMB
>>> SUBSTITUTE GLUTEN FREE FLATBREAD.....+2
>>> ADD GLUTEN FREE FLATBREAD.....+4

TRUFFLE FRIES.....15
CHEF'S SUPER SALT, WHITE TRUFFLE OIL, TZATZIKI FETA, CHIVE

FRIED MUSHROOM.....18
HARISSA BUFFALO, RAMP RANCH, CHIVES

CRISPY CALAMARI.....18
PICKLED PEPPER, LEMON AIOLI, CHIVES

CRUDO*.....19
PEACH MIGNONETTE, STONE FRUIT SALSA, PERUVIAN SWEET PEPPER
DROPS, HARISSA AIOLI, PEPITAS, BASIL, CILANTRO

WAGYU KOFTA.....34
LOCAL PEACH BBQ, CHERMOULA, SEASONAL VEGETABLES, GRILLED
PITA, HERBS

ARROZ CON NEGRO*.....30
TARTARE, CRISPY RICE, AIOLI

ENSALADAS

FATTOUSH.....16
LOCAL LETTUCES, SEASONAL VEGETABLES, POMEGRANATE SEEDS,
PITA CROUTONS, HERBS, LEMON VINAIGRETTE

CUCUMBER & WATERMELON SALAD.....17
FETA, PICKLED RED ONIONS, RADISH, PEPITAS, TOUM, CHERMOULA, MINT

>>> ADOBO CHICKEN.....+11
>>> JUMBO LUMP CRAB.....+15
>>> POACHED SHRIMP.....+16
>>> MARKET FISH.....MKT

*PLEASE INFORM OUR STAFF WITH ALL ALLERGIES AND DIETARY RESTRICTIONS,
AS WE WOULD BE HAPPY TO ACCOMODATE.

PLATES

PRIME LAMB SKEWERS.....30
CAROLINA GOLD RICE, SEASONAL VEGETABLES, FRIED SHALLOTS,
TZATZIKI FETA, POMEGRANATE MOLASSES PONZU

HOUSE-MADE LINGUINE*.....34
JUMBO LUMP CRAB, GARLIC & HERB BUTTER, GRAN TARTUFINO TRUFFLE
CHEESE, CHIVES
>>> GLUTEN FREE FETTUCINE AVAILABLE

CRISPY OCTOPUS.....30

SEARED SCALLOPS.....38

FISH OF THE DAY.....40

SANDWICHES

>>> served with kettle chips

JUMBO LUMP CRAB ROLL.....32
HORSERADISH AIOLI, CELERY, FRIED SHALLOT
>>> CAVIAR*.....+20

FISH SANDWICH.....28
CRISPY HALIBUT, ZA'ATAR SAUCE, LETTUCE, TOMATO, HOUSE B&B
PICKLES

BAR167 BURGER.....23
8OZ HOUSE GROUND PRIME BRISKET, CHUCK, & SIRLOIN, TILLAMOOK
CHEDDAR, ONION, HOUSE B&B PICKLES, SPECIAL SAUCE
>>> ADD NEUSKE'S BACON.....+4

ADOBO CHICKEN GYRO.....22
NEUSKE'S BACON, RANCH YOGURT, LETTUCE, TOMATO
>>> ADD TILLAMOOK CHEDDAR.....+2
>>> SUBSTITUTE GLUTEN FREE FLATBREAD.....+2

>>> SUBSTITUTE TRUFFLE FRIES +\$7
>>> SUBSTITUTE FATTOUSH +\$5
>>> GLUTEN FREE BUNS AVAILABLE FOR ALL SANDWICHES

Raw Bar

OYSTERS*	JUMBO SHRIMP
>>> A LA CARTE.....4	>>> A LA CARTE.....4
>>> DOZEN.....47	>>> DOZEN.....47
OYSTER AMALFI*.....9	OYSTER SHOOTER*..12
CAVIAR CONE*	
> SIBERIAN CAVIAR, SALTED WAFFLE CONE, PARMESAN CUSTARD, CHIVE.....12	
PARTY BOY*	
> 6 OYSTERS, 6 SHRIMP, 6 CAVIAR CONES.....108	

*CONSUMING RAW MEAT, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR
RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

DESSERT

COCONUT GLEN'S UBE SUNDAE 16
CHOCOLATE TAHINI MOUSSE 14

CAFE

REISHI TEA SERVICE 6
COUNTER CULTURE ESPRESSO 4

THERE WILL BE A GRATUITY OF 23% ADDED TO PARTIES OF 8 OR MORE.

WINE BY THE GLASS



WHITES

DOMAINE CIRINGA, SAUV BLANC, SLOVENIA.....18/72

WHITE GRAPEFRUIT AND LEMON WITH LIMESTONE TO BACK IT UP. REFINED BUT STILL LIVELY.

PRÉJUGÉS, CHARDONNAY, FRANCE '23.....18/72

RICH TASTE WITH LIGHT FLORAL AROMAS, A BEAUTIFUL BALANCED SEAFOOD WINE.

SAINTS HILLS MALA NEVINA, CROATIA '23.....17/66

PEAR AND WHITE PEPPER, A SAVORY AND TEXTURED WINE. INCREDIBLY VERSATILE.

FEATURED WHITE

SOMETHING WE'RE PASSIONATE ABOUT, JUST ASK!



ROSÉ & ORANGE

CAN SUMOI, SUMOLL, SPAIN '2416/62

BLEND OF WHITE & RED GRAPES RESULTING IN A BEAUTIFUL PALE PINK ROSÉ, A CLASSIC TERRACE SIPPER.

PULLUS, PINOT GRIGIO, SLOVENIA '23.....16/62

TECHNICALLY AN ORANGE WINE. LET'S CALL IT WHAT IT IS THOUGH, PINK PINOT GRIGIO!

FEATURED ROSÉ

IT'S PINK, YOU'RE GONNA LOVE IT!



BUBBLES

GASPARD 'BULLES' ROSÉ, NV.....16/62

FULL ROUND BUBBLES WITH STRAWBERRY NOTES. IT'S A GLASS OF A CHATEAU IN THE FRENCH COUNTRYSIDE.

RAVENTOS I BLANC DE BLANCS, MACABEO, SP..17/66

GREEN APPLE AND PEAR, THESE SPANISH BUBBLES WILL MAKE YOU FORGET YOUR LOVE FOR CHAMPAGNE.

HATON CHAMPAGNE, PINOT MEUNIER, FR25/90

A VERSATILE CHAMPAGNE, IT CAN DO ANYTHING. TOAST? IT'S GOT IT. FRUIT AND ACIDITY? YEP, THAT TOO.



REDS

LA RAGNAIE 'TRONCONE,' SANGIOVESE, ITALY....16/62

MILD TANNINS & RASPBERRY AROMAS, A TUSCAN SUNSET IN A GLASS.

CASTELLO DI NEIVE, PINOT NERO, ITALY '20.....18/72

CRANBERRY, A HINT OF TOBACCO AND SMOOTH TANNINS. THIS IS PINOT NOIR'S SUAVE ITALIAN COUSIN.

FEATURED RED

ALWAYS TASTY, NEVER STUFFY



ON DRAFT BY CHARLES TOWNE FERMENTORY

167 LAGER 4.7%.....8

OUR CLASSIC LIGHT AMERICAN LAGER. CRISP AND CLEAN.

SUNGAZER IPA 6.8%.....8

SOFT, DRY, HAZY IPA LOADED WITH CITRA & MOTUEKA HOPS.

>>> REFER TO THE WINE BOOK FOR BOTTLE OPTIONS

5 FULTON STREET

BAR167



SIGNATURE COCKTAILS \$17

CEDRO SPRITZ

ITALICUS, ELDERFLOWER, ROSEMARY,
GRAPEFRUIT

ADRIATIC SPRITZ

CUCUMBER, LEMON, DRY VERMOUTH, MON-
TENEGRO, THYME, ROSEMARY, BUBBLES

POINT & PRESS

VODKA OR GIN, LEMON, LEMON BAR SYRUP,
TOPO CHICO

BAR167 MARTINI

CELERY BITTERS, OLIVE BRINE, GRAPE
LEAF-INFUSED VERMOUTH

CHOICE OF VODKA OR GIN

PINK DRINK

STRAWBERRY GIN, MEZCAL, LIME,
CHILI SALT RIM

BLUEBERRY BASIL SANGRIA

ROSÉ, BRANDY, BLUEBERRY, BASIL

BAR167 GIN & TONIC

HOUSEMADE TONIC, GORDON'S GIN

PREMIUM GINS +\$2

TZATZIKI DRINK

VODKA, CUCUMBER JUICE, DILL, LEMON

*CONTAINS DAIRY

FULTON STREET RICKEY

GIN, MINT, CUCUMBER, LIME, GINGER

BEACH DAY

VODKA, MANGO, ST. GERMAIN, FRESNO, LIME,
AGAVE, BASIL OIL, TOPO CHICO, CHILI SALT

SALUTI!

GIN, SUZE, STREGA, FETA & MINT, INFUSED
BLANCO VERMOUT. MAKE IT A SBAGLIATO +\$1

MALLORCA MARGARITA

TEQUILA, LIME, HERB AGAVE, CHILI SALT

FIRE IN THE GARDEN

GREEN CHILE VODKA, HIBISCUS, ROSE

FOOL'S GOLD

BOURBON, AMARO, HONEY, WALNUT,
PEACH, LEMON, PEAR

TAIL END

BOURBON, BANANA, CHOCOLATE,
BERGAMOT, LEMON

ESPRESSO MARTINI

CANNON EARLY BIRD COFFEE CODKA,
ESPRESSO, LICOR 43, BORGHETTI, KAHLUA

GOLDEN HOUR

WHITE RUM, FINO SHERRY, LIME, PINEAPPLE,
SUGAR, SMOKED SALT