



MEZE

MEZE PLATTER.....24

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 BRUSSELS SPROUTS.....15

LEMON VINAIGRETTE, PICKLED RED ONIONS, SWEET DROPS, FETA, FRIED SHALLOTS, CHEF'S SUPER SALT

FRIED MUSHROOM.....18

POMEGRANATE MOLASSES BBQ, TOUM, SESAME SEEDS, SCALLION

CRISPY CALAMARI.....18

SWEET DROPS, LEMON AIOLI, CHIVES

CRUDO*.....20

HARISSA NUOC CHAM, LOCAL STRAWBERRIES, ORANGE TOUM, CURRANTS, PEPITAS, RADISH, MINT

WAGYU KOFTA SLIDERS.....20

2 PITAS, HTIPITI, FERMENTED GARLIC TOUM, PICKLED RED ONIONS, DILL

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

COMPRESSED WATERMELON, FETA, PICKLED RED ONIONS, RADISH, PEPITAS, TOUM, CHERMOULA, MINT

>>> CHICKEN.....+10
>>> 5OZ GRASS-FED PIEDMONTESE COULOTTE.....+14
>>> POACHED SHRIMP.....+14
>>> JUMBO LUMP CRAB.....+16
>>> SEARED SCALLOPS*.....+16
>>> MARKET FISH*.....MKT

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

PLATES

STEAK FRITES*.....30

5OZ GRASS-FED PIEDMONTESE COULOTTE, CHEF'S SUPER SALT, AU POIVRE, HORSERADISH AIOLI, CHIVE

>>> TRUFFLE FRIES.....+3
>>> BUTTER POACHED CRAB.....+10

LOCAL SHRIMP SCAMPI.....36

TARVIN SHRIMP, HOUSE-MADE LINGUINE, PECORINO, CRACKED BLACK PEPPER

>>> GLUTEN FREE FETTUCINE AVAILABLE

CRISPY OCTOPUS.....30

BABA GANOUSH, ROASTED VEGETABLES, SUNFLOWER DUKKAH

SCALLOPS*.....38

PESTO ORZO, BUTTER BEANS, BABY HEIRLOOM TOMATO, ROASTED SQUASH TAHINI, PINE NUTS, BASIL

FISH OF THE DAY*.....MKT

SANDWICHES

>>> served with kettle chips

JUMBO LUMP CRAB ROLL.....34

HORSERADISH AIOLI, CELERY, FRIED SHALLOT

>>> CAVIAR*.....+20

FISH SANDWICH.....29

CRISPY HALIBUT, ZA'ATAR SAUCE, LETTUCE, TOMATO, HOUSE B&B PICKLES

BAR167 BURGER*.....24

8OZ GRASS-FED PIEDMONTESE GRIND, HAVARTI, CARAMELIZED ONION, HOUSE B&B PICKLES, SPECIAL SAUCE

>>> ADD NEUSKE'S BACON.....+4

CHARCOAL CHICKEN GYRO.....23

HERB MARINATED CHICKEN, RANCH YOGURT, HUMMUS, PICKLED RED ONIONS, LETTUCE, TOMATO, FETA

>>> ADD HAVARTI.....+2

>>> SUBSTITUTE TRUFFLE FRIES +\$7

>>> SUBSTITUTE FATTOUSH +\$5

>>> GLUTEN FREE BUNS & FLATBREAD AVAILABLE FOR ALL SANDWICHES

Raw Bar

OYSTERS*

>>> A LA CARTE.....4
>>> DOZEN.....47

JUMBO SHRIMP

>>> A LA CARTE.....4
>>> DOZEN.....47

OYSTER AMALFI*.....9 OYSTER SHOOTER*..12 CAVIAR CONE*

> SIBERIAN CAVIAR, SALTED WAFFLE CONE, PARMESAN CUSTARD, CHIVE.....12

CAVIAR BUMP*

> 15G CAVIAR, CRÈME FRAÎCHE, CHIPS.....50

PARTY BOY*

> 6 OYSTERS, 6 SHRIMP, 6 CAVIAR CONES.....108

DESSERT

CHOCOLATE TAHINI MOUSSE 12
LEMON CUSTARD 12

CAFE

REISHI TEA SERVICE 6
COUNTER CULTURE ESPRESSO 4

WINE BY THE GLASS



WHITES

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

PODRAVJE, SLOVENIA '23
WHITE GRAPEFRUIT AND LEMON WITH LIMESTONE TO BACK IT UP.
REFINED BUT STILL LIVELY.

KC LABS 'NEVER OAKED' CHARDONNAY.....18/72

RUSSIAN RIVER VALLEY, CALIFORNIA '25
BRIGHT AND CRISP. A REFRESHING TAKE ON CALIFORNIA
CHARDONNAY.

SAINTS HILLS 'MALA NEVINA', CHARD/MALVASIA..17/66

ISTRIA, CROATIA '23
PEAR AND WHITE PEPPER, A SAVORY AND TEXTURED WINE.
INCREDIBLY VERSATILE.

FEATURED WHITE

SOMETHING WE'RE PASSIONATE ABOUT, JUST ASK!



BUBBLES

GASPARD 'BULLES' ROSÉ, PINEAU D'AUNIS.....16/62

LOIRE VALLEY, FRANCE NV
FULL ROUND BUBBLES WITH STRAWBERRY NOTES. IT'S A GLASS
OF A CHATEAU IN THE FRENCH COUNTRYSIDE.

ARNAUD LAMBERT CRÉMANT, CHENIN BLANC....17/66

LOIRE, FRANCE NV
CRISP APPLE AND PEAR WITH A HINT OF FRESHLY TOASTED
BREAD. A WINE WITH FINESSE.

HATON 'CLASSIC', PINOT MEUNIER.....25/90

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



ROSÉ & ORANGE

CAN SUMOI 'LA ROSA', SUMOLL.....16/62

PENEDÈS, SPAIN '24
BLEND OF WHITE & RED GRAPES RESULTING IN A BEAUTIFUL PALE
PINK ROSÉ, A CLASSIC TERRACE SIPPER.

PULLUS, PINOT GRIGIO.....16/62

ŠTAJERSKA, SLOVENIA '23
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!



REDS

LA RAGNAIE 'TRONCONE,' SANGIOVESE.....17/66

TUSCANY, ITALY '22
MILD TANNINS & RASPBERRY AROMAS, A TUSCAN SUNSET IN A
GLASS.

CASTELLO DI NEIVE, PINOT NERO.....18/72

LANGHE, ITALY '20
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

CEDRO SPRITZ \$14

ITALICUS, ELDERFLOWER, ROSEMARY,
GRAPEFRUIT

BLUEBERRY BASIL SANGRIA \$14

ROSÉ, BRANDY, BLUEBERRY, BASIL

BAR167 GIN & TONIC \$16

HOUSEMADE TONIC, GORDON'S GIN

SOFT LANDING \$16

BLOODY SHIRAZ GIN, AMARON NONINO,
ELDERFLOWER, LEMON

SO WHAT? \$16

CHOICE OF VODKA OR GIN, STRAWBERRY
JALAPEÑO APEROL, LYCHEE, CITRUS, SODA

FIRE IN THE GARDEN \$16

GREEN CHILE VODKA, HIBISCUS, ROSE

PALERMA \$18

TEQUILA, MEZCAL, GRAPEFRUIT, SALTED
CITRUS CORDIAL

YES, PLEASE! \$18

GREEN CHILE VODKA, LIME, LEMON, SUGAR,
CUCUMBER, JALAPEÑO

TZATZIKI DRINK \$18

VODKA, CUCUMBER JUICE, DILL, LEMON

*CONTAINS DAIRY

MALLORCA MARGARITA \$18

TEQUILA, LIME, HERB AGAVE, CHILI SALT

BAR167 MARTINI \$18

CELERY BITTERS, OLIVE BRINE, GRAPE
LEAF-INFUSED VERMOUTH

CHOICE OF VODKA OR GIN

SMARTY JONES \$18

BOURBON, RYE, CYNAR, LEMON, SALTED
GRAPEFRUIT CORDIAL, HONEY

TAIL END \$18

BOURBON, BANANA, CHOCOLATE,
BERGAMOT, LEMON

ESPRESSO MARTINI \$18

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

ZERO PROOF

DELILAH \$14

LITTLE SAINTS EMBER OR JUNIPER,
HIBISCUS- GINGER TEA, CITRUS, SODA

VAYA VERDE \$14

LITTLE SAINTS EMBER OR JUNIPER,
POBLANO, MATCHA, MINT, ZA'ATAR

ALMOST RICH \$16

LITTLE SAINTS OAK, HONEY, WALNUT, PEACH,
LEMON

HAPPY HOURS
TWO BUCK SHUCK!
Monday - Thursday
3 - 5:30pm

Oysters \$2

Bar 67 Burger \$16

Meze Platter \$16

Crispy Calamari \$13

Cocktails \$12

BLUEBERRY BASIL SANGRIA,
MALLORCA MARGARITA,
SO WHAT?, SMARTY JONES



Wines by the Glass \$10



KC LABS CHARDONNAY

CAN SUMOI SUMOLL



TRONCONE SANGIOVESE

*\$15 off wine by the
bottle selections*

(PAGES 9 - 12)