

BAR167



Raw Bar

OYSTERS*	JUMBO SHRIMP
>>> A LA CARTE.....4	>>> A LA CARTE.....4
>>> DOZEN.....47	>>> DOZEN.....47
CAVIAR CONE*.....13	
CAVIAR BUMP*.....50	
> 15G CAVIAR, CRÈME FRAÎCHE, CHIPS	
V-5 OYSTER SHOOTER*.....12	
PARTY BOY*.....114	
> 6 OYSTERS, 6 SHRIMP, 6 CAVIAR CONES	

MEZE

MEZE PLATTER.....24	
ROTATING CHEESE, HUMMUS, TZATZIKI FETA, PITA, OLIVES, HONEYCOMB	
>>> SUBSTITUTE GLUTEN FREE FLATBREAD.....+2	
>>> ADD GLUTEN FREE FLATBREAD.....+4	
TRUFFLE FRIES.....15	
WHITE TRUFFLE OIL, TZATZIKI FETA	
FRIED BRUSSELS SPROUTS.....15	
LEMON VINAIGRETTE, FETA, PICKLED RED ONIONS	
FRIED MUSHROOM.....18	
HARISSA HOT HONEY, RANCH YOGURT	
CRISPY CALAMARI.....18	
SWEET DROPS, LEMON AIOLI, CHIVES	
CRUDO*.....20	
HOUSE PONZU, WATERMELON, BASIL	
WAGYU KOFTA SLIDERS.....20	
PITA, HTIPITI, TOUM, PICKLED RED ONIONS	
ARROZ CON NEGRO*.....30	
TUNA TARTARE, CRISPY RICE, AIOLI	

ENSALADAS

FATTOUSH.....16	
LOCAL GREENS, SEASONAL VEGETABLES, LEMON VINAIGRETTE	
CUCUMBER & TOMATO SALAD.....17	
FETA, TOUM, CHERMOULA, PICKLED RED ONIONS	
>>> CHICKEN.....+10	
>>> 5OZ GRASS-FED PIEDMONTESE COULOTTE*.....+14	
>>> POACHED SHRIMP.....+14	
>>> JUMBO LUMP CRAB.....+16	
>>> SEARED SCALLOPS*.....+16	
>>> MARKET FISH*.....MKT	

SANDWICHES

JUMBO LUMP CRAB ROLL.....35	
HORSERADISH AIOLI, CELERY, FRIED SHALLOT	
>>> CAVIAR*.....+20	
CRISPY FISH SANDWICH.....29	
ZA'ATAR SAUCE, B&B PICKLES, LETTUCE, TOMATO	
BAR167 BURGER*.....25	
8OZ GRASS-FED PIEDMONTESE, HAVARTI, CARAMELIZED ONION, B&B	
PICKLES, BURGER SAUCE	
>>> ADD NEUSKE'S BACON.....+4	
CHARCOAL CHICKEN GYRO.....23	
RANCH YOGURT, HUMMUS, FETA, PICKLED RED ONIONS, LETTUCE,	
TOMATO	
>>> ADD HAVARTI.....+2	
> SUBSTITUTE TRUFFLE FRIES +\$7	
> SUBSTITUTE FATTOUSH +\$5	
> GLUTEN FREE BUNS & FLATBREAD AVAILABLE FOR ALL SANDWICHES	

PLATES

STEAK FRITES*.....30	
5OZ GRASS-FED PIEDMONTESE COULOTTE, AU POIVRE, HORSERADISH	
AIOLI	
>>> TRUFFLE FRIES.....+3	
>>> BUTTER POACHED CRAB.....+10	
HOUSE-MADE LINGUINE.....36	
LOCAL TOMATO VODKA SAUCE, TARVIN SHRIMP, PECORINO	
>>> GLUTEN FREE FETTUCINE AVAILABLE	
CRISPY OCTOPUS.....30	
BABA GANOUSH, ROASTED VEGETABLES, ALMOND DUKKAH	
SCALLOPS*.....39	
BUTTERMILK VINAIGRETTE, LOCAL FIELD PEA SALAD, CHILI OIL	
FISH OF THE DAY*.....MKT	

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!



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!



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.



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