



BARNHILL'S

CAFE - BAR - GRILLE

202 S Central Ave, Flagler Beach, FL 32136

Dinner

5-9

Barnhill's Story

Ted and Marge Barnhill were high school sweethearts in Nashville and have been married for 55 years. After attending the University of Michigan, Ted was a professor at George Washington University in Washington D.C. They've had the good fortune to travel broadly, experiencing many upscale center-city restaurants around the world known for providing delicious cuisine and elevated service in an inviting atmosphere. For more than 75 years they also have enjoyed visiting family in Flagler Beach and now live and work here. This year, with those restaurants of distinction in mind, the Barnhills opened the 195-seat Barnhill's Café – Bar – Grill in a lovely new building at 202 S. Central Avenue.

The Barnhills are very happy to have partnered with Chef Ariel Berrios, who has over 30 years' experience in the restaurant industry. Many patrons recognize Chef Ariel from the Columbia restaurant in Saint Augustine. Chef Ariel brings exceptional knowledge and skill to create beautiful, delicious and healthily breakfast, lunch and dinner menus filled with traditional and authentic international cuisine.

Please review/follow us on Google, Facebook and Instagram.



For information on booking private parties and special events on our ocean view upper deck, visit Barnhills.com or email ted@barnhills.com

Drink Responsibly

21+

Call a ride if you need. Ask your bartender for more information.

Bay



Specialty Drinks

- Flagler Margarita - 12
 - Blanco Tequila, House Sweet and Sour, Lime.
- Classic Mojito - 10
 - Fresh Mint, Lime, Silver Rum, Simple Syrup, Club Soda
- Moscow Mule - 8
 - Vodka, Ginger Beer, Fresh Lime and Mint Garnish.
- Barnhill's Mimosa - 8
 - 5oz Champagne with Orange Juice
- Beachy Sangria - 8
 - White or Red Wine, Fruit Liquor, Fresh Fruit, Brandy
- Barnhill's Bloody Mary - 12
 - Stoli Vodka, Bloody Mary Mix, Celery, Pickle, Green Olive, Lemon.

Wine

<u>Red</u>	<u>6oz/Bottle</u>
Tribute Cabernet	10/35
Imagery Pinot Nior	14/49
Mairena Malbec	13/46
Chateau Jeantieu Blend	13/46
Uno Malbec	10/35
Ferrari-Carano Merlot	15/52
Hess Maverick Cabernet	15/52
Belle Gloss, Pinot Nior	/60
<u>White</u>	<u>6oz/Bottle</u>
Seasun Chardonnay	10/35
J Vineyards Pinot Grigio	11/39
Kim Crawford Sauvignon Blanc	12/42
Paul Barn Riesling	16/56
A To Z Riesling	13/46
Mez Corona Moscata	9/28
Stags Leap Chardonnay	/79
<u>Sparkling</u>	<u>Bottle</u>
Josh Presecò	34
Champagne Ma Rose	100

Beer

Domestics

- Budlight - 5
- Budweiser -5
- Michelob Ultra - 5
- Coors Light - 5
- Yuengling - 5
- Beach Hippy IPA - 6
- Blue Moon - 6

Non Alcoholic

- Becks - 4
- Heineken Zero - 5

Imports

- Corona - 5
- Heineken - 6
- Jai Alai - 6
- Modelo - 6
- Especial - 6

Seltzer/Cider

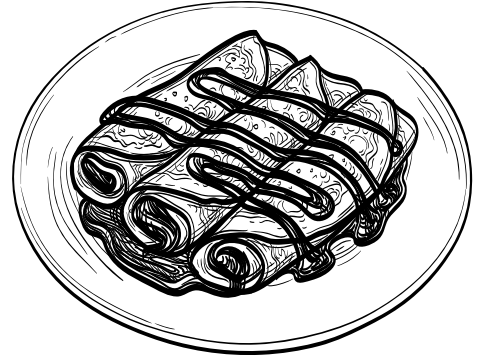
- High Noon - 6
- Angry Crisp Apple - 6



SWEET

- Cinnamon Apple - 15
 - Cinnamon and Nutmeg Apple Slices with Brown Sugar Butter, Salted Caramel.
- Chocolate “Cannoli Style” - 16
 - Chocolate Whipped Mascarpone Cheese, Chocolate Chips, Triple Chocolate, Pretzel Confetti, Powdered Sugar.
- Mixed Berry - 15
 - A Mix of Fresh Berries, Honey Laced Vanilla Yogurt, Topped with House Roasted Granola.
- Lemon Sweet - 10
 - Freshly Squeezed Lemon Juice, Sugar, Sprinkled Lemon Zest.
- Bananas Foster - 16
 - Sliced Bananas, Brown Sugar, Butter, Banana Liquor, Cinnamon, Vanilla Ice Cream, Topped with Whipped Cream and Caramel.
- Nutella and Strawberry - 14
 - Nutella, Sliced Strawberries, Powdered Sugar, Chocolate Sauce, Topped with Whipped Cream.

Crêpes

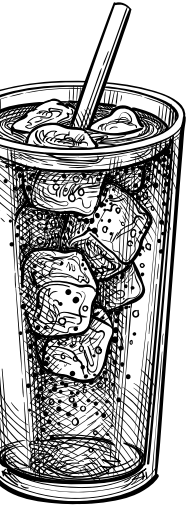


SAVORY

- Vegetable - 15
 - Mixed Peppers, Onions, Ripe Avocado, with Cherry Tomatoes, Roasted Vegetable Coulis, Topped with Mojo Onions and Cilantro.
- Ham, Egg, and Cheese - 15
 - Black Forrest Ham, Smoked Gouda Fondue, and Fresh Cherry Tomatoes. Topped with a Sunny Side Egg and Scallions.
- Lox Crepe - 17
 - Smoked Salmon, Dill Lime Cream Cheese, Diced Red Onions, Sliced Cherry Tomatoes, Thinly Sliced Cucumbers, Dill, Capers, Extra Virgin Olive Oil.
- Turkey Club - 16
 - Turkey, Bacon, Chopped Romaine Lettuce, Tomato, Peach Chutney, Mozzarella Cheese, Horseradish Aioli.
- Chicken and Mushroom - 17
 - Grilled Chicken, Mushrooms, Shallots, Spinach, Mozzarella, Gouda Fondue, Shaved Parmesan Cheese.
- Chorizo Egg and Cheese - 16
 - Spicy Crumbled Chorizo, Jack Cheddar Cheese, Jalapeños, Pico, Culantro Aioli, Cilantro Micro Greens.



Drinks



Coca - Cola Products - 3

- Coca-Cola
- Diet Coke
- Coke Zero
- Cherry Coke
- Sprite
- Fanta Orange
- Powerade
- Minute Maid Lemonade

Other Drinks

- Sweet Tea - 3
- Unsweet Tea - 3
- Bottled Water - 3
- Sparkling Water - 4
- Apple Juice - 3
- Orange Juice - 3
- Milk - 3
- Chocolate Milk - 3



Coffee and Tea

Coffee - Tea

- Drip Coffee - 4
- Latte - 5
- Cappuccino - 4
- Hot Tea Varieties - 4

Specialty Drinks

- Latte - 5
- Cappuccino - 4
- Flat White - 5
- Americano - 5
- Kidoccino - No Caffeine - 3
- Flavored Lattes - 6

Flavors for Lattes

- Bourbon Caramel
- Blueberry
- Butterscotch
- Cane Sugar
- Caramel
- Cinnamon
- Dark Chocolate
- White Chocolate
- Vanilla
- French Vanilla
- Hazelnut
- Lavender
- Peppermint
- Pumpkin Spice
- Raspberry
- Shortbread
- Salted Caramel
- Strawberry

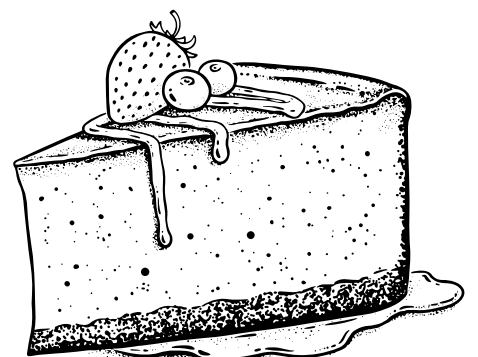
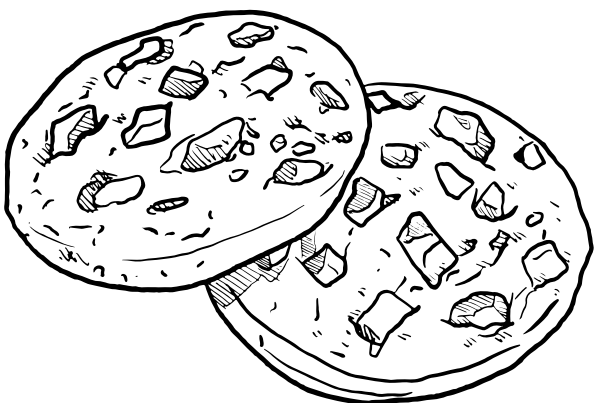
Sugar Free Options

- Caramel
- Hazelnut
- Lavender
- Peppermint
- Raspberry
- Vanilla



Desserts

- Lemon Tres Leches Cake Slice - 8
- Strawberry Cheesecake Slice - 8
- Chocolate Layer Cake Slice - 8
- Cookie with Vanilla Ice Cream - 8
- Whole Birthday Cake - Ask For Pricing



Starters



- Soup of the Day: Bowl, 8 or Cup, 5
- Tostones Cups - 13
 - Stuffed with Picadillo, Pico, Feta Cheese, and Culantro Aioli.
- Loaded Potato Petals - 14
 - Potato Petals with Smoked Gouda Fondue, Shaved Jalapeño, Tomatoes, Chopped Bacon, Scallions, Shredded Cheddar and Sour Cream. Add Chorizo 2.
- Street Corn Croquettes - 12
 - Roasted Corn, Onions, Jalapeno, Cream Cheese, Feta Cheese, Jack Cheddar, Sour Cream, Eggs, Panko.
- Salada De Burrata - 13
 - Tomato and Burrata Cheese, Extra Virgin Olive Oil, Basil, Ciabatta Toast Points, Balsamic Glaze, Garlic.
- Pincho's (Grilled Chicken Kabos) - 14
 - Diced Marinated Chicken Breast, Garlic, Onions, Culantro, Guava BBQ Sauce.

Salads

- Jumbo Crab Cake Salad - 32
 - 4 oz Jumbo Lump Crab Cake over Arugula and Shaved Red Cabbage, Carrots with Lemon, Vinaigrette and Remoulade.
- Cobb Salad - 18
 - Cobb Salad, 6 oz Diced Chicken, Cherry Tomatoes, Bacon, Red Onion, Crumbled Blue Cheese, Dates. Blue Cheese Dressing and Balsamic Glaze.
- Summer Salad - 15
 - Mixed Greens, Cucumber, Red onions, Mixed Berries, Granny Smith Apples, Goat Cheese, Candied Pecans, Lemon Vinaigrette.
- House Made Chicken Salad - 16
 - House Chicken Salad over a Bed of Tomatoes, Arugula, Cucumbers, Pickled Red Onions, and Avocado. With Lemon Shallot Vinaigrette



Protein

- Filet Mignon
 - Prime Center Cut - 55
 - Angus Superior - 30
 - 7 oz Filet cooked on a char grill to your liking.
- Boneless Ribeye - 39
 - 16 oz Boneless Ribeye cooked on a char grill to your liking.
- 8oz Crab Cake - 26
 - 8 oz Jumbo Lump Maryland Style Crab Cake.
- Grilled Salmon - 20
 - 7oz Grilled Salmon.
- Chilean Sea Bass - 35
 - 7 oz Grilled Chilean Sea Bass Filet.
- Cod Filet - 18
 - 7 oz Grilled Cod Filet.
- Grilled Seafood Platter - 50
 - 8 oz Lump Crab Cake, Cod Fish Filet, Scallops and Grilled Shrimp.
- Scallops - 35
 - 6 Grilled U10 Sea Scallops.
- Grilled Chicken Breast - 17
 - 2 6 oz Marinated Grilled Chicken Breast.

Sauces for Proteins + 3 Dollar Each

- Garlic Rosemary Thyme Compound Butter
- Saffron Lemon Beurre Blanc
- Mushroom Demi Glaze
- Gouda Fondue

Vegetarian Entrees

- Tofu Curry Bowl - GF - 15
 - Marinated Tofu with Garlic, Soy Sauce, Ginger and Green Onions. Sautéed in Bell Peppers with Onions, Mushrooms, Curry Spices Tomatoes, Coconut Milk. Served on top of White Rice.
- Black Bean Sweet Potato Bowl - GF/Vegan - 15
 - Black Beans, Sweet Potatoes, Corn, Tomato, Peppers, Culantro, Lime, Mojo Red Onions, Spinach, Chipotle Sauce, Culantro Aioli, Avocado and White Rice.

Pasta - Rice Entrees

- Chili Crunch Shrimp Scampi - 19
 - Shrimp, Garlic, Lemon, Chili, Crunch Sauce, Arbol Pepper, Culantro, White Wine, Linguini Pasta, Fried Shallots, Brown Sugar, Butter.
- Rasta Pasta - 18
 - Jerked Grilled Chicken Breast, Red and Green Bell Peppers, Green Onions, Garlic, Penne Pasta, Heavy Cream, Parmesan Cheese, Chicken Stock.
- Arroz Con Pollo - 17
 - Boneless Chicken with Diced Onions, Peppers, White Wine, Jasmine Rice, and Bay Leaves. Garnished with Avocados, Onions, Cherry Tomatoes and Culantro and Sweet Plantains.

Sides

6 Dollars Each

- Brussel Sprouts
- Lemon Feta Asparagus
- Rice - White or Yellow
- Baked Potato with Butter and Chives
 - Toppings + 1 Dollar Each
 - Sour Cream
 - Cheese
 - Bacon
- Garlic Mashed Potatoes
- House Salad
- Gouda Mac N Cheese
- Tri Color Roasted Carrots
- Chef's Vegetable Medley