



Daily Specials

Brunch Menu

Full Daily Menu

Full Bar

Sunday's

Brunch 11-3, \$5 "You Call Its" 3-2am

Monday's

Half Price Food

Texas Tuesday's

Free Games • \$5 select Texas Liquor

\$1 off Texas Drafts

Whiskey Wednesday's

Whiskey Specials and Pint Night

Throwback Thursday's

Special Classic Cocktail's

Video DJ spinning Classic tunes

Ole Fo Friday's

**Happy Hour til 8 w/ \$.50 wings, classic
bourbon cocktails with Old Forester Bourbon**

Saturday's

Happy Hour from 2pm to 6pm

with \$.50 wings



**Ask your server about
daily food specials and rotating beers!**

Draft and Bottles

20% GRATUITY WILL BE ADDED
TO ALL GROUPS OF 6 OR MORE



BAR & GRILL

FOOD & BEER MENU

1917 N HENDERSON AVE
DALLAS 75206 • 214.821.7300
BARCADIADALLAS.COM



BEER MENU



DRAFT BEERS

- Ace Pear Cider 5% (CA)
- Crispin Natural Dry Cider 5% (CA)
- Pabst Blue Ribbon 4.7% (Milwaukee, WI)
- Stella Artois 5% (Belgium)
- Brooklyn, Malt Lager 5.2% (NY)
- St. Arnolds Seasonal (Houston, TX)
- Peticolas Golden Opportunity 4.6%(Dallas, TX)
- Revolver Blood & Honey 7% ABV (TX)
- Live Oak Hefeweizen 5.2%(Austin, TX)
- Pyramid Apricot Hefeweizen 5.1% (Seattle, WA)
- Deschutes Chainbreaker White IPA 5.6%(Bend, OR)
- Shiner Bock 4.4% (Shiner, TX)
- Breckenridge Small Batch 471 IPA 9.2% (Colorado)
- Peticolas Velvet Hammer 9% (Mckinney, TX)
- Deep Ellum Rotator (Dallas, TX)
- Unibroue Rotator (Quebec, CA)
- Rahr & Sons Blonde 4.6% (Fort Worth, TX)
- Moose Drool Nut Brown 5.3%(Missoula, MT)
- Lakewood Rotator (Garland, TX)
- Lakewood Temptress 9.1% (Garland, TX)
- Murphy's Irish Stout 4% (Ireland)
- Shiner White Wing 4.7% (Shiner, TX)

BOTTLED BEERS

Lagers ~ **USA** (BUCKETS AVAILABLE)

- | | |
|--------------------------|--------------------|
| • Budweiser Tall Boy | • Miller High Life |
| • Miller Lite | • Lonestar |
| • Bud Light | • Coors Original |
| • Coors Light | • Sessions Lager |
| • Michelob Ultra | • Schlitz |
| • Sam Adams Boston Lager | |

Import Lagers (BUCKETS AVAILABLE)

- | | |
|-------------------------|-----------------------------|
| • Amstel Lt. (Holland) | • Kronenbourg 1664 (France) |
| • Bitburger (Germany) | • Becks (Germany) |
| • Red Stripe (Jamaica) | |
| • Peroni (Italy) | • Birra Moretti (Italy) |
| • Corona (Mexico) | • Corona Lt. (Mexico) |
| • Dos XX (Mexico) | • Pacifico (Mexico) |
| • Tecate (Mexico) | • Modelo Especial |
| • Negro Modelo (Mexico) | |
| • Imperial (Costa Rica) | |

Ciders

- Original Sin, dry apple cider (NYC)
- Woodchuck Cider: Pear, Raspberry, Granny Smith (Middlebury, Vermont)
- Strongbow (England)

Ambers, Blondes, & Malts

- Fat Tire (Fort Collins, CO)
- Abita Amber (Abita Springs, LA)
- Rogue Brewery Dead Guy Ale (OR) 750ml 6.5%
- True Blonde (Durango, CO)
- Deep Ellum Dallas Blonde (Dallas, TX)
- Real Ale Firemans 4 (Blanco, TX)

Wheats

- UFO Hefe' (Boston, MA)
- Boulevard Wheat American Style (Kansas City)
- Trout Slayer (Missoula, MT)
- Hoegaardden White Belgian (Belgium)
- Abita Purple Haze

Red, Brown & Dark Ales

- JW Dundee Honey Brown (Rochester, NY)
- Brooklyn Brown Ale (NY)
- Tommy Knocker Nut Brown Ale (CO)
- G'Knight Red Ale (Lynons, CO) 8.7%
- Newcastle Brown Ale (England)
- Abita Turbo Dog (Dark-Brown Ale)

Pale Ales & IPA

- Brooklyn IPA (NY) 6.9%
- Avery IPA (CO) 6.3%
- Lefthand 400 Pound Monkey English Style Pale Ale (Longmont, CO)
- Sierra Nevada Pale Ale 5% (Cali)
- Dale's Pale Ale 6.5% (Lyons, CO)
- Old Chub Scotch Ale 8% (Lyons, CO)
- Arrogant Bastard Ale 7.2% (Cali) 750ml
- Arrogant Bastard Oaked Ale 7.2% (Cali) 12oz
- Boddingtons English Pale Ale (UK)
- Modus Hoperandi American IPA (Durango, CO)

Belgium/ Belgian Style

- Chimay Blue Dark Ale (Belgium) 9%
- Duvel (Belgium) 8.5%
- Delirium Tremens (Belgium) 8.5%
- Delirium Nocturnum Dark Ale (Belgium) 8.5%
- Unibroue Brewery-Canada
- Maudite (Red-Amber Ale) 8%
- Ephermere 5.5% (White-Apple Ale)
- Don Di Dine (Wheat-Triple) 9%
- Brooklyn Local 1 (Golden Ale) 750ml 9%
- Brooklyn Local 2 (Dark Ale) 750ml 9%
- Lindeman's Framboise Lambic (Belgian-Raspberry)

Stouts & Porters

- Guinness (Ireland)
- Young's Double Chocolate (England)
- Deschutes Black Butte Porter (Bend, OR) 5.2%
- Negro Modelo (Mexico)
- Anchor Steam (San Francisco)
- Mani Coco Porter (Maui, HI)

Other

- Anchor Steam (San Francisco, CA)
- Fullers ESB (UK)

Wine & Bubbles

- William Hill Chardonnay (Napa Valley)
- Mezzacorona Pinot Grigio (Italy)
- Mirassou Pinot Noir (California)
- Maschio Prosecco split (Italy)



FOOD MENU



Appetizers

WINGS: \$13

Your choice of Shiner BBQ, Four Roses Bourbon BBQ Citrus Teriyaki, original spicy or lemon pepper served w/ ranch, bleu cheese, celery & carrots.

BARCADIA FRIES: \$7 full \$3.50 half
Golden & delicious served w/your choice of 3 house dipping sauces. (1 dipping sauce)

LOADED CHEESE FRIES: \$9 full \$6 half
Barcadia fries w/ melted jack & cheddar topped w/ bacon, chives, pickled jalapenos & sour cream.

DISCO FRIES: \$12 FULL \$8 HALF
Barcadia fries smothered w/ house made ground beef & bean chili, melted cheddar & diced red onions, pickled jalapenos & sour cream.

TRUCKER PLATE: \$15

An assortment of 3 cheeses, whiskey hard salami, house garlic red pepper hummus, fried deviled eggs, grill toasted pita, crackers, fruit.
(excluded from Half-Priced Monday's)

PITA TRIANGLES: \$6

House made garlic red pepper hummus served w/ grill toasted pita triangles & fresh sliced cucumber.

BEER BATTERED FRIED MUSHROOMS: \$8

House made beer battered fried mushroom served w/ your choice of 2 house dipping sauces.

CHIPS & SALSA: \$5 (add queso \$7.50)

House made green tomatillo & roasted tomato salsa served w/ fresh corn tortilla chips.

dips and dressings

ALL MADE FRESH IN-HOUSE

queso, roasted red pepper aioli, wasabi mayo, garlic mayo, raspberry vin, honey mustard, ranch, chipotle ranch, bleu cheese, Sriracha ketchup, Shiner BBQ, Four Roses Bourbon BBQ, roasted tomato salsa & green tomatillo salsa, country gravy. (added dips \$1 ea.)

Greens

HOUSE SALAD: \$6

Fresh mixed greens topped w/ shredded cheddar, red onion, cherry tomatoes, cucumber & seasoned croutons. "Simple yet good."

CHOPPED COBB: \$10

Greens topped w/ grilled chicken, peppered bacon, shredded cheddar, hard-boiled egg, tomato, red onion & Avocado.

SPRING SPINACH SALAD: \$8

Spinach, feta cheese, mixed berries, toasted pine nuts, rad onion, grapes, tossed in a raspberry niaigrette.

CAPRESE: \$8

Fresh mozzarella, sliced tomato, fresh basil w/ olive oil & balsamic vinegar.

Sandwiches

All sandwiches accompanied by sliced pickles & served w/ your choices of barcadia fries, fruit or house salad.
(sub specialty salad is \$1 extra)

BRISKET SLIDERS: \$10

Braised beef brisket topped w/ house coleslaw, side of Shiner BBQ w/ your choice of side.

TRIPLE GRILLED CHEESE: \$8

Cheddar, jack & provolone cheese w/ sliced tomato on grilled thick cut Texas toast served w/ a side of red pepper aioli and your choice of side.

PHOENIX CLUB: \$10

Grilled chicken breast, peppered bacon, melted jack cheese, sliced avocado, tomato & red onion served open face on thick cut grilled Texas toast and your choice of side.

BARCADIA BURGER: \$13

Our Signature Burger!!!!

8oz stuffed beef patty w/ green chilis and pepper jack cheese served on a Jalapeño Cheddar bun and your choice of side.

HENDERSON BURGER: \$10

8oz beef patty, lettuce, tomato, onion, pickles.
Your choice of 2 add on's and choice of one side.

VEGGIE BURGER: \$10

Grilled black bean veggie patty, fresh sliced avocado, tomato, red onion & lettuce served open faced on a molasses wheat bun and your choice of one side.

MINI CHEESE BURGERS: \$10

3 to an order served open face w/ melted pepper jack cheese, lettuce, tomato, red onion and your choice of one side.

BILLY'S FRIED PBJ: \$8

(add fresh strawberry or banana \$1)

Thick Texas toast creamy peanut butter, strawberry jelly, hand honey battered, topped w/ powdered sugar & served w/ a milk box.

Add Ons

Cheese \$1 bleu cheese, Cheddar, jack, pepper jack, provolone.
Avocado \$1, Bacon \$2, Jalapenos \$.50, Grilled onions \$1
Grilled Mushrooms \$1

Sides

Barcadia fries, fruit, house salad, cobb salad \$2,
spring salad \$2, caprese \$3, cheddar mash potatoes,
coleslaw, grilled veggies, garlic red pepper hummus & pita \$3,
black beans, cilantro lime rice.



Dishes

BARCADIA TUNA: \$12

Seared sesame crusted tuna steak sliced & drizzled w/ a teriyaki reductions served w/ lemon-marinated vegetables & fresh sliced avocado.

FRITO PIE: \$7 (substitute w/ veggie chili)

Served in the bag topped w/ homemade beef & bean chili, melted cheddar, sour cream, diced red onion & sliced pickled jalapenos.

HAMBURGER NACHOS: \$12 full \$8 half

(veggie option no meat or veggie black bean patty)
Loaded w/ melted cheddar & jack cheese, ground beef, queso sauce, diced red onion, tomato, red bell peppers, sliced black olives, pickled jalapenos & sour cream; served w/ a side of house roasted tomato salsa.

CHICKEN TENDERS: \$10

Fried or grilled Chicken Tenders served w/ your choice of side and 2 dipping sauces.

CHILI BOWL: \$6

Your choice of homemade beef & bean or veggie chili, topped w/ melted shredded cheese, red onions & sour cream w/ crackers.

THE TEXAS STANDARD: \$14

Tender chicken fried steak battered to order smothered in peppered white gravy accompanied by cheddar mashed potatoes & mixed veggies.

FISH TACOS: \$12

Blackened or grilled mahi, traditional coleslaw, choice of corn or flour and a choice of 2 sides.

SPICY TACOS: \$12 (sub black bean patty)

Your choice of spicy marinated chicken or Mexican seasoned ground beef w/ melted jack cheese on white corn or flour tortilla's. Served w/ lettuce, tomato, red onion & fresh sliced avocado w/ cilantro lime rice & black beans.

QUESADILLA PLATE: \$12

Melted jack & cheddar cheese w/ your choice of grilled chicken, Mexican seasoned beef, spinach or black bean patty. Served w/ cilantro lime rice & black beans w/ sour cream, fresh pico de gallo & guacamole.

FALAFEL: \$8

House made falafel w/ red onion, tomato & cucumber folded in grilled pita served w/ tzatziki sauce & garlic red pepper hummus on the side.

Sweet Tooth

FRIED OREOS: \$8

8 to an order, honey battered & fried, topped w/ powered sugar & chocolate syrup w/ vanilla ice cream on the side and rainbow sprinkles.

ABITA ROOT BEER FLOAT: \$4

Sunday Brunch

STAND-BY: \$7

2 Eggs any style & Texas toast, served w/ your choice of potatoes or fruit. (add bacon or sausage \$2)

OMELETTE: \$9

YOUR CHOICE OF 3 ITEMS: Tomato, onion, jalapeno, mushroom, avocado, cheddar, Swiss, provolone, pepper jack, bacon, sausage, chorizo, ham or turkey, served w/ potatoes or fruit & toast.

BREAKFAST SANDWICH: \$9 (no meat \$7)

Croissant topped with scrambled eggs, cheddar, tomato & bacon, sausage or ham with your choice of potatoes or fruit.

MIGAS: \$8

Scrambled eggs w/ tortilla strips, peppers, onions, jack cheese & homemade roasted tomato salsa and served w/ rice, beans and choice white corn or flour tortillas.

HUEVOS RANCHEROS: \$7

Two eggs over easy served a top white corn tortilla with homemade tomatillo salsa, rice and beans.

FRENCH TOAST: \$7

Texas toast cinnamon egg battered and topped with powdered sugar, served w/ butter, maple syrup & fruit.

PANCAKES: \$8

2 large buttermilk pancakes w/ butter, maple syrup and fruit.

Add blueberries, blackberries, raspberries, strawberries, chocolate chips or bananas baked inside or on top for an additional \$2.

BISCUITS & GRAVY: \$6

Home cooked and smothered in country gravy, w/ your choice bacon or sausage.

CHICKEN FRIED STEAK: \$14

Served w/ country gravy, 2 eggs & breakfast potatoes and texas toast.

BREAKFAST TACOS: \$2.50 each \$7 plate

choose 3 items: chorizo, bacon, sausage, ham, black bean patty, potato, spinach, mushrooms, onions, tomato, pico, cilantro, red bell pepper, avocado, pepper jack cheese, provolone, cheddar

BRUNCH DRINKS

MIMOSAS, POINSETTAS & CHAMPAGNE
single glass: \$3 carafe: \$10

BOTTOMLESS MIMOSAS: \$14 per person

BLOODY MARYS: \$5

FRESH FRUIT MOJITOS: \$5 (options will vary)
available in blueberry, raspberry, strawberry, lime

BRUNCH 11am-3pm
\$5 U-CALL-IT's 3pm-2am