

Barkada

wine & cocktail bar

A snug oasis nestled between the
nightlife of U Street and
rowhomes of Shaw.

Born of the Filipino concept of
'barkada' - a group of friends,
balanced between family,
friendship, and mild debauchery.

Bring good friends, meet some new
ones, and drink from our well of
exceptionally crafted cocktails and
carefully sourced wines.

Happy Hour

Monday through Friday
5:00 to 6:30

Bottles to Go

retail bottles 33% off
carry-out only

A 3% service charge will be added to your
final bill. This is used to pay base wages for
staff and is not a tip. We welcome you to tip
your service team.

Please alert your server to any allergies.

Specialty Cocktails - 15

Army & Navy

Republic Restoratives Assembly gin,
orgeat (almond), lemon, bitters

OnlyFans Martini

Satori soju, passion fruit,
sparkling wine, lime, orgeat (almond)

Watermelon Sugar High

Republic Restoratives Civic vodka,
watermelon lemonade, Cointreau, sparkling wine

Kasama Bird

Kasama Philippine rum,
Campari, pineapple, lime

Young Buck

Larceny bourbon, lemon,
bitters, ginger beer

Espresso Martini

Republic Restoratives Civic vodka,
Irish cream, espresso

Paper Plane

Larceny bourbon, Aperol,
Montenegro amaro, lemon

Barkada Sangria

rotating sangria
limited availability

Zero Proof

Cranberry Bog - 9

Cranberry, almond, maple, club soda

Trabanco Spanish Cider 700 ml - 22

Sin Alcohol Asturian Sidra (dry)

More from the Bar

Stella Artois - 7

Dogfish Head 60 Minute IPA - 7

Tea - 4

Espresso - 5

San Pellegrino, 1.0 L - 6

Flights

Barkada Flight 24
Our selection of four, two ounces of each

Sparkling

6oz / 9oz / bottle

NV Simonet, 'Blanc de Blancs' Chardonnay, Alsace, FRA	13/18/52
NV Oriol Rossell, rose Grenache + Pinot Noir, Catalonia, ESP	14/19/56
NV Carafoli, 'L'Onesta' lambrusco Lambrusco di Sorbara, Emilia Romagna, ITA	14/19/56
NV Plouzeau, Perle Sauvage Chenin blanc, Chinon, FRA	62
NV Domaine Collet, 'Nord Sud' Pinot Noir + Chardonnay, Champagne, FRA	83
NV Plouyez-Jacquemart, Brut Chardonnay, Champagne, FRA	90

White

6oz / 9oz / bottle

2024 Furst Elbling dry, Mosel, DEU	13/18/52
2024 Caves du Prieure Sauvignon Blanc, Sancerre, FRA	21/26/70
2024 Morette, 'Mandolara' Turbiana, Lugana, ITA	16/21/63
2021 Clos Guirouilh Gros + Petit Manseng, Jurancon, FRA	17/22/64
2021 Three by Wade Chenin Blanc, Clarksburg, CA	60
2023 Niklas, 'HOS' Pinot Bianco, Alto Adige, ITA	61
2022 Grassi, 'La Broia' Garganega, Soave, ITA	62
2021 Punta Crena, 'Ca de Rena' Pigato, Liguria, ITA	75
2024 Patrick Piuze, 'Terroir de Chablis' Chardonnay, Chablis, FRA	77
2022 Villard Chardonnay, Casablanca, CHL	63
2024 Kobal, 'Sipon' Furmint, Stajerska, SVN	56

Red

6oz / 9oz / bottle

2023 Chateau des Tours Gamay, Brouilly, Beaujolais, FRA	15/20/60
2022 Chateau Haut Selve Cabernet + Merlot, Graves, Bordeaux, FRA	18/23/67
2023 Sass Pinot Noir, Willamette Valley, OR	20/25/69
2023 Petraio Nero d'Avola, Sicily, ITA	13/18/52
2019 SchoneTal Cellars Pinot Noir, Willamette Valley, OR	81
2023 I Vigneri Nerello Mascalese, Etna, ITA	85
2023 Costador, 'Metamorphika' Garnatxa, Catalunya, ESP	79
2022 Birichino, 'Bechtold Vineyard' Cinsault, Mokelumne River, Lodi, CA	63
2020 Praesidium, Riserva Montepulciano de Abruzzo, ITA	81
2019 Domaine Piaugier Grenache blend, Gigondas, Rhone, FRA	85
2023 Sandlands Syrah, Santa Lucia Highlands, CA	76
2016 Bellafonte, 'Collenotolo' Sagrantino, Umbria, ITA	81

Orange

6oz / 9oz / bottle

2024 Meinklang, 'Weisser Mulatschak' Welschriesling blend, Burgendland, AUS	16/21/63
2023 Dinavolino Malvasia blend, Emilia-Romagna, ITA	75

Rose

6oz / 9oz / bottle

2023 Chateau du Pourcieux Syrah + Grenache + Cinsault, Provence, FRA	14/19/56
2023 Los Bermejos, Rosado Listan Negro, Lanzarote, Canaries, ESP	69

Light Fare

Adobo Mani	8
warmed Filipino-style peanuts (v)	
Pickle Medley	10
house-made cucumber, carrot, and red onion	
Olives	10
citrus-marinated warmed olives with Manchego	
Bread Basket	10
warm local selection, butter and fig jam (v)	
Mama's Meatballs	13
beef meatballs in tomato sauce (6 per)	
Pork Lumpia	12
Filipino baked spring rolls with banana ketchup	
Potato Latkes	12
served with sour cream, dill, and lemon (4 per) (v)	
Pork Adobo Hummus	16
pulled pork in Filipino adobo on hummus, pita	
Spanakopita	12
spinach and feta wraps (5 per) (v)	
Feta Dip	12
house feta dip, warmed, with crostini (v)	
Pesto Hummus	11
twist on the classic with red pepper and crostini (v)	
Arancini	12
smoked gouda, house made aioli (5 per) (v)	

Please alert your server to any allergies.

Cheese and Charcuterie

Board of three, four, or five selections

22/25/29

Manchego

Gruyere (raw)

Chevre

Gorgonzola

Prosciutto di Parma

Hot coppa

Chorizo Cantimpalo

Flatbreads and Sandwiches

Prosciutto and Chevre Flatbread

17

prosciutto di Parma with chevre and fig jam

Greek Flatbread

17

hummus, feta, olives, tomato, roasted red pepper

Pan con Tomate

12

hierloom tomato, garlic, parmesan (v)

add prosciutto di Parma +3

Hot Honey Chicken Sliders

17

pulled chicken with pickled red onions and mayo

Pulled Pork Adobo Sliders

17

smoked pork in Filipino adobo

Super Grilled Cheese

17

gruyere, manchego, tomato, red onion, sourdough (v)

add hot coppa +3

Caprese Sandwich

17

tomato, mozzarella, pesto (v)

add prosciutto di Parma +3

Dessert

Kouign-amann

7

a French honeybun

Caneles

7

caramelized vanilla custard pastry (2 per)

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Happy Hour

Monday through Friday

5:00 to 6:30

Drinks - 9

Simonet, blanc de blanc sparkling

Furst, Elbling dry, white

Pourcieux, Provence, rose

Petraio, Nero d'Avola, red

Vodka Cran

Classic Mule

Barkada Sangria

Trabanco Non Alcoholic Spanish Dry Cider 700ml - 18

Snacks

Filipino Style Peanuts - 5

Marinated Olives - 5

Pesto Hummus - 7