

BARCORSO

OURSTORY

Welcome to Bar Corso, a haven nestled in the heart of Little Italy on Vancouver's iconic Commercial Drive. Our story begins with two passionate Italian-born owners who envisioned bringing a taste of their authentic Italian culture to this vibrant community.

The Bar Corso culinary journey revolves around the concept of cicchetti, the Italian equivalent of tapas. Though snack-sized, every dish is crafted with passion and authenticity and showcases the diverse flavours and regional influences of Italy. Those interested in heartier expressions of Italian fare can also enjoy seasonal main courses and fresh daily pasta dishes.

From the bold and robust to the delicate and nuanced, our bar features extensive flavours of grappa, Amari and a meticulously curated selection of rare Italian wines on rotation, ideal for those seeking a sip of the extraordinary. Doubling as a social stoop for an afternoon pick-me-up, our bar is also the ideal stop for a quick shot of espresso - the kind you can't make at home.

As a quintessential Italian café, or "bar" in the Italian sense, we embody the spirit of Italy in every detail, creating an atmosphere that transports you halfway across the world into a slice of Italian heaven.

We invite you to join us on a journey through the soul of Italy, right here in the heart of Vancouver.

Saluti e buon appetito!

BARCORSO

Cocktail

Negroni (3 oz.)

Classico 14

Gin, Campari, Cinzano Rosso

'Beam me up' 15

Gin, espresso infused Campari, Cinzano Rosso

Via Mika 16

Wild Turkey Bourbon, Campari, Aperol & Amaro Nonino

Hanami 15

Gobernador Pisco, Plum Sake, Lillet

Rosa 15

Malfy Grapefruit Gin, Lillet, Contratto Bitters, Aperol

CASA

'Its actually called a Vespa' (2.5oz.) 18

Ketel one Vodka, Bottega Bacur gin, Lillet, lemon rinse

Alberto Palermo (2.5 oz) 18

Black Tea Infused Appleton Rum, Amaro Del Capo,
Romagna Brandy, Elderflower Cordial, Lemon

Luca Di Sicilia (2.5oz.) 17

Montelobos Mezcal, Averna Amaro, Orange Bitters

Mezzo Mezzo (2.5 oz.) 15

Malfy Rosa gin, Cinzano Rosso, cherry Elisir liqueure,
orange bitters, simple syrup

Bacio Bianco (2.5 oz) 16

Espolon Blanco Tequila, Pinot Grigio Syrup, Lime,
Mango, Egg White, Pear Bitters

Stella Scoppiata (2.5 oz) 15

Skyy Vodka, Raspberry Infused Aperol, Orange Juice,
Vanilla, Foamer, Lambrusco Float

Corso Espresso Martini (2 oz) 17

Alexander Grappa, Amaro Lucano, espresso, demerera

Gregorio Vittorio (2.25 oz) 16

Woodford Reserve, Amaro Lucano,
Drambuie & Laphroaig, Oak-smoked Glass

BARCORSO

Birra, Cedro & Spritz

BIRRA

Peroni 9

Bottle

Moretti 9

Bottle

Menebrea Ambrata 9

Bottle

East Van Euro Lager 6

Draft

CEDRO

Creek & Gully 9.5

Flora dry cider, 6.9% 355ml

SPRITZ (1.5oz)

Aperol Classico 13

Aperol aperitif, Bottega Prosecco, soda

Strawberry Basil & Lillet Spritz 13

Sky vodka, strawberry infused Lillet, Bottega rose Prosecco,
strawberry basil syrup, soda

Hugo Spritz 14

St. Germain elderflower liquor, Bottega Prosecco, soda, mint

Cynar Spritz 14

Cynar Artichoke Amaro, Bottega Prosecco, soda

Campari Classico 13

Campari, Bottega Prosecco, soda

ROSSO

Cusumano 13/60

Sicilia, Nero D'avola 2021

Torrento14/65

Puglia, Nero Di Troia 2019

Mazzarosa 15/68

Abruzzo , Montepulciano 2020

Altesino 80

Toscana, Rosso Di Montalcino 2022

Gorgi Tondi 75

Sicilia, Frappato 2022

Giovanni Rosso 85

Piemonte, Nebbiolo 2021

Alta Mora 115

Sicilia, Etna Rosso, Nerello Mascalese 2022

Mazzarosa 130

Abruzzo, Montepulciano 2020

Castello di Ama 145

Toscana, Chianti Classico 2017

Petrolo 305

Toscana, Galatrona, Merlot 2011

BIANCO

Lunae 17/75

Liguria, Vermentino 2022

Phantom Creek 16/70

Okanagan Valley, Riesling 2022

Tedeschi 14/65

Veneto, Soave, Garganega 2021

La Spinetta 95

Toscana, Vermentino 2021

Alta Mora 115

Sicilia, Etna Bianco, Carricante 2022

Broglià 110

Piemonte, Gavi Cortese, 2019

St. Michael-Eppan 125

Alto Adige, Riesling 2019

Lamelle 135

Toscana, Chardonnay 2022

ROSATO

Lastella 14/65

Osoyoos, Barbernet-Franc merlot 2022

Castello di Ama 95

Toscana, Sangiovese 2017

LAMBRUSCO

Medici Ermete Concerto 13/60

Reggiano, Lambrusco

PROSECCO

Bottega 'Il Vino dei Poeti' 13/60

Veneto

Bottega Prosecco Rose 13/60

Veneto

Bottega Rose Gold 67

Veneto

Bottega Gold 67

Veneto

Contratto Millesimato Pas Dose 110

Piemonte 2014

Philipponat 125

Champagne, Pinot Meunier 2022

'DUBL' Metodo Classico Rose VSQ brut 135

Campania

BARCORSO

Grappa & amaro

AMARI

An amaro is a classic Italian digestif.

Can be made with any (often secret) blend of herbs, fruit, roots, flowers, vegetables and spices.

Branca menta 11

Fernet Branca 11

Contratto Fernet 15

S. Maria Al Monte Amaro 8.5

Santoni Amaro di Toscana 8

Castagner Fupricalles Leon Amaro 12

Amaro Del Capo 11

Averna Amaro 7

Lucano 7

Cynar 7

Bottega Elixir Amaro 7.5

Super punch, D'abruzzo 7.5

Nonino Quintessential Amaro 11

Nonino Reserva 15

Montenegro 8

Stambecco Cherry 11

Punagro Orange 10

Molinari 8

Ginger amaro 338

Vecchio Amaro Del Capo Reserva 14

Woods Classico amaro 9

Woods Barrel Aged Amaro 10

TASTING FLIGHT OF 3

Amaro 19

Grappe 24

GRAPPA

A grappa is a digestif made from mostly grape skins, pulp & seeds, occasionally aged.

Nonino Grappa di Merlot	13
Nonino Grappa di Chardonnay	13
Nonino Prunella Mandorlata	14
Nonino Grappa di Moscato	14
Nonino Grappa di Prosecco	14
Nonino Grappa riserva Vendemmia	20
Nonino Grappa Optima	10.5
Nonino Riserva Grappa 5 year, sherry cask	22
Silvio Carta Vernaccia	14
Alexander Grappa	8
Alexander platinum	14
Castagner Fupricalles Leon Grappa Riserva 3	15
Exquisite Premium Grappa Riserva	14
Grappa Barricata Di Raboso	19
Jermann Grappa	20
Santoni Grappa Elevata Morbida Riserva Tuscia	15
Fior di Grappa	13
Grappa di Brunello	14
Tremontis Grappa Di Argiolas	10
Molletto Jannamico Grappa Chardonnay Riserva	14
Jannamico Grappa Chardonnay	11
Capovilla Grappa di Moscato	12
Graspamaro	11
Vincenzi Grappa Di Moscato La Rustica	11

BARCORSO

Zero proof & Cafè

ZERO PROOF

Nonny Czech Pilsner (0.5%) 7

Kiwi NO-Jito 12

HP Juniper botanicals, lime, simple syrup, mint

Strawberry & Basil Italian Soda 6

House made Strawberry & basil syrup, soda

Elderflower Arnold Palmer 8

Lapshang Tea, Elderflower Cordial &
lemon

CAFFE

Espresso

Solo 3.5

Doppio 4.25

Americano 3.5

Cappuccino 4.75

Tea 2.75

BARCORSO

Happy Hour

SPRITZ

Aperol 11

Aperol, Prosecco, soda

Cynar 12

Cynar, Prosecco, soda

Hugo 12

St. Germain, Prosecco, soda, mint

Campari 11

Campari, Prosecco, soda

Sbagliato 11

Campari, Cinzano Rosso, Prosecco, lemon

COCKTAIL

Negroni Classico 12

Gin, Campari, Cinzano Rosso

Beam Me Up Negroni 13

Gin, espresso infused Campari, Cinzano Rosso

Old Fashioned 12

Wild Turkey bourbon, Demerara, Angostura bitters

Boulevardier 13

Wild Turkey Bourbon, Campari, Cinzano Rosso

VINO

“House” Sangiovese Glass 10

“House” Pinot Grigio Glass 10

BIRRA

Peroni Bottle 7

HIGHBALLS

Gin, Tequila, Rum, Vodka or Bourbon

Single 6

Double 11

BARCORSO

Happy Hour

CIBO

Sunday- Thursday 5pm- 6pm

Friday & Saturday 4pm-6pm

Crostini

by the piece / 3x 15 / 5x 20

Wagyu tartar 6

Smoked Bone Marrow Emulsion, Onion Ash & Pickle

Tonno 6

Dry Aged Albacore Tuna & Tonnato

Ceci 6

Crushed Chickpea & Slow Roasted Tomato

Burrata 6

Italian Burrata & Seasonal fruit

Caponata 6

Eggplant, Capers, Dried fruit & chive

Patatine Al Tartufo 3

Black Truffle chips

Add tonnato +2

Olives alla Corso 9

Citrus, Calabrian Chilli & Garlic

Burrata 25

Italian Burrata, Toasted Hazel Nuts, Balsamic Pearls & Honey

Insalata 18

Roasted Fiddle Head, Arugula, Spinach, Blood Orange, Ricotta

Insalata & Almond

Salumi e formaggi 38

Selection of cured meats & cheeses

Fromaggi 18

Selection of cheeses

Salumi 20

Selection of cured meats

Weekly Specials at
BARCORSO

Tuesday

Happy Hour Negronis All Day

Wednesday

20% off Bottles of Wine

Thursday

\$2 off Casa Cocktails

Friday & Saturday

Late night Happy Hour Drinks
(10pm- close)

Sunday

All Day Happy Hour Spritz