



OAKEN BARREL PUB

GREENWOOD N.S

GF - Gluten Free Option Available, V - Vegan Available, VG - Vegetarian, DF - Dairy Free

SHARING

BARREL NACHOS VG GF SHARING 23 INDIVIDUAL 12
Cheese, bell peppers, red onion, tomato, jalapeno, and green onion. Served with salsa & sour cream
Fresh Guacamole \$3.99 / Plain or BBQ Chicken \$4.5 (\$2.5 for indiv size) / BBQ Pulled Pork \$3.75 / Regular or Spicy Beef \$5.50 (\$3.25 for the indiv size)
Extra Salsa .45¢ - Extra Sour Cream .85¢

ARTICHOKE RED PEPPER DIP GF VG 15
Baked with feta, topped with green onion, and served with pita & corn chips
*Gluten Free with No Pita

POTATO SKINS SHARING 18 INDIVIDUAL 11
Cheese, bacon, green onion, and sour cream
Add Extra Sour Cream .85¢

SALADS

GARDEN SALAD VG GF DF Small - 10 Full - 13
Spinach, romaine lettuce, cucumber, red onion, tomato, topped with a housemade red wine honey dijon vinaigrette
Add Feta \$3.25, Grilled Chicken \$4.5

GREEK SALAD VG GF Small 11 Large 16
Tomatoes, bell peppers, red onion, cucumber, tossed in a housemade dressing and topped with kalamata olives and local feta, served with warmed pita
Add Mediterranean Chicken \$4.5
Add Seasoned Roasted Chickpeas \$1.99

CAESAR SALAD Small 11 Large 15
Bacon, parmesan, romaine lettuce, housemade caesar dressing, croutons, and lemon
Add Grilled Chicken \$4.5

TACO SALAD VG Small 11 large 14
Romaine lettuce, tomato, onion, cheese, taco seasoning, and tortilla crisps. topped with a housemade zesty garlic dressing.
Add Grilled Chicken \$4.5 / Beef \$3.25 / Shaved Steak \$9

APPETIZERS

BRUSCHETTA ON FOCACCIA VG 13
Seasoned tomato, onion, garlic, parm, feta, all topped with a sweet balsamic glaze

CALAMARI 15.50
Served with a choice of house made tzatziki or sweet chili thai sauce

GARLIC FRIES VG 12
Seasoned fries topped with parmesan and green onion, drizzled with garlic aioli

MOZZASTICKS W/ MARINARA VG 10.5
Upgrade to Sour Cream Dipper .45¢

DEEP FRIED PEPPERONI & HONEY MUSTARD 10.5

JUMBO WINGS Pound 21.5 Half Pound 15
Mild, Medium, Hot, Honey Garlic, BBQ, Sweet Chili Thai, Ranch, Salt & Pepper, Applewood Smoked Dry Rub or Plain
Breaded & Non-Breaded Wings Available
Add Blue Cheese .85¢ - Extra sauce .45¢

DEEP FRIED PICKLE SPEARS W/ RANCH VG 10

ONION RINGS W/ CURRY MAYO VG DF 11.5

DEEP FRIED CAULIFLOWER BITES VG 8
Choice of Sweet Chili or Garlic Aioli dip

SWEET POTATO FRIES W/ CURRY MAYO VG DF 11.5

DEEP FRIED MUSHROOMS W/ GARLIC AIOLI VG DF 8.5

GUACAMOLE AND WARM PITA VG 10

SOUPS

BAKED FRENCH ONION SOUP 11.5
French onion soup with croutons and cheese baked to perfection. Served with Garlic Toast
Upgrade to Garlic Cheese Toast \$3

CURRY CHICKEN SOUP CUP 7 BOWL 9
Served with Garlic Toast
Upgrade to Garlic Cheese Toast \$3

KIDS MEALS

\$9.50
select one meal & one drink

Cheeseburger & Fries
Cheese Pizza
Grilled Cheese & Fries
Mac & Cheese
Chicken Nuggets & Fries
Poutine
Mini Corndogs and fries

+

Milk, Chocolate Milk, Apple juice, orange juice, cranberry juice, shirley temple, sprite, orange crush, root beer, pepsi, diet pepsi, gingerale, and iced tea

CHOICES FOR SIDES

Soup, Garden Salad, Fries, Garlic Mashed & Seasonal Vegetable, or Rice & Seasonal Vegetable.
Upgrade your side for \$3.75: Garlic Fries, Poutine, Sweet Fries, Onion rings, Greek Salad, Caesar Salad, Taco Salad or, Baked French Onion Soup. Add on gravy \$1.75

CLASSICS

BARREL CLUB

18

Grilled chicken, bacon, sharp aged cheddar, tomato, lettuce, mayo, on 2 slices of barrel bread with garlic butter. Served with a choice of side

MEDITERRANEAN CHICKEN SANDWICH

19.5

Grilled Mediterranean chicken, lettuce, red onion, tomato, and roasted garlic aioli on focaccia bread. Served with a choice of side

*Gluten-friendly - Upgrade to gluten-free bun \$2.99
Add Feta \$3.25

WESTERN SANDWICH

Eggs, shredded cheese, bacon, onion, green & red peppers, mayo on barrel bread with garlic butter

Sandwich-\$14 / With a side-\$17

STEAK SANDWICH

21

Shaved steak on focaccia bread with melted provolone, chipotle mayo, sauteed bell peppers, and onions. Served with choice of side

CHICKEN CAESAR SALAD WRAP

Wrap - \$14 / With a side - \$17

POUTINE

11

Crispy fries, topped with real cheese curds and beef gravy

Add Pulled Pork \$3.75 / Beef & sautéed Onion \$4 / Spicy or Taco Beef \$3.25 / Chicken Bacon Ranch \$5.75

CHICKEN TENDERS & FRIES

18

5 seasoned tenders, choice of side and a dipping sauce

CHICKEN QUESADILLA

Served with salsa & sour cream

The classic (chicken, onion, cheese) 17.5

BBQ chicken(chicken, onion, cheese) 17.5

Veggie (sautéed onions, mushrooms, spinach & bell peppers) 14.5

Extra Salsa .40¢ Extra Sour Cream .85¢

PASTAS

PESTO CHICKEN PARMESAN

\$22

Breaded chicken breast, marinara sauce, basil pesto, melted provolone, and parmesan. Served over fettuccine alfredo and garlic toast.

Upgrade to Garlic Cheese Toast - \$3

BAKED MAC & CHEESE

VG

\$16.5

Made-to-order, served with garlic toast

Jalapenos \$1.50 / Pulled Pork \$3.75 / Bacon \$2.25 / BBQ Chicken \$4.5 / Taco or Spicy Beef \$3.25 / Steak \$9 / Spicy Beef & Onion \$4 / Chicken Bacon Ranch \$5.75

Upgrade to Garlic Cheese Toast - \$3

MAPLE CURRY CHICKEN PASTA

\$22

Grilled chicken tossed in a housemade maple curry sauce over cavatappi noodles, topped with parmesan and served with garlic toast

Upgrade to Garlic Cheese Toast \$3

FETTUCCINI ALFREDO

\$18

Grilled chicken with your choice of broccoli or mushrooms in a creamy garlic alfredo sauce, topped with parmesan and served with garlic toast.

Upgrade to Garlic Cheese Toast \$3

BURGERS

All burgers served with choice of side.
****Upgrade to gluten-free bun \$2.99****

BARREL BURGER

GF

\$19.75

Angus beef, bacon, aged cheddar, tomato, red onion, pickle, lettuce, mustard and mayo.

WHISKEY GLAZE BURGER

DF GF

\$19.75

Angus beef, BBQ sauce, bacon, lettuce, sautéed onions, drizzled with our sweet whisky glaze.

MUSHROOM MELT

GF

\$19.75

Angus beef, sautéed mushrooms, melted provolone, lettuce, and chipotle mayo.

BBQ PULLED PORK BURGER

DF

\$19.5

Pulled pork, chipotle mayo, pickle, lettuce, onion

GREEK VEGGIE BURGER

VG V

\$18.5

Veggie patty, topped with seasoned grilled bell peppers and onions, feta, tzatziki, and a touch of hot sauce.

FISH

FISH & CHIPS

\$16.5

6oz Haddock beer battered and deep fried. Served with fries, homemade tarter, lemon, and coleslaw.

Add Extra Piece of Fish \$6.5

Extra Tarter .40¢ Extra Coleslaw .40¢

PANFRIED HADDOCK

6oz Haddock pan-fried with seasoned bread crumbs. served with homemade tartar, coleslaw, lemon. Served with your choice of side.

Breaded Panfried Haddock \$18 / Gluten-free Lemon Dill Haddock \$18 / Extra Tarter .40¢ Extra Coleslaw .40¢

FISH TACOS

17

3 Fish Tacos with of crispy pan-fried haddock, red cabbage, fresh pico, tortilla crisps, and roasted garlic aioli.

Add Hot Sauce .40¢

MAINS

CURRY RICE BOWL

GF VG DF V

Roasted chickpeas, mushrooms, broccoli, onion, peppers, in a creamy curry sauce on basmati rice

Classic Curry or Spicy Curry \$17

Vegan Coconut Curry \$17

Add Chicken \$4.5 - Add Pita \$2.25

SIZZLING FAJITA'S

V VG DF

Sautéed onions and bell peppers seasoned and served sizzling to the table. Served with soft shell tortillas, cheese, diced tomato, salsa, and sour cream. *Dairy-free substitutes available

Chicken Fajita - \$21.5

Chickpea Fajita - \$19

Vegan Chickpea Fajita \$19 (served with guacamole instead of cheese)

Add Guacamole \$3.99 - Add 3 Extra Tortillas \$1.99

LIVER & ONIONS

\$19

2 slices of liver, sauteed onion, bacon, smothered in gravy. Served with mashed potatoes and seasonal vegetable, or choice of side