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 13
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 — 15.5
Baked with feta, topped with green onion, and served with pita & corn chips
*Gluten Free with No Pita

POTATO SKINS — SHARING 18 INDIVIDUAL 12
Cheese, bacon, green onion, and sour cream
Add Extra Sour Cream .85¢

SALADS

GARDEN SALAD VG GF DF — Small - 11 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 12 Large 15
Bacon, parmesan, romaine lettuce, housemade caesar dressing, croutons, and lemon
Add Grilled Chicken 4.5

TACO SALAD VG — Small 12 large 14
Romaine lettuce, pico de gallo, red cabbage, cheese, 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 — 15
Seasoned tomato, onion, garlic, parm, feta, all topped with a sweet balsamic glaze

CALAMARI — 15.5
Served with a choice of house made tzatziki or sweet chili thai sauce

GARLIC FRIES VG — 13.5
Seasoned fries topped with parmesan and green onion, drizzled with garlic aioli

MOZZASTICKS W/ MARINARA VG — 11
Upgrade to Sour Cream Dipper .45¢

DEEP FRIED PEPPERONI & HONEY MUSTARD — 11

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 — 10.5

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 — 12.5

DEEP FRIED MUSHROOMS W/ GARLIC AIOLI VG DF — 9

GUACAMOLE AND WARM PITA VG — 11

SOUPS

BAKED FRENCH ONION SOUP — 12
French onion soup with croutons and cheese baked to perfection. Served with Garlic Toast
Upgrade to Garlic Cheese Toast 3

FEATURED SOUP — CUP 8 BOWL 10
Served with Garlic Toast
Upgrade to Garlic Cheese Toast 3

KIDS MEALS

$11
select one meal & one drink (drinks included for dine-in only)

Cheeseburger & Fries
Fish & Chips
Cheese Pita Pizza
Grilled Cheese & Fries
Mac & Cheese
Chicken Nuggets & Fries
Poutine

+

Milk, Chocolate Milk, Apple juice, orange juice, cranberry juice, shirley temple, 7up, 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 18.5
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 20.50
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-14.50 / With a side-17

STEAK SANDWICH 22.5
Shaved steak on focaccia bread with melted provolone, chipotle mayo, BQQ sauce, sauteed bell peppers, and onions. Served with choice of side

CHICKEN CAESAR SALAD WRAP
Wrap - 14.50 / With a side - 17

POUTINE 14
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

CRISPY CHICKEN TENDERS 18
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 23
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 18
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 19.50
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 21.5
Angus beef, bacon, aged cheddar, tomato, red onion, pickle, lettuce, mustard and mayo.

WHISKEY GLAZE BURGER DF GF 21.5
Angus beef, BBQ sauce, bacon, lettuce, sautéed onions, drizzled with our sweet whisky glaze.

MUSHROOM MELT GF 21.5
Angus beef, sautéed mushrooms, melted provolone, lettuce, and chipotle mayo.

BBQ PULLED PORK BURGER DF 20
Pulled pork, chipotle mayo, pickle, lettuce, onion

GREEK VEGGIE BURGER VG V 19
Veggie patty, topped with seasoned grilled bell peppers and onions, feta, tzatziki, and a touch of hot sauce.

FISH

FISH & CHIPS 18.50
Large piece of haddock beer battered, fried to perfection, and served with fries, homemade tartar, lemon, and coleslaw.
Add Extra Piece of Fish $6.5
Extra Tarter .40¢ Extra Coleslaw .40¢

PANFRIED HADDOCK
Large piece of Haddock pan-fried with seasoned bread crumbs. served with homemade tartar, coleslaw, and lemon and served with your choice of side.
Classic Pan-fried Haddock $19.50 / Gluten-free Lemon Dill Haddock $19.50 / Extra Tarter .40¢ Extra Coleslaw .40¢

FISH TACOS 17.5
3 large tacos with crispy pan-fried haddock, red cabbage, fresh pico, tortilla crisps, and roasted garlic aioli.

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 18.50
Vegan Coconut Curry 18
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 - 22.5
Chickpea Fajita - 19
Vegan Chickpea Fajita 19 (served with guacamole instead of cheese)
Add Guacamole 3.99 - Add 4 Extra Tortillas 1.99

LIVER & ONIONS 19.5
2 slices of liver, sauteed onion, bacon, smothered in gravy. Served with mashed potatoes and seasonal vegetable, or choice of side