

THE BARREL ROOM

Starters to Savor

Scallops & Street Corn (GF)

Succulent sea scallops, perfectly seared and set atop smoky, flavorful Mexican street corn, crowned with tangy cotija cheese. 28

Seared Ahi Tuna Nachos (GF)*

Crisp blue corn chips layered with velvety queso, creamy guacamole, fresh pico de gallo, and zesty Mexican street corn, finished with a flourish of cilantro. 23

Crispy Jumbo Fried Shrimp

Golden-fried shrimp served with a sweet Thai chili sauce for the perfect balance of crunch and heat. 16

Smoked Gouda Dip & Bacon Jam Dip

Silky smoked gouda crowned with decadent bacon jam, sweet red peppers, fresh green onions, and buttery breadcrumbs. Served with house-made blue corn tortilla chips. 15

Bourbon Jalapeno Barrel Balls

Juicy house-made meatballs glazed in sweet bourbon sauce, topped with a parmesan sprinkle, crispy jalapeños, and fried onions. 14

Spinach & Artichoke Bliss (GF)

A creamy blend of sour cream, cream cheese, mozzarella, and sun-dried tomatoes folded with tender artichoke hearts. Served with house-made blue corn tortilla chips. 13

Charred Brussel Sprouts (GF)

Smoky charred brussels tossed with crispy bacon, shaved parmesan, and a drizzle of rich balsamic glaze. 13

Truffle Parmesan Fries (GF)

Hand-cut fries kissed with white truffle oil, showered in parmesan and fresh parsley, with warm queso. 12

Shishito Peppers (GF)

Lightly blistered and finished with cotija crumbles and a side of bright cilantro lime dressing. 10

Loaded Potato Soup

Creamy and comforting, topped generously with cheddar cheese, crisp bacon, green onions, and a dollop of sour cream. 9

Rustic Grilled Bread

Toasted to perfection and served with a side of balsamic-kissed olive oil and parmesan. 8

Salads

Fresh, hearty, and full of flavor — each salad can stand on its own or shine with one of our premium add-ons.

Steakhouse Salad (GF)

Flame-grilled 8oz sirloin atop crisp romaine, juicy cherry tomatoes, red onion, blue cheese crumbles, egg & smoky bacon, finished with balsamic vinaigrette. 28

Salmon Seasonal Salad (GF)

Seared salmon filet with toasted walnuts, parmesan, red onion, carrots, cucumber & dried cranberries over a mesclun mix, drizzled with apple-honey dijon vinaigrette. 25

Southwest Chicken Salad (GF)

Blackened chicken over fresh romaine & mixed greens with charred corn, tortilla strips, scallions, avocado & cherry tomatoes, all dressed in bright cilantro-lime vinaigrette. 20

Classic Caesar Salad

Crisp romaine tossed in Caesar dressing with grated parmesan & house-made croutons. 12

House Salad (GF)

A garden-fresh mix of mesclun, romaine, cucumber, cherry tomatoes, red onion & carrots with your choice of house-made dressing. 8

House-Made Dressings (GF)

Ranch • Blue Cheese • Balsamic Vinaigrette • Apple Honey
Dijon • Cilantro Lime • Raspberry Orange Vinaigrette

Enhance Your Salad

Succulent Sea Scallops* (3) 20
Seared Ani Tuna* 13
Seared Salmon Filet* 13
8oz Sirloin Steak* 15
Grilled or Blackened Chicken 8
Grilled or Blackened Shrimp 8
Sautéed Mushrooms 3
Sautéed Onions 3
Blue Cheese Crumbles 3

Please advise your server of any allergies or dietary restrictions.

These items are served raw or undercooked, or contain (may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



Between the Bun

Served with choice of fries or house salad

Guinness Burger*

½ lb hand-pressed patty topped with Guinness-braised onions, peppered bacon, melted muenster & garlic-pepper aioli. *Rich, hearty, and straight from the pub.* 19

Caprese Burger

½ lb patty layered with fresh mozzarella, ripe tomato, basil aioli & balsamic glaze, finished with mesclun greens. *An Italian classic reimagined in a burger.* 17

Black & Blue Burger*

½ lb patty smothered in bourbon bacon jam, melted brie & crisp pickles. *Sweet, savory, and unapologetically indulgent.* 17

Bourbon Bacon Jam Burger*

½ lb hand-pressed patty smothered in rich bourbon bacon jam, crowned with creamy melted brie, and balanced with crisp pickles for the perfect bite of sweet, savory, and tangy.”

The Barrel Burger*

½ lb patty with classic cheddar, lettuce, tomato, onion & pickles. Add bacon +\$1. *The house staple — simple, timeless, unforgettable.* 16

Hot Honey Chicken Sandwich

Crispy fried chicken drizzled with honey & buffalo sauce, layered with ranch, house slaw & pickles. *Sweet heat with a satisfying crunch.* 16

Bacon Jam Grilled Cheese

Bourbon bacon jam & creamy brie melted on thick-cut Texas toast. *Comfort food turned decadent.* 16

Sweet Finish

Cheesecake

Creamy, velvety cheesecake with a buttery crust. *Simple, elegant, and always satisfying.* 9

Chocolate Torte (GF)

A flourless chocolate indulgence, rich and dense, finished with a silky ganache. *A chocoholic's dream.* 9

Peanut Butter Pie

Creamy peanut butter filling in a chocolate cookie crust, topped with whipped cream. *Sweet, nutty, and irresistible.* 9

Nightingale Ice Cream Sandwiches

Gourmet ice cream nestled between two decadent cookies. Choose from Cookie Monster, Chocolate Blackout, or Original. *Playful, nostalgic, and indulgent.* 8

From the Flame & Sea

Ribeye*

A 16oz hand-cut ribeye, flame-grilled to perfection, served with buttery mashed potatoes & seasonal chef vegetables. *Big, bold, and unforgettable.* 48

Filet*

Tender filet medallions, elegantly finished with peppercorn sauce, alongside creamy mash & chef vegetables. *Delicate yet decadent.* 44

Sirloin*

8oz house-cut sirloin topped with fresh-made chimichurri, paired with mash & chef vegetables. *Savory, herbaceous, and satisfying.* 32

Fresh Catch*

Chef's daily selection, prepared with seasonal inspiration. *Ask your server for details.* MKT

Seafood Risotto (GF)

Creamy risotto folded with roasted tomato, spinach & peppers, crowned with shrimp & scallops. *Luxe comfort from land and sea.* 36

Orange Bourbon-Glazed Salmon

Fresh salmon glazed in a sweet bourbon-orange reduction, plated with cilantro rice & tender asparagus. *Bright, smoky-sweet, and refined.* 29

Seared Ahi Tuna* (GF)

Sesame-seared ahi tuna finished with honey sriracha & wasabi aioli, served over cilantro-lime rice & asparagus. *A bold play of heat, coolness & spice.* 28

Bourbon Street Pasta

Cajun-spiced chicken, shrimp & andouille sausage tossed with onions, peppers & penne in a rich Cajun cream sauce. *Straight from the French Quarter.* 26

Inside Out Chicken Pot Pie

Grilled chicken breast smothered in creamy pot pie filling & crispy onions, served with mash & asparagus. *Comfort food, reimagined.* 22

Pork Chop



Thick-cut chop topped with tangy white BBQ sauce, paired with mashed potatoes & chef vegetables. *Rustic, smoky, and satisfying.* 22

Fish and Chips

Vienna lager-battered cod, golden and crisp, with house tartar sauce & Cajun fries. *A classic with a Southern kick.* 20

Three Cheese Mac

A bubbling trio of NY sharp white cheddar, cheddar & parmesan, finished with buttery toasted panko. *Grown-up mac & cheese at its finest.* 16



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