


THE BARREL ROOM

GOOD EATS WITH GREAT FRIENDS



STARTERS

Scallops & Corn

Seared U-10 sea scallops over
Mexican street corn & cotija

22

Tuna Nachos

Blue corn chips, queso, guacamole,
pico de gallo, Mexican street corn,
cilantro, jalapeno

18

Jumbo Fried Shrimp

Crispy shrimp tossed in our house-
made sweet Thai chili sauce

15

Bourbon Jalapeno Barrel Balls

Four homemade meatballs tossed
in bourbon glaze topped with
parmesan, crispy jalapenos and
onion.

14

Smoked Gouda Dip

Smoked gouda topped with bacon
jam, red peppers, green onions and
bread crumbs. Served with house
made blue corn tortilla chips

14

Spinach & Artichoke Dip

Served with house made blue corn
tortilla chips

13

Grilled Brussel Sprouts

Bacon, parmesan, balsamic glaze

12

Shishito Peppers

Cotija cheese crumbles & cilantro
lime dressing on the side

10

Grilled Rustic Bread

served with balsamic olive oil &
parmesan

7



SALADS

Steakhouse Salad

8oz sirloin, romaine, cherry
tomatoes, red onion, blue cheese
crumble, egg, bacon served with
balsamic vinaigrette

22

Salmon Seasonal Salad

Salmon filet, walnuts, red onion,
parmesan cheese, carrots, cucumber
cranberries, mesclun mix served
w/raspberry vinaigrette on the side

18

Southwest Chicken Salad

Fresh-cut romaine, mixed greens,
charred corn, scallions, avocado,
cherry tomatoes drizzled w/cilantro
lime dressing served w/sliced
blackened chicken & crumbled cotija
cheese

16

Caesar Salad

fresh-cut romaine tossed with caesar
& grated parmesan, house made
croutons

7

House Salad

Mesclun mix, cucumber, cherry
tomatoes & carrots choice of
dressing


7

Dressings

Ranch Blue Cheese Balsamic Vinaigrette
Raspberry Vinaigrette


Additions

Grilled or Blackened Chicken 8
Grilled or Blackened Shrimp* 10
Salmon* 12
Tuna* 12
U-10 Scallops* (3) 15
Steak* 12



Please advise your server of any allergies or dietary restrictions.

Consuming raw or undercooked meat, seafood, cheese or egg products can increase your risk of food borne illness





BETWEEN THE BUN

(choice of fries or house salad)

Guinness Burger* 19

1/2 lb hand pressed, Guinness smothered onions, peppered bacon, muenster cheese, garlic pepper aioli

Black & Blue Burger 17

1/2lb hand pressed, bacon, gorgonzola

Bourbon Bacon Jam Burger* 17

1/2lb hand pressed, bourbon bacon jam, melted brie, pickles

Salmon Burger* 17

Green onion, parsley, cilantro, panko topped with slaw & Sriracha tarter

The Barrel Burger* 15

1/2lb hand pressed, cheddar-jack cheese, lettuce, tomato, onion, pickles
add bacon \$1

Hot Honey Chicken Sandwich 16

Fried chicken with honey, buffalo sauce, ranch, house-made slaw

Bacon Jam Grilled Cheese 16

Bourbon bacon jam and brie on texas toast

Dessert

Cheesecake 9

Peanut butter pie 9

Chocolate cake 9

Ask your server about our rotating gourmet

Nightingale Ice Cream

Sandwiches 7

MAINS

Char-Grilled Ribeye*

16oz house-cut with mash & chef veg 35

Char-Grilled NY Strip*

12oz house-cut with mash & chef veg 32

Filet*

Filet medallions w/ mash, chef veg & peppercorn sauce 30

Seafood Risotto

Creamy risotto, roasted tomato, spinach, red pepper, shrimp & scallops 32

Orange Bourbon-Glazed Salmon

House-made bourbon glaze with cilantro rice & asparagus 28

Seared Ahi Tuna*

Honey Sriracha and wasabi aioli with cilantro lime rice & asparagus 27

Bourbon Street Pasta

cajun chicken & shrimp, onions, peppers, andouille, penne, cajun spices 27

Mushroom Chicken

Served with cilantro rice & asparagus 22

Pork Chop

Topped with Pineapple BBQ and served over mash and chef veg 20

Fish and Chips

Vienna lager beer battered fresh cod served with house made tartar, slaw and cajun seasoned fries 19

Three Cheese Mac

NY sharp white cheddar, cheddar, parmesan topped with toasted panko 16

Fresh Catch

MKT\$ Ask server for details



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