

THE BARREL ROOM

GOOD EATS WITH GREAT FRIENDS

STARTERS

Scallops & Corn (GF)

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

28

Seared Ahi Tuna Nachos (GF)*

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

23

Jumbo Fried Shrimp

Crispy shrimp and sweet Thai chili sauce

16

Smoked Gouda Dip

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

15

Spinach & Artichoke Dip (GF)

Sour Cream, cream cheese, mozzarella, sun-dried tomatoes, artichoke hearts. Served with house made blue corn tortilla chips

13

Bourbon Jalapeno Barrel Balls

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

14

Grilled Brussel Sprouts (GF)

Bacon, parmesan, balsamic glaze

13

Truffle Fries (GF)

White truffle oil fries topped with parmesan, parsley and queso

12

Shishito Peppers (GF)

Cotija cheese crumbles & cilantro lime dressing on the side

10

Loaded Potato Soup

Topped with cheddar cheese, bacon, green onions and sour cream

9

Grilled Rustic Bread

served with balsamic olive oil & parmesan

8

SALADS

Steakhouse Salad (GF)

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

28

Salmon Seasonal Salad (GF)

Salmon filet, walnuts, red onion, parmesan cheese, carrots, cucumber, dried cranberries, mesclun mix served with apple honey dijon vinaigrette

25

Southwest Chicken Salad (GF)

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

20

Caesar Salad

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

12

House Salad (GF)

Mesclun mix, romaine, cucumber, cherry tomatoes, red onion, carrots choice of dressing

8

House Made Dressings (GF)

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

Additions

Grilled or Blackened Chicken 8
Grilled or Blackened Shrimp* 10
Salmon* 13
Tuna* 13
U-10 Scallops* (3) 20
8oz Sirloin Steak* 15

Please advise your server of any allergies or dietary restrictions. (GF) gluten free

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

(choice of fries or house salad)

Guinness Burger* 19

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

Caprese Burger 17

1/2 lb hand pressed, mozzarella cheese, tomato, basil aioli, balsamic glaze, mesclun mix

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

The Barrel Burger* 16

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

Hot Honey Chicken Sandwich 16

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

Bacon Jam Grilled Cheese 16

Bourbon bacon jam and brie on texas toast

Dessert

Cheesecake 9

Chocolate Torte (GF) 9

Nightingale Ice Cream

Sandwiches 8

Cookie Monster

Chocolate Blackout

Original



MAINS

Ribeye*

16oz house-cut with mash & chef

veg

48

Filet*

Filet medallions with mash, chef veg & peppercorn sauce

44

Sirloin*

8oz house-cut topped with house made chimichurri sauce, served with mash & chef veg

32

Seafood Risotto (GF)

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

36

Orange Bourbon-Glazed Salmon

House-made bourbon glaze with cilantro rice & asparagus

29

Seared Ahi Tuna* (GF)

Honey Sriracha and wasabi aioli with cilantro lime rice & asparagus

28

Bourbon Street Pasta

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

26

Inside Out Chicken Pot Pie

Grilled chicken breast topped with creamy chicken pot pie filling and crispy onions served with mash and asparagus

22

Pork Chop

Topped with white bbq and served over mash and chef veg

22

Fish and Chips

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

20


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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