
THE BARREL ROOM

GOOD EATS WITH GREAT FRIENDS



STARTERS

Scallops & Corn

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

24

Seared Ahi Tuna Nachos*

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

20

Jumbo Fried Shrimp

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

16

Bourbon Jalapeno Barrel Balls

Five 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

Truffle Fries

White truffle oil fries topped with
parmesan, parsley and queso

10

Shishito Peppers

Cotija cheese crumbles & cilantro
lime dressing on the side

10

Loaded Potato Soup

Served by the crock topped with
cheddar cheese, bacon, green
onions and sour cream

9

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

25

Salmon Seasonal Salad

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

20

Southwest Chicken Salad

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

17

Caesar Salad

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

8

House Salad

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

7

House Made Dressings

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

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.

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* 15

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

Salmon Burger 17

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

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 Torte 9

Key lime pie 8

Ask your server about our rotating gourmet

Nightingale Ice Cream

Sandwiches 8

MAINS

Char-Grilled Ribeye*

16oz house-cut with mash & chef veg 38

Char-Grilled NY Strip*

12oz house-cut with mash & chef veg 35

Filet*

Filet medallions with mash, chef veg & peppercorn sauce 34

Seafood Risotto

Creamy risotto, roasted tomato, spinach, red pepper, shrimp & scallops 34

Orange Bourbon-Glazed Salmon

House-made bourbon glaze with cilantro rice & asparagus 29

Seared Ahi Tuna*

Honey Sriracha and wasabi aioli with cilantro lime rice & asparagus 28

Bourbon Street Pasta

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

Inside Out Chicken Pot Pie

Grilled chicken breast topped with creamy chicken pot pie filling and crispy onions 22

Pork Chop

Topped with Bourbon apple glaze and served over mash and chef veg 20

Fish and Chips

Vienna lager beer battered fresh catch served with house made tartar 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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Lunch Specials

Steak Sandwich 18

Marinated sirloin, muenster cheese, Guinness smothered onions on ciabatta bread served with au jus. Choice of fries or house salad

Turkey Sandwich 13

Turkey, white american, lettuce, tomato, basil aioli on sourdough. Choice of fries or house salad

Chicken Salad Sandwich 13

House-made chicken salad, onion, celery, lettuce, tomato on sourdough. Choice of fries or house salad

BLT 10

Bacon, lettuce, tomato, spicy mayo on Texas toast. Choice of fries or house salad

Rice Bowl 14

Choice of chicken or blackened shrimp, lettuce, pico, topped with orange-sriracha crema

Shrimp Tacos 14

Blackened shrimp, slaw, cotija, orange-sriracha crema. Served with blue corn tortilla chips

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—DRAFT BEER—

Bud Light Light Lager 4.2%	5
Devil's Backbone Vienna Lager Amber Lager 5.2%	8
Commonwealth Brewing Wapatoolie IPA 7.3%	9
Von Trapp Brewing Oktoberfest Marzen 5.6%	8
Big Ugly 31 Heroes Kolsch Kolsch 5.6%	8
Alewerks Pumpkin Ale Pumpkin 7.3%	9

—BOTTLE BEER—

Bud Light	5
Miller Light	5
Coors Banquet	5
Mich Ultra	5
Corona	6
Bold Rock Apple	6
Blue Moon	7
El Guapo	7
Dogfish 60 Minute	7
Lost Coast Tangerine Wheat	7
Dogfish Lo-Cal	7
El Sully Mexican Lager	7
Dogfish SeaQuench Ale Session Sour	7
Heinken	7
Sam Adams Oktoberfest	7
Stone Hazy IPA	8
Stone IPA	8
Ballast Point Grapefruit Sculpin	8
Victory Brewing Company Sour Monkey	8
Alewerks Chesapeake Pale Ale	8
Big Ugly Boil Beer Pilsner	8
Duvel Belgian Ale	10
Dogfish 120 Minute	20

The Barrel Room



— COCKTAILS —

Make any cocktail
smoked \$3

Barrel Room Old Fashioned Four Roses bourbon, honey syrup, orange bitters and a filthy cherry	13
Edinburgh Manhattan Four Roses bourbon, sweet vermouth, orange bitters, filthy cherry	13
Fresh Squeezed Margarita Fresh-hand pressed! All natural ingredients Tres agave nectar, tequila, and fresh squeezed lime and orange juice	13
Cucumber Jalapeno Margarita Jalapeno and Cucumber infused tequila, tres agave nectar and fresh squeezed lime juice	13
Paloma Tequila, fresh squeezed grapefruit and lime juice, splash of soda	13
The Kentucky Mule Four Roses bourbon, fresh squeezed lime juice and ginger beer	12
Buffalo Mule Wheatley vodka, fresh squeezed lime juice and ginger beer	12
Honey Habanero Mule Belle Isle honey habanero moonshine, fresh squeezed lemon juice and ginger beer	12
Lavender Lemonade Belle Isle lemon lavender moonshine, Blue Coat Gin, fresh lemon juice, and simple syrup	13
Barrel Room Smash Blue Coat gin, fresh squeezed lime juice, agave nectar, cucumber and basil	13
Princess Peach Four Roses bourbon, lemon juice, honey syrup, peach nectar	12
The Bird Dog Bird Dog peach whiskey, fresh orange juice and a splash of ginger ale	11
Blackbird Bird Dog blackberry bourbon, fresh lemon juice and gingerale	11
The Classic Orange Crush Fresh squeezed orange juice, orange vodka, triple sec and a splash of sprite	9

— WINE —

— WHITE —

Dough Chardonnay California		10
Pike Road Pinot Grigio Oregon		10
Villa Maria Sauvignon Blanc Italy		9
La Doria Moscato Italy		9
Dr.Loosen Riesling Germany	Bottle	28
Rombauer Chardonnay California	Bottle	60

— ROSE —

Babe California		12
Gueissard France	Glass 10 Bottle 30	

— REDS —

Boen Pinot Noir California		12
One Stone Cabernet California		12
Meomi Pinot Noir Bottle	Bottle	30
Trefethen Cabernet California	Bottle	50
Caymus California	Bottle	110
Stag's Leap Artemis Cabernet California	Bottle	85
Quilt Cabernet California	Bottle	65
Seghesio Zinfandel California	Bottle	42
Yalumba Shiraz Australia	Bottle	30

— PROSECCO —

Zardetto Italy	Glass 9 Bottle 32
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— CHAMPAGNE —

Veuve Clicquot France	Bottle 90
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