



MENU

RESTAURANT * BREWERY * BANQUET HALL

EST. 2014



= brewmaster's pick

We here at the Bull and Barrel have a passion for all things craft. Consider us part brewer, part forager and part rabble rouser. Our small batch artisanal craft beers emulate our philosophy. Our restaurant and brewery is situated near the base of the East Branch Reservoir smack dab in the middle of the New York's Croton Watershed supply system. It is these very waters along with hand selecting the finest raw ingredients that allow us to do what we do best...

Hand Crafting American Flavor!

FIRST GO AROUND

Bacon Stuffed Wontons

stuffed with bacon and a scallion cheese filling 9.53

Fresh Beer Battered Pickle Chips

with house made ranch 8.50



Bullseye Buffalo Dip

buffalo chicken and melted monterey jack

cheesy dip served with our brewer's grain flatbread, tortilla chips, carrots and celery 9.53

(brewer's grain flatbread recipe created by a Food Network celebrity chef)

Bavarian Soft Pretzels

served with beer cheddar cheese dipping sauce 8.50

Smoked Chicken Wings

buffalo, sesame teriyaki, garlic parmesan, maple bourbon, honey sriracha, apple brandy BBQ 12.62

B&B Skillet Nachos

aged cheddar, jalapenos, scallion, red cilantro salsa, chipotle sour cream 8.50

add *pulled pork* or *chicken* or *chili* 2.06

Loaded Potato Skins

with cheddar, bacon, scallion and chipotle sour cream 8.50

add *pulled pork* or *chicken* or *chili* 2.06

Smokehouse Chili

topped with melted cheddar and scallions served with corn tortilla chips 8.50

Texas Style Mozzarella Sticks

served with our rich brown gravy sauce for dipping 8.50



Build Your Own Salad

where country meets the pacific! 15.46 / bowl

Step 1 - choose your greens

each bowl starts off with
sushi grade white rice

romaine

baby leaf spinach

arugula

Step 2 - choose protein

grilled chicken

grilled shrimp

pulled pork

sesame seared Ahi tuna
(add\$3)

pan seared salmon
(add\$3)

Step 3 - choose dressing

yum yum

sesame ginger

house ranch

blue cheese

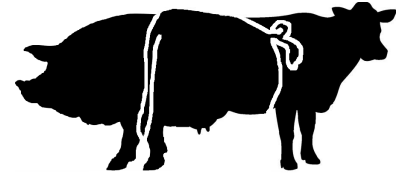
balsamic

Step 4 - choose 5 sides

cilantro
carrot
cucumber
tomato
red onion
scallion

egg
avocado
black beans
roasted corn
candied walnuts
granny smith apples

radish
grilled peaches
edamame
green peppers
crispy Asian
noodles



HAND CRAFTED BURGERS

1/2 lb burgers made from certified black angus ground beef

regular fries or cole slaw included

waffle fries, sweet potato fries, onion rings: add 1.03

rosemary parmesan fries: add 2.06

sautéed onions, mushrooms, cheese: add 1.03

bacon, sub spring mix or caesar salad: add 2.06

The Restless Cowboy Burger

applewood bacon, over easy egg, cheddar cheese, hash brown patty and hot sauce 18.56

Barnyard Burger

chili, pulled pork, cheddar and bacon piled high 18.56

70/30 Bacon Burger

blended burger made up of 2 parts beef and 1 part ground applewood smoked bacon, topped w/extra crumbled bacon 18.56



The Bull's Breath Burger

melted cheddar, diced jalapeno, bacon crumbles topped with beer battered fried pickles and drizzled with hot sauce 16.49

Roasted Garlic Parmesan Bacon Burger

roasted garlic beef patty, melted shaved parmesan cheese & 3 strips bacon 18.56

The Devil's Blood Burger

cajun dry rubbed all beef patty, topped with buffalo onion rings, shoestring jalapenos, pepper jack cheese on a chipotle mayo slathered brioche bun 16.49

Pepper Jack Burger

pepper jack cheese & sautéed jalapenos 13.92

B & B Burger

house sauce, pickle, lettuce, tomato, onion 12.37

****CASH DISCOUNT OFFER**** A 3% discount will be applied to your entire bill when paying with cash over credit card



SIGNATURE SANDWICHES

regular fries or cole slaw included

waffle fries, sweet potato fries, onion rings: add 1.03

rosemary parmesan fries: add 2.06

sautéed onions, mushrooms, cheese: add 1.03

bacon, sub spring mix or caesar salad: add 2.06

Pulled Pork Pretzel Hero

8 hr smoked pork drizzled with our own BBQ sauce & side of house cole slaw 15.46

Pulled Chicken Pretzel Hero

drizzled with our own BBQ sauce & side of house cole slaw 15.46

Spinach Artichoke Grilled Cheese

fresh baby spinach, diced artichoke hearts with roasted red peppers, swiss and fontina cheeses served on rustic panini bread 13.40

Small Town Girl

grilled chicken, red ripe tomato, baby arugula, sliced avocado, cilantro yogurt dressing served on rustic panini bread 16.49

The Brutus

buttermilk crispy chicken breast, diced pickles, lettuce, tomato, red onion served on a chipotle mayo slathered sweet brioche bun 15.46

CAMPFIRE SKILLETS



Competition Style Baby Back Ribs

we rub em', smoke em', honey and brown shugga coat em' cole slaw, panko crusted mac n cheese ball corn bread w/maple butter spread 1/2 Rack 18.56 / Full Rack 28.89

BBQ Trio Sampler

house smoked chicken, pork and 1/4 rack St. Louis ribs cole slaw, panko crusted mac n cheese ball corn bread w/maple butter spread 25.77

Pan Seared Salmon

house maple bourbon glaze served with wild rice and roasted brussel sprouts or *lemon dill* served with wild rice and green beans 23.71

Teriyaki Grilled Skirt Steak

topped with house made shoestring frunions, served with a caprese salad 25.77

Specialty Mac n Cheese

Bacon Doused bacon, broccoli, cauliflower, yellow cheddar 16.49
Lobster Truffle a creamy blend of cheeses drizzled with black truffle oil 20.62



Drunken Brussel Sprouts

maple balsamic poached raisins with grated goat cheese 8.25
(dish created by a Food Network celebrity chef)

Roasted Brussel Sprouts 7.22

add crumbled bacon add 2.06

Sautéed Baby Spinach 6.19

Wild Rice 4.12

SIDES



Basket of Fries 6.18

waffle, onion ring or sweet add 1.03
rosemary parmesan add 2.06

(2) Panko Crusted Mac n Cheese Balls 6.18

Corn Bread w/Maple Butter Spread 4.12

BREWER'S GRAIN FLATBREAD PIZZAS



specialty flatbreads featuring our brewer's grain, recipe created by a Food Network celebrity chef

Roasted Brussel Sprout

fresh ricotta, shredded mozzarella, caramelized red onion, fig jam and grated parmesan 14.43
add crumbled bacon 2.06

California Chicken

shredded mozzarella, grilled chicken, crumbled bacon, cherry tomato, diced avocado with a chipotle ranch drizzle 15.46

Slow Smoked Pulled Pork

shredded cheddar, caramelized onion, shaved red cabbage, diced pickles and house BBQ drizzle 14.43

all meats smoked in-house with hickory and apple woods

PLEASE INFORM STAFF OR MANAGEMENT IF YOU HAVE A FOOD ALLERGY PRIOR TO ORDERING.

18% GRATUITY WILL BE ADDED TO ALL TICKETS

GROWLERS AND 6 PACK CANS AVAILABLE TO TAKE HOME