



MENU

RESTAURANT * BREWERY * BANQUET HALL

Happy Hour Special
3-6 pm every Monday - Friday
choose 2 for \$12.36 dinner
ask for menu



= 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 9.28

Fresh Beer Battered Pickle Chips

with house made ranch 8.25



Bullseye Buffalo Dip

buffalo chicken and melted monterey jack

cheesy dip served with our brewer's grain flatbread, tortilla chips, carrots and celery 9.28

(brewer's grain flatbread featured on a new Food Network series in 2020)

Bavarian Soft Pretzels

served with beer cheddar cheese dipping sauce 8.25

Turkey Avocado Romaine Boats

sesame ginger brushed leaves with fresh ground turkey, avocado, red peppers, carrot, cucumber and scallions 8.25

5 Layer Avocado Dip & Chips

guacamole, red cilantro salsa, roast corn, black beans, chipotle sour cream 9.28

Smoked Chicken Wings

buffalo, sesame teriyaki, garlic parmesan, maple bourbon, honey sriracha, apple brandy BBQ 12.37

Smoked Bacon Wrapped Roasted Jalapeño Boats

halved peppers, house cheeses wrapped in bacon 9.28

B&B Skillet Nachos

aged cheddar, jalapenos, scallion, red cilantro salsa, chipotle sour cream 7.22

add pulled pork or chicken or chili 2.06 or brisket burnt ends 4.12

French Onion Brew Soup

smoked imported Swiss and parmesan, topped w/shoestring frunions 7.22

Smokehouse Chili

topped with melted cheddar and scallions served with corn tortilla chips 7.22

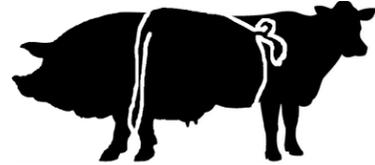
Loaded Potato Skins

with cheddar, bacon, scallion and chipotle sour cream 8.25

add pulled pork or chicken or chili 2.06 or brisket burnt ends 4.12

Texas Style Mozzarella Sticks

served with our rich brown gravy sauce for dipping 8.25



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

Rodeo Burger

equal parts smoked beef brisket & beef topped with 3 bleu cheese stuffed olives and onion rings 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

Pepper Jack Burger

pepper jack cheese & sautéed jalapenos 13.40

B & B Burger

house sauce, pickle, lettuce, tomato, onion 11.34

Black Bean Walnut Pita Burger

served in a whole wheat pita with sliced avocado & sriracha sour cream, mixed mesclun salad with balsamic, no fries 12.37

Turkey Pita Burger

melted fontina, sautéed spinach and roasted red peppers 14.43



FROM THE EARTH

Classic Caesar

romaine hearts, grated parmesan, pretzel croutons 8.25 / small 5.15

Spring Mix Medley

cherry tomatoes, cucumbers, shredded carrot, pretzel croutons 8.25 / small 5.15

Grilled Romaine Lettuce Hearts

grilled Bermuda onions, cherry tomato, crumbled goat cheese, candied walnuts and drizzled with balsamic glaze 9.28

Spinach & Goat Cheese

baby spinach, granny smith apple slices, crumbled goat cheese, candied walnuts, citrus vinaigrette 9.28 / small 6.19

Grilled Peach and Arugula

ripe peaches fresh off the grill served warm and drizzled with balsamic glaze, baby arugula, toasted pine nuts 9.28 / small 6.19

add



grilled
Chicken 6.19



Petite Sirloin
steak 8.25



grilled
Shrimp 7.22



Pan seared
salmon 10.31

****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 14.43

Pulled Chicken Pretzel Hero

drizzled with our own BBQ sauce & side of house cole slaw 14.43

Spinach Artichoke Grilled Cheese

fresh baby spinach, diced artichoke hearts with roasted red peppers, swiss and fontina cheeses served on rustic panini bread 12.37

Small Town Girl

grilled chicken, red ripe tomato, baby arugula, sliced avocado, cilantro yogurt dressing served on rustic panini bread 15.46

The BULLboa

slow smoked shaved prime rib with melted swiss and sautéed mushrooms on a garlic hero served with a side of au jus sauce 16.49

The Brutus

butter milk crispy chicken breast, diced pickles, lettuce, tomato, red onion served on a chipotle mayo slathered sweet brioche bun 14.43

Competition Style

St Louis 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

Slow Smoked

Pulled Pork

cole slaw, panko crusted mac n cheese ball corn bread w/maple butter spread 15.46

Slow Smoked

Pulled Chicken

cole slaw, panko crusted mac n cheese ball corn bread w/maple butter spread 15.46

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 24.74

all meats smoked in-house with hickory and apple woods

CAMPFIRE SKILLET'S



Cowboy Cut Porterhouse

24 oz dry aged center cut fresh herbs, crispy potato wedges, buttery green beans 32.99

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 22.68

Teriyaki Grilled Skirt Steak

topped with house made shoestring frunions, served with a caprese salad 23.71

Country Style

Meatloaf

topped with rich brown gravy on a bed of red bliss mashed potatoes & side of maple bourbon carrots 15.46

Specialty Mac n Cheese

Bacon Doused

bacon, broccoli, cauliflower, yellow cheddar 16.49

Stout Braised Short Rib

aged Vermont white cheddar 16.49

Lobster Truffle

a creamy blend of cheeses drizzled with black truffle oil 19.59



Drunken Brussel Sprouts

maple balsamic poached raisins with grated goat cheese 7.21

(dish featured on a new Food Network series in 2020)

Roasted Brussel Sprouts 6.19

add crumbled bacon add 2.06

Sautéed Baby Spinach 6.19

Wild Rice 4.12

Seasonal Veggie Medley 5.15

A LA CARTE

SIDES



Basket of Fries 5.15

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

(2) Panko Crusted Mac n Cheese Balls 5.15

Mashed Potatoes n Gravy 5.15

Corn Bread w/Maple Butter Spread 3.09

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

20% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR GREATER / \$2.06 pp CAKE CUTTING FEE IF GUEST PROVIDES

GROWLERS AND 6 PACK CANS AVAILABLE TO TAKE HOME