

APPETIZERS AND SMALL PLATES

- Tomato Bruschetta | Asiago Cheese, Roasted Garlic, Parmesan, Basil, Fustini’s 18yr Balsamic | 14 GF/V
- Shrimp Cocktail | House Made Cocktail Sauce, Lemon Wedges | 18 GF
- Buffalo Chicken Dip | Bleu Cheese Crumbles, Scallions, Tortilla Chips | 13 GF
- Hummus | Tortilla Chips, Hummus, Olive Tapenade, Tomato, Cucumber, Feta, Basil | 15 GF/V
- Jambalaya | Pulled Pork, Andouille, Cornbread Muffin, Green Onion | 11 GF
- Black Bean Nachos | Tomato, Sweet Onion, Queso, Salsa, Cilantro-Lime Sour Cream, Avocado | 17
Half Order | 12 GF/V Add: Smoked Chicken | 8 Pork | 7 Brisket | 10
- Smoked Chicken Wings | Celery & Bleu Cheese | 32 Half Order | 18 GF Choose: Buffalo, Chipotle BBQ, Korean Chili Glaze
- Today’s Soups | 5 GF

SALADS

Add: Add Smoked Chicken | 8 Steak | 11 Shrimp | 14 Salmon | 16

- Chopped | Romaine, Broccoli, Granny Smith Apple, Radish, Cucumber, Carrot, White Cheddar, Sherry Vinaigrette | 14 GF/V
- Caesar | Romaine, Parmesan, Crouton, Caesar Dressing, White Anchovy | 14 GF/V
- West Arm | Fresh Garden Greens, Avocado, Tomato, Bacon, Bleu Cheese, Apple, Sugarcane Vinaigrette | 16 GF/V
- Caprese | Cherry Tomatoes, Fresh Mozzarella, Basil, Olive Oil, Fustini’s 18yr Balsamic | 15 GF/V

PRINCIPAL DISHES

- Wood Fire Smoked Spare Ribs | Slaw, Cheadle’s Loaded Baked Beans, Chipotle BBQ | Half Rack | 26 Full Rack | 38 GF
- House Smoked Brisket | Guinness Stout Mop Sauce, Mashed Potatoes, Baked Beans, Brata’s Farm Vegetable Medley | 36 GF
- Pan Seared Salmon | Roasted Yukon Gold Potatoes, Brata’s Farm Vegetable Medley, Cajun Citrus Butter | 36 GF
- Shrimp & Grits | Cheesy Grits, Green Onion Sausage Pan Gravy, Piquillo Pepper, Garlic | 27
- 10oz. Sirloin Steak | Roasted Yukon Gold Potatoes, Brata’s Farm Vegetable Medley, Steak Butter | 45

PASTAS

Add: Smoked Chicken | 8 Steak | 11 Shrimp | 14 Salmon | 16

- Tomato Basil | Linguine Pasta, White Wine, Butter, Pepper Flakes, Walnuts, Goat Cheese | 18 GF/V
- Pappardelle Alfredo | Traditional Sauce (Heavy Cream, Egg Yolk, Parmigiano Reggiano) Chives | 16 GF/V
- Rigatoni | Chicken, Pesto Cream Sauce, Roasted Tomato, Pepper Flakes, Green Onion, Parmigiano Reggiano, Chives | 18 GF/V
- Mushroom Stroganoff | Portabella Mushrooms, Pappardelle, Sour Cream, Green Onion, Asiago Cheese, Parmigiano Reggiano | 20 GF/V

SANDWICHES

All Sandwiches come with Chips (Substitutes: French Fries | 4 Sweet Potato Fries | 5)

- Black Bean Quesadilla | Tomato, Sweet Onion, Pepper-Jack, Provolone, Salsa Verde, Cilantro-Lime Sour Cream | 12 GF/V
Add: Smoked Chicken | 8 Pork | 7 Brisket | 10 Steak | 11
- Beer Battered Whitefish | Tomato, Coleslaw, Lemon-Garlic Aioli, Sweet Hottie Pickle Slices, Sandwich Roll | 15 GF
- Barrel-Back “Cuban” | Pepper-Jack, Swiss, Ham, Smoked Pork, Cherry Pepper, Dill Pickle Slices, Mike’s Mustard | 16 GF
- BBQ Pork Sliders | Cole Slaw, Pretzel Bun | 14 GF
- Wood Fired Angus Burger | Lettuce, Tomato, Sweet Onion, Dill Pickle Slices, Sandwich Roll | 15 GF/V
- Smoked Chicken Club | Lettuce, Tomato, Bacon, Pepper Jack, Ranch, Naan Bread | 16 GF
- Steak Sandwich | Sirloin Steak, Cherry Peppers, Provolone, Sriracha Aioli, Naan Bread | 18 GF

PIZZAS

All Pizzas have the option to be made into a calzone, GF not available

- Barbeque Chicken | Smoked Chicken, Red Onion, Bacon, Pepper-Jack, Mozzarella, Chipotle BBQ Marinara | 18 GF
- Mediterranean | Almond Pesto, Tomato, Banana Pepper, Greek Olives, Feta, Mozzarella, Fustini’s 18yr Balsamic | 18 GF/V
- Margherita | Fresh Mozzarella, Tomato, Basil, Marinara, Balsamic Drizzle, Parmesan | 18 GF/V
- Muffuletta (Calzone) | Ham, Salami, Tomato, Olive Tapenade, Provolone, Marinara | 18 V

This establishment uses shellfish. Please notify your server of any allergies or dietary restriction.
Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs can increase your risk of food borne illness.

Petoskey Brewing | Petoskey

Barrel Back IPA | 6.50 (ABV 3.3%)

Easy drinking American Session IPA

Horny Monk | 6.50 (ABV 6.9%)

A deep reddish, malty, and complex Belgian style ale.

Michigan Cherry Hard Seltzer | 6.50 (ABV 5%)

Michigan cherry concentrate and natural black cherry flavoring. A low-calorie seltzer, easy drinking and full of flavor.

Bell’s Brewery | Kalamazoo

Two Hearted | 6.50 (ABV 7.0%)

Big floral smell, citrus taste, and a nice mixture of pine and hop bitterness.

Starcut Ciders | Bellaire

Octorock | Hard Cider | 8 (ABV 6.4%)

A light semi-sweet, refreshing cider made with Michigan apples. A perfect balance of sweet and bright apple flavors

Keweenaw Brewing | Houghton

Widow Maker | Black Ale | 5.75 (ABV 5.1%)

Clean, smooth, light bodied ale. Easy on the hops and on the palate.

Red Jacket | Amber Ale | 5.75 (ABV 5.2%)

Medium bodied and lightly hopped. Oktoberfest style ale brewed in tribute to the Red Jacket Mine and to the glory days of the copper industry in the Keweenaw Peninsula.

Stella Artois | Leuven

| 5.75 (ABV 5.0%)

Guinness Irish Stout | Dublin

Nitro | 5.75 (ABV 4.2%)

Sparkling Wine On Tap | Leelanau

M. Lawrence “Sex” Rose | 10

Austin Brothers | Alpena

Woody Wheat | 5.75 (ABV 5.2%)

A mix of hefeweizen and wheat cream ale. Hints of orange peel and gracious amounts of vanilla.

Founders Brewing Co. | Grand Rapids

Rubaeus (Nitro) | Fruit Beer | 8 (ABV 5.7%)

Tart and refreshing raspberry flavor softened up with the infusion of nitro. Brewed with pale wheat malt and crystal hops

Upper Hand Brewery | Escanaba

Upper Hand IPA | 5.75 (ABV 7.0%)

Equal parts bitter and bright, Upper Hand IPA is fresh, flavorful, and perfectly balanced.

Deer Camp (Amber Lager) | 5.75 (ABV 4.7%)

Light lemon, caramel, bread, malt. Taste - Light citrus up front followed by caramel, malt, toasted bread, light earthy hops.

Short’s Brewing Co | Bellaire

Local’s Light | 5.75 (ABV 5.2%)

Soft and subtle flavors of malt that finish crisp and clean making it perfectly balanced for smooth and easy drinkability.

Soft Parade Shandy | 6.50 (ABV 4.2%)

Fruit Rye Ale brewed with blueberries, blackberries, raspberries, strawberries, and lemonade.

Perrin Brewing | Comstock Park

Grapefruit IPA | 6.50 (ABV 5.0%)

Big grapefruit taste in a clean, incredibly refreshing, easy drinking IPA

Tommy’s Summer Ale | 6.50 (ABV 5.8%)

Clean, crispy, and refreshing! A Perrin Brewing Company specialty ale.

Barrel Back Reserve | 8 (ABV 6.7%)

Smooth Brown Ale Aged in Bourbon Barrels.

Cheboygan Brewing Co | Cheboygan

Blood Orange Honey | 6.50 (ABV 6.2%)

A unique twist on an American-style wheat ale. The addition of honey and blood orange puree results in a medium bodied beer that is very smooth.

Specialty Drinks

Spiked Peach Tea | Western Son Peach
Vodka, Freshly Brewed Iced Tea | 12

Lavender Martini | Lavender Hill Farm
Infused Simple Syrup, Absolut Citron,
Lemon Juice | 12

Jameson Smash | Jameson Whiskey, Sage
Simple Syrup, Blood Orange Puree, Lemon
Juice, Ginger Beer | 14

Black Water Bloody Mary | Jalapeño &
Black Peppercorn Infused Vodka, Bloody Mary
Mix, Celery Stalk, Pickle Spear, Cheese Stuffed
Olive, Pepper Seasoned Rim served with a
Sidecar: PBR | 12

Charley’s Porch | Tanqueray Rangpur,
Aperol, Pineapple Juice, Lime Juice, Simple
Syrup | 12

Barrel Back Lemonade | Finlandia
Grapefruit, Minute Made Lemonade,
Cranberry | 11

The Bitter Beginning | Nolet’s Gin,
Blackberry Brandy, Campari, St. Germaine,
Tonic, Orange Bitters, Orange Peel | 14

Domestic On Tap

PBR | 2 (ABV 5.0%)

Bud Light | 3.75 (ABV 4.0%)

Labatt | 3.75(ABV 5.0%)

Miller Lite | 3.75 (ABV 4.2%)

Bottled Beer

Red Bridge Gluten-Free | 4

Budweiser | 3.5

Coors Light | 3.5

Corona | 4.5

Heineken | 5

Michelob Ultra | 3.5

Kalibur Non-Alcoholic | 3.5

Soft Beverages

Coke, Diet Coke, Mello Yello, Ginger Ale

Cherry Coke, Sprite, Lemonade, Iced Tea | 3 (refills)

Red Bull | 4

Iron Horse Root Beer Bottle | 5 (no refills)

S. Pellegrino Sparkling Mineral Water | 3.5 (no refills)

**Juices-Cranberry, Grapefruit, Orange, V-8,
Pineapple** | 3.5

Coffee (regular or decaf) | 2.75

Hot Tea | Flavors | Earl Grey, English Awake, Zen, Passion,
Chamomile, Wild Sweet Orange | 3.50

BARREL | BACK restaurant

Breakfast Menu | 8:30am-11am

Healthy Start | 10

greek yogurt, granola, seasonal berries, fresh mint V

Avocado Toast | 12

focaccia bread, ripe avocado, roma tomato, red onion,

everything bagel seasoning, radish V *add two eggs cooked to your liking | 4*

Farmer's Breakfast | 16

two eggs any style, cajun seasoned home fries, bacon & sausage, choice of toast GF

Captain Crunch French Toast | 13

three pieces of texas toast dredged in Captain Crunch and served with Maple Moon Bushery's maple syrup V

Eggs Benedict | 14

english muffin, rosemary ham, poached eggs, aerated hollandaise, chive

Buttermilk Pancakes | 11

three fluffy cakes, butter, & maple syrup V

add blueberries | 3 chocolate chips | 3

Breakfast Quesadilla | 16

flour tortilla, scrambled eggs, Plath's smoked bacon, provolone cheese, roma tomato, sweet onion, salsa, & cilantro-lime sour cream

West Arm Omelette | 15

rosemary ham, bell pepper, sweet onion, cheddar cheese served with mixed greens & sugarcane vinaigrette GF

Brisket Poutine | 18

house-smoked brisket, cracked pepper gravy, provolone cheese,

roma tomato, red onion, smoked jalapeños, french fries

Breakfast Sandwich | 13

two eggs cooked over-medium, sausage patty, smoked bacon, american cheese, english muffin

Sides

Fruit | 6 GF/V

Greek Yogurt | 6 GF/V

Granola | 4 V

Toast | 4 White, Wheat, Marbled Rye GF/V

English Muffin | 4 V

Plath's Bacon or Sausage Patties | 5 GF