

APPETIZERS AND SMALL PLATES

- Tomato Bruschetta** | Asiago Cheese, Roasted Garlic, Parmesan, Basil, Fustini’s 18yr Balsamic | 14 GF/V
- Vegetable Medley** | Brata’s Farm Vegetable Medley, Feta, Balsamic Reduction | 12 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** | Cup | 5 Bowl | 10 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** | Coleslaw, 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, Steak 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** | Coleslaw, Slider 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
- Adult Grilled Cheese** | Asiago, Swiss, Bacon, Tomato, Guacamole, White Bread | 15 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

Specialty Drinks

Berry Elixir Martini | Belvedere Blackberry
& Lemongrass Vodka, Chambord, Dry
Vermouth, Lemon Juice, Cranberry Juice,
Lemon Honey Water, Mint Simple | 15

Honey Dipped Peach Martini | Grey
Goose Essence’s Peach and Rosemary
Vodka, Lemon Honey Water, Lemon Juice,
Rosemary Sprig | 14

Nolet Me Down | Nolet’s Gin, Maraschino
Luxardo, Lime Juice, Sage Simple Syrup, Blood
Orange Puree, 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

Smokey Mexican Mule | Lunazul
Tequila, Mint Simple, Smokey Jalapeño
Simple, Lime Juice, Ginger Beer | 13

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

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.

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



Happy Hour

Daily from 4-6PM

DINE IN ONLY

Mixed Greens Salad | Onion, Tomato, Cucumber, Radish, Parmesan Crisp | 6 GF

Soft Pretzel Charcuterie | Ham, Turkey, Salami, White Cheddar, Bleu Cheese Log, Assorted Olives, Cucumber, Apple, Grapes, Spicy Mustard | 18 GF/V Plenty for two.

Smoked Chicken Wings | Celery, Bleu Cheese | 2.50 ea. GF

Black Bean Nachos | | Tomato, Avocado, Sweet Onion, Pepper-Jack Queso, Salsa, Cilantro-Lime Sour Cream | 9 GF/V

BBQ Pork Sliders | Cole Slaw, Pretzel Bun | 3.50 ea.

Lobster Mac & Cheese | Lobster Meat, Cheese Sauce, Broccoli, Cavatappi, Sour Cream Parmesan | 14

Thai Shrimp Lettuce Wraps | Lime, Cilantro, Sesame Seed, Cashews, Boston Bibb, Daikon Carrot and Radish Slaw | 14 GF

Haystack | Smashed Yukon Potato, Angus Beef, White Cheddar, Bourbon BBQ, Shaved Onion Rings | 13 GF

Jambalaya | Smoked Pork, Andouille, Green Onion, Cornbread Muffin | 9.50 GF

Beer, Wine & Liquor

PBR | 2

Labatt | 2

Bud Light | 2

Miller Light | 2



Keweenaw Widowmaker | 2

Keweenaw Redjacket | 2

Upper Hand Brewery UPA | 2

Short's Locals Light | 2

Austin Brothers Woody Wheat | 2

Dark Harvest Cabernet | 4

99 Vines Pinot Noir | 4

Frontera Chardonnay | 4

House | 5 (Does not include mixers)

Vodka

Tequila

Whiskey

Bourbon

Gin

Rum

Scotch

Children's Menu

Breakfast

Available before 11

Eggs Any Style | 4 ea

Silver Dollar Pancakes | 2 ea

Lunch & Dinner

Available after 11

Choose: Chips French Fries | 4 Sweet Potato Fries | 5

Cheese Pizza | 11 (no side)

Pepperoni Pizza | 13 (no side)

PB&J | 4

Grilled Cheese | 5

Chicken Tenders | 8

Mac n' Cheese | 6

Linguine Marinara | 6

Hot Dog | 4

Smoked Chicken Breast | 8