

Welcome Back!!!
231.535.6000
www.barrel-back.com

APPETIZERS AND SMALL PLATES

Tomato Bruschetta | Herbed Goat Cheese, Roasted Garlic, Parmesan, Basil, Fustini's 18yr Balsamic | 12 GF/V

Buffalo Chicken Dip | Bleu Cheese Crumbles, Scallions, Tortilla Chips | 11 GF

Hummus & Quinoa Tabbouleh | Grilled Naan, Broccoli, Cucumber, Bell Pepper, Extra Virgin Olive Oil | 11 GF/V

Jambalaya | Pulled Pork, Andouille, Cornbread Muffin, Green Onion | 9 GF

Black Bean Nachos | Tomato, Sweet Onion, Pepper-Jack, Provolone, Salsa, Cilantro-Lime Sour Cream, Avocado | 15 **Half Order** | 10 GF/V
Add: Smoked Chicken | 6 Pork | 6 Brisket | 9

Smoked Chicken Wings | Celery & Bleu Cheese | 24 **Half Order** | 13 GF
Choose: Buffalo, Chipotle BBQ, Korean Chili Glaze

SOUPS

Today's Soups | 5 GF

SALADS

Add: Shrimp | 12 Salmon | 14 Smoked Chicken | 6 Steak | 10

Farmers | Baby Arugula, Cucumber, Tomato, Red Onion, Shaved Radish, Dill, Citrus Vinaigrette | 13 GF/V

Chopped | Broccoli, Michigan  Apple, Radish, Cucumber, Romaine, Carrot, Quinoa, White Cheddar, Sherry Vinaigrette | 12 GF/V

Caesar | Romaine, Parmesan, Crouton, Lemon-Garlic Aioli, White Anchovy | 12 GF/V

Grilled Romaine | Tomato, Hard Cooked Egg, Bacon, Bleu Cheese, Horseradish Vinaigrette | 14 GF/V

Pickled Beef | Mixed Greens, Bleu Cheese, Sugarcane Vinaigrette | 14 GF/V

PIZZAS

Barbequed Chicken | Smoked Chicken, Red Onion, Bacon, Pepper-Jack, Mozzarella, Chipotle BBQ Marinara | 17 GF/V

Mediterranean Pizza | Almond Pesto, Tomato, Banana Pepper, Greek Olives, Feta, Mozzarella, Fustini's 18yr Balsamic | 17 GF/V

Tomato Romesco | Sauce Romesco, Tomatoes, Red Onion, Chicken Breast, Mozzarella, Basil | 17 GF

Slow Roasted Smoked Pork | Pickled Red Onion, Cole Slaw, Pepper-Jack, Mozzarella, Chipotle BBQ Sauce | 17 GF/V

Smoked Brisket | House-Smoked Brisket, Pickled Red Onion, Capers, Roasted Mushrooms, Marinara, Arugula, Mozzarella Cheese | 18 GF/V

(Build your own pizza from any listed menu ingredient)

SANDWICHES

Choose: Chips | French Fries | 3 Steak Fries | 4 Sweet Potato Fries | 4

Black Bean Quesadilla | Tomato, Sweet Onion, Pepper-Jack, Provolone, Salsa Verde, Cilantro-Lime Sour Cream | 10 GF/V
Add: Smoked Chicken | 6 Pork | 6 Brisket | 9 Steak | 10

Potato Chip Crusted Whitefish | Tomato, Coleslaw, Cajun Remoulade, Sweet Hottie Pickle Chips, Sandwich Roll | 14 GF

Barrel-Back "Cuban" | Pepper-Jack, Swiss, Rosemary Ham, Smoked Pork, Cherry Pepper, Dill Pickle Chips, Dijon Aioli, Sandwich Roll | 15 GF

BBQ Pork Sliders | Cole Slaw, Pretzel Bun | 12 GF

Brisket Melt | Caramelized Onion, Rye, Swiss, Horseradish Sauce | 14 GF

Wood Fired Angus Burger | Lettuce, Tomato, Sweet Onion, Dill Pickle Chips, Sandwich Roll | 13 GF/V

(Build your own burger from any listed menu items)

PASTAS

Add: Shrimp | 12 Salmon | 14 Smoked Chicken | 6 Steak | 10

Tomato Basil | Linguine Pasta, White Wine, Butter, Pepper Flakes, Walnuts, Goat Cheese | 17 GF/V

Pappardelle Alfredo | Traditional Sauce (Heavy Cream, Egg Yolk, Parmigiano Reggiano) Chives | 14 GF/V

Rigatoni | Italian Sausage, Sautéed Mushroom, Roasted Tomato, Sauce Romesco, Parmigiano Reggiano | 17 GF/V

PRINCIPLE DISHES

Baguette, Corn Bread, Beurremont Butter Included

Wood Fire Smoked Spare Ribs | Slaw, Cheadle's Loaded Baked Beans, Chipotle BBQ | **Half Rack** | 19 **Full Rack** | 29 GF

House Smoked Brisket | Maple Bourbon Glaze, Mashed Potatoes, Cipollini Onion, Roasted Mushrooms, Green Beans | 29 GF

Wood Fired Salmon | Whole Grain Mustard, Ancient Grains, Corn Maque Choux | 33 GF

Shrimp & Grits | Cheesy McEwen & Sons Grits, Green Onion Sausage Pan Gravy, Piquillo Pepper, Garlic | 20

Ribeye Steak | Grilled Asparagus, Steak Fries, Smoked Bleu Cheese Butter | 41 GF

*This establishment uses shellfish.
Please notify your server of any
allergies or dietary restrictions.*

*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 born illness.*

BARREL BACK
restaurant

04069 M75
Wailoon Lake, MI 49796

www.barrel-back.com
231-535-6000

Assistant General Manager |
Sous Chef | Hunter Williams

Emmy Phillips

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.

Blake's Hard Cider Co. | Armada

Caramel Apple | Hard Cider | 8 (ABV 6.5%)

Notes of sharp green apple, balanced out with smooth caramel sweetness.

Bee Well Meadery | Bellaire

King's Cherry | Hard Cider | 8 (ABV 6.9%)

A balance of sweet and tart, with a prominent cherry flavor and a mellow spice. The apples and tart cherries hail locally from King's Orchard.

Keweenaw Brewing | Houghton

Red Jacket | American Amber | 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

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

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

Oddside Ales | Grand Haven

Fruitsicle | 6.50 (ABV 4.5%)

Juicy, fruity, slightly tart ale brewed with lactose. Blueberries, Raspberries and Lime added.

Saugatuck Brewing | Saugatuck

Bonfire Brown | 6.50 (ABV 5.5%)

This classic American Brown Ale is a perfect example of tradition; from its malty, rich body to the touch of light smoke in the finish.

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

Whiskey Cider |

Seagram's Whiskey, Apple Cider, Jack Fire, Lemon Juice | 12

BB Old Fashioned |

Bulliet Bourbon, Simple Syrup, Angostura Bitters, Orange & Lemon Peels | 12

Blood Orange Sage Martini |

Petoskey Stone Gin, Blood Orange Puree, Sage Simple Syrup, Lemon Juice | 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 | 11 GF

Barrel Back Lemonade | Finlandia

Grapefruit Vodka, Minute Made Lemonade, Cranberry | 9

Cran Razz Mule |

Smirnoff Raspberry Vodka, Cranberry Juice, Lime Juice, Ginger Beer | 12

Dark Horse Brewing | Marshall

Boffo Brown | 5.75 (ABV 7%)

Robust full-bodied American Brown Ale with malt, caramel, toffee, and finished with a nutty, mild earthiness.

Upper Hand Brewery | Escanaba

Deer Camp | 5.75 (ABV 4.7%)

Smooth light lager with amber color. Deer Camp is as crisp as opening day, as toasty as a warm fire.

Short's Brewing | Bellaire

Fruitasia | IPA | 6.50 (ABV 4.4%)

A hazy IPA brewed with pureed mango, tangerine, and pineapple

Grand Armory Brewing Co. | Grand

Haven

Nutter Your Business | Nitro | 6.50 (ABV 5.0%)

Smooth chocolate & Peanut butter stout, with hints of roasted flavoring on the base. Tastes like your favorite cookie!

Founders Brewing Co. | Grand Rapids

Solid Gold | 6.50 (ABV 4.4%)

A great easy drinking lager with a light hop profile and a crisp finish

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.

Griffin Claw | Birmingham

Screaming Pumpkin | 6.50 (ABV 5.0%)

An amber ale brewed with roasted pumpkin in the mash then spiced with ginger, allspice, nutmeg and cloves

Hofbräuhaus | Munich, Germany

Oktoberfest | 8 (ABV 6.3)

Supple-soft, full-bodied, palatable and with a slightly sweet finish

Blackrocks Brewery | Marquette

51K | IPA | 6.50 (ABV 7.0%)

Grapefruit, apricot, and piney hop flavors and aromas with a nice balanced yet dry finish.

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 | 2.75

BARREL | BACK restaurant

Breakfast Menu | 8:30am-11am

Healthy Start | 9

greek yogurt, granola, seasonal berries, fresh mint V

Avocado Toast | 11

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

everything bagel seasoning, radish V *add two eggs cooked to your liking | 3*

Farmer's Breakfast | 14

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

Captain Crunch French Toast | 12

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

Eggs Benedict | 13

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

Buttermilk Pancakes | 9

three fluffy cakes, butter, & maple syrup V

add blueberries | 3 chocolate chips | 3

Breakfast Quesadilla | 14

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

West Arm Omelette | 13

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

Brisket Poutine | 16

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

roma tomato, red onion, smoked jalapeños, french fries

Breakfast Sandwich | 12

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

Sides

Fruit | 5 GF/V

Greek Yogurt | 5 GF/V

Granola | 3 V

Toast | 3 *White, Wheat, Marbled Rye* GF/V

English Muffin | 4 V

Cajun Seasoned Home Fries | 3 GF/V

Plath's Bacon or Sausage Patties | 4 GF

BARREL | BACK restaurant

Happy Hour

Everyday from 4-6pm (dine-in only)

Farmers' Salad | Baby Arugula, Cucumber, Red Onion, Tomato, Shaved Radish, Dill, Citrus, Vinaigrette | 7 GF/V

Hummus & Quinoa Tabbouleh | Vegetables & Grilled Naan | 7.50 GF/V

Smoked Chicken Wings | Celery, Blue Cheese | 1.85ea
Choose: Buffalo, Chipotle BBQ, Korean Chili Glaze GF

Beer Cheese | Smoked Gouda Beer Cheese, House-Made Pretzel Bites, Chives | 6

Black Bean Nachos | Tomato, Avocado, Sweet Onion, Pepper Jack, Salsa, Cilantro-Lime Sour Cream | 8.50 GF/V
Chicken | 3 Steak | 5.50 Pork | 3 Brisket | 4.50

Jambalaya | Plath's Cajun Sausage, Smoked Pork, Cornbread Muffin, Scallions | 7 GF

BBQ Pork Sliders | Mango Slaw, Pretzel Bun | 3ea GF

Bam-Bam Shrimp | Tempura-Fried Shrimp, Sambal Aioli, Green Onions, Cilantro, Mint | 10

Loaded Mac & Cheese | Smoked Chicken, Tomatoes, Black Beans, Onions, Chipotle BBQ, Cavatappi, Chives | 10 GF

Thai Chicken Lettuce Wraps | Lime, Scallions, Cilantro, Jalapeno, Sesame Seed, Cashews | 13 GF

Beer, Wine & Liquor

PBR | 2

Labatt | 2

Bud Light | 2

Miller Light | 2

Keweenaw Widowmaker | 2

Founder's Solid Gold | 2

Saugatuck Bonfire Brown | 2

Short's Fruitasia IPA | 2

Upper Hand's Deer Camp | 2

Raywood Cabernet | 4

99 Vines Pinot Noir | 4

Frontera Chardonnay | 4

House | 5 (Does not include mixers)

Vodka, Tequila, Whiskey, Bourbon, Gin, Rum, Scotch

Please notify your server of any allergies or dietary restrictions! GF/V: This item can be prepared with alternate gluten free vegetarian products.

BARREL | BACK restaurant

Desserts |

Sourced from the finest growers and crafted with love, from scratch, in our bakeries at Barrel Back and The Walloon Lake Inn.

Brownie S'more | Toasted Marshmallow, Graham Cracker Toffee, Cinnamon Ice Cream, Fudge & Caramel Sauce | 9 GF/V

Carrot Cake | Cream Cheese Frosting, Walnuts, Candied Ginger, Caramel | 8 GF/V

Chocolate Chip Cookie Sundae | Fudge & Caramel Sauce, Vanilla Ice Cream | 8 GF/V

Crème Brulee | Pastry Chef's Choice Flavor | Caramelized Sugar, Whipped Cream | 7 GF/V

Sweet Treat | Pastry Chef's fresh from the oven creation of the day | MKT.

Please notify your server of any allergies, or dietary restrictions!

GF/V: *This item can be prepared with alternate gluten free or vegetarian products. Request gluten free, or vegetarian with your server.*

Dessert Wine |

Graham's Six Grapes Port | Full Bodied, Seductively Rich Earthy Aromas with a Dark Fruit Finish | 5

Dessert Drinks

Chocolate Martini | Vanilla Vodka, Godiva Chocolate, Bailey's Irish Cream, Heavy Cream, Chocolate Drizzled Glass | 10

Caramel Iced Coffee Martini | Gypsy Vodka, Kahlua, Half-n-Half, Coffee, Caramel Sauce, Whipped Cream | 12