

Join us for Happy Hour!
Every day from 4-6!

APPETIZERS AND SMALL PLATES

Tomato Bruschetta | Herbed Goat Cheese, Roasted Garlic, Parmesan, Basil, Fustini's 18yr Balsamic | 11 GF/V

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

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

Roasted Baby Squash | Pumpkin Seeds, Herbed Goat Cheese, Crispy Lacinato Kale, Popped Corn, Almond Pesto | 13 GF/V

Normand Flatbread | Granny Smith Apple, Caramelized Onion, Bacon, Herbed Goat Cheese, Caraway Seed, Fustini's 18yr Balsamic | 13 GF/V

Jambalaya | Pulled Pork, Andouille, Cornbread Muffin, Green Onion | 8

Black Bean Nachos | Tomato, Sweet Onion, Pepper-Jack, Provolone, Salsa, Cilantro-Lime Sour Cream, Avocado | 14 **Half Order** | 9 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, Bourbon BBQ

SOUPS

Today's Soups | 7 GF

SALADS

Add: Shrimp | 11 Salmon | 14 Smoked Chicken | 6 Steak | 9

Farmers | Baby Arugula, Cucumber, Tomato, Red Onion, Shaved Radish, Dill, Citrus Vinaigrette | 13 GV/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 | 11 GF/V

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

Pickled Beet | Mixed Greens, Spiced Pumpkin Seed Brittle, Blue Cheese, Sugarcane Vinaigrette | 14

PIZZAS

Barbequed Chicken | Smoked Chicken, Red Onion, Bacon, Pepper-Jack, Mozzarella, Chipotle BBQ Marinara | 16 GF

Mediterranean Pizza | Almond Pesto, Tomato, Banana Pepper, Greek Olives, Feta, Mozzarella, Fustini's 18yr Balsamic | 16 GF/V

Heirloom Romesco | Sauce Romesco, Tomatoes, Red Onion, Chicken Breast, Mozzarella, Basil | 16 GF

Slow Roasted Smoked Pork | Pickled Red Onion, Mango Slaw, Pepper-Jack, Mozzarella, Chipotle BBQ Sauce | 16 GF

Smoked Brisket | House-Smoked Brisket, Pickled Red Onion, Capers, Roasted Mushrooms, Taliggio Cream Sauce, Arugula, Mozzarella Cheese | 18

(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 | 9 GF/V
Add: Smoked Chicken | 6 Pork | 6 Brisket | 9 Steak | 9

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 | 14 GF

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

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

Schnitzel Sandwich | Paneed Pork Loin, Roasted Mushroom Ragout, Lemon-Garlic Aioli, Braised Red Cabbage | 16

Wood Fired Angus Burger | Lettuce, Tomato, Sweet Onion, Dill Pickle Chips, Sandwich Roll | 12 GF/V

(Build your own burger from any listed menu items)

PASTAS

Add: Shrimp | 11 Salmon | 14 Smoked Chicken | 6 Steak | 9

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 | 13 GF/V

Rigatoni | Italian Sausage, Sautéed Mushroom, Roasted Tomato, Sauce Romesco, Parmigiano Reggiano | 16 GF/V

Brisket & Taleggio Cream Cassoulet | Roasted Tomato, Pearl Onion, Arugula, Smoked Jalapeno, Orecchiette, Horseradish Breadcrumb | 22 GF

PRINCIPAL DISHES

Baguette, Corn Bread, Plugra Butter Included

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

Brisket | Maple Bourbon Glaze, Sweet Potato Hassleback, Cippolini Onion, Roasted Mushrooms, Green Beans | 28

Wood Fired Salmon | Whole Grain Mustard, Braised Black Forest Lentils, Ancient Grains, Crispy Lacinato Kale | 33

Walleye Almandine | Brown Butter, Lemon, Almonds, Green Beans, Creamer Potatoes | 39

Duck Breast | Stone-Ground Grits, Moroccan Spice, Michigan Cherry Bordelaise, Braised Red Cabbage | 30

Shrimp & Grits | Cheesy McEwen & Sons Grits, Green Onion Sausage Pan Gravy, Piquillo Pepper, Garlic | 19

Dry-Aged Ribeye Steak | Grilled Asparagus, Steak Fries, Smoked Blue Cheese Butter | 41

*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
Walloon Lake, MI 49796

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

General Manager | Laura Kowalke
Executive Chef | Scott Jensen

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 

Flannel Mouth | 8 (ABV 6.5%)
Made with an array of both late season table and dessert apples, this succulent combination gives it a sweet flavor and finishes smoothly

Short's Brewing Co. | Bellaire 

Bellaire Brown | 6.50 (ABV 7.0%)
Full- flavored with notes of sweet caramel, chocolate, and toasted malt. Balanced with a mild and earthy hop quality.

Arbor Brewing | Ann Arbor 

Arbor Classic | 5.75 (ABV 4.5%)
Brewed with Michigan crystal hops that add a light floral aroma to accompany the smooth, malty flavor and pale barley's

Greenbush Brewing Company | Sawyer 

Distorter Porter | 6.50 (ABV 7.2%)
Robustly blurring the lines between a stout and a porter.

Stella Artois | Leuven 

| 5.75 (ABV 5.0%)

Guinness Irish Stout | Dublin 

Nitro | 5.75 (ABV 4.2%)

Sam Adams | Boston, MA

Octoberfest | 6.50 (ABV 5.3%) Classic style, blends hearty malts from Germany for a smooth flavor of caramel.

Specialty Drinks

Mr. Tom Spritz |
Wise Men Gin, Aperol, Lemon Juice, Simple Syrup, Cucumber, Soda, Sprite | 11

Gypsy Dream | Petoskey Stone Gin, Maraschino Liqueur, Lime Juice, Ginger Beer | 12

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

Wise Men Mule | Wise Men Vodka, Wise Men Apple Pie Moonshine, Ginger Beer, Fresh Lime | 12

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: Barrel-Back IPA | 11 GF

Barrel Back Lemonade | Finlandia Grapefruit, Minute Made Lemonade, Cranberry | 9

Perrin Brewing | Comstock Park 

Barrel Back Reserve | 8 (ABV 6.7%)
Smooth Brown Ale Aged in Bourbon Barrels.
"Tommy's" Red Pale Ale | 5.75 (ABV 4.8%)
Smooth drinking red session pale ale infused with red wine during the brewing process

Light Lager | 5.75 (ABV 3.8%)
A perfect balance of malt and hops succinctly meld together to ensure its insatiable drinkability.

No Problems | IPA | 5.75 (ABV 4.5%)
Aromatics of fresh citrus fruits, ripened melon and distinctive floral notes. Finished with a crisp and clean fashion

Bell's Brewery | Kalamazoo 

Two Hearted | 6.50 (ABV 7%)
Big floral smell, citrus taste, and a nice mixture of pine and hop bitterness.

Official | Hazy IPA | 6.50 (ABV 6.4 %) | Double dry-hopped with complex peach, stone fruit and tropical notes, a dry finish and balanced bitterness.

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

Founders Brewery | 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

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 | 2.75