

## 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

**Smoked Whitefish Pate** | Tortilla Chips, Olive Oil, Chive | 15 GF

**Buffalo Chicken Dip** | Bleu Cheese Crumbles, Scallions, Tortilla Chips | 13 GF

**Duo of Dips** | Tortilla Chips, Hummus, Roasted Serrano Cheese Spread, Red & Green Peppers, Cucumber | 15 GF/V

**Jambalaya** | Pulled Pork, Andouille, Cornbread Muffin, Green Onion | 11 GF

**Black Bean Nachos** | Tomato, Sweet Onion, Pepper-Jack, Provolone, 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, Lemon-Garlic Aioli, White Anchovy | 14 GF/V

**West Arm** | Romaine, 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

## PRINCIPLE DISHES

**Wood Fire Smoked Spare Ribs** | Slaw, Cheadle's Loaded Baked Beans, Chipotle BBQ | **Half Rack** | 26 **Full Rack** | 38 GF

**House Smoked Brisket** | Traverse City Hot Sauce Co. Honey, Mashed Potatoes, Baked Beans, Broccoli | 36 GF

**Pan Seared Salmon** | Roasted Yukon Gold Potatoes, Green Beans, Cajun Citrus Butter | 36 GF

**Shrimp & Grits** | Cheesy Grits, Green Onion Sausage Pan Gravy, Piquillo Pepper, Garlic | 27

**10oz. Hanger Steak** | Truffle Fries, Asparagus, Balsamic Truffle Aioli | 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 | 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, Onion, Bacon, White Cheddar, Lemon Garlic Aioli | 16 GF

**Steak Sandwich** | Sirloin Steak, Cherry Peppers, Provolone, Sriracha Aioli, Naan Bread | 18 GF

## PIZZAS

**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

**Slow Roasted Smoked Pork** | Pickled Red Onion, Cole Slaw, Pepper-Jack, Mozzarella, Chipotle BBQ Sauce | 18 GF

*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.

**Oberon** | Wheat Ale | 6.50 (ABV 5.8%)

The sweet taste of summer! Citrus, wheat and a touch of hops

## Starcut Ciders | Bellaire

**Pulsar** | Hard Cider | 8 (ABV 6.4%)

A dry cider made with Michigan apples and Pinot Noir yeast.

A tangy blend of apple sweetness with a slight tartness before finishing crisp, clean, and dry.

## 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

**Hendrick's Strawberry Jive** | Hendricks

Gin, Muddled Mint, Basil & Strawberries,

Lemon Juice, Orange Juice, Simple Syrup | 12

**Lavender Martini** | Lavender Hill Farm

Infused Simple Syrup, Absolut Citron,

Lemon Juice | 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

**Charley's Porch** | Tanqueray Rangpur,

Aperol, Pineapple Juice, Lime Juice, Simple

Syrup | 12

**Barrel Back Lemonade** | Finlandia

Grapefruit, Minute Made Lemonade,

Cranberry | 11

**Blueberry Mojito** | Wisemen Rum,

Blueberry Simple Syrup, Lime, Mint, Soda |

12

## 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

**KBS** | Stout | 8 (ABV 12%)

KBS is a big imperial stout brewed with a massive amount of coffee and chocolate and then bourbon barrel-aged to perfection.

Incredibly silky and full-bodied with notes of vanilla, cocoa, roasted coffee, and charred oak.

## 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.

## 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.

## Perrin Brewing | Comstock Park

**Grapefruit IPA** | 6.50 (ABV 5.0%)

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

**Summer Ale** | 6.50 (ABV 5.8%)

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

## Samuel Adam's

**Winter Lager** | 6.50 (ABV 5.6%)

Spiced with cinnamon, ginger and orange peel for a deep flavor and malty finish.

## 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

Beer & Specialty Drink Menu

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# 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 | 4*

*chocolate chips | 4*

### 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