

APPETIZERS AND SMALL PLATES

Tomato Bruschetta | Asiago Cheese, Roasted Garlic, Parmesan, Basil, Fustini’s 18yr Balsamic | 14 GF/V

PEI Mussels | Roasted Tomatoes, White Wine, Butter, Green Onion, Garlic, Crostini | 21

Spinach Artichoke Dip | Smoked Gouda, Baby Spinach, Artichokes, Cream Cheese, Parmesan | 14

Shrimp Cocktail | House Made Cocktail Sauce, Lemon Wedges | 18

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

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

Watermelon | Watermelon, Spring Mix, Strawberries, Blueberries, Goat Cheese, Fustini’s 18yr Balsamic | 18 GF/V

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

Half Chicken | Mashed Potatoes, Asparagus, Fustini’s 18yr Balsamic | 29 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 | 23

10oz. Hanger Steak | Truffle Fries, Asparagus, Balsamic Truffle Aioli | 45 GF

Pork Tenderloin | Mashed Potatoes, Baked Beans, Asparagus, Bacon Jam | 32 GF

Rainbow Trout | Charred Tomato Vinaigrette, Roasted Yukon Gold Potatoes, Asparagus | 35 GF

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

Shrimp Po’ Boy | Pickled Red Onion, Lettuce, Tomato, Cajun Aioli, Ciabatta Bun | 18

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

Brisket Cheesesteak Wrap | Roasted Serrano Cheese Spread, Onions, Cherry Peppers, Lettuce | 17

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

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

Buffalo Chicken | Buffalo Chicken Dip, Mozzarella, Bleu Cheese, Bacon, Ranch | 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 | 9

Negroni | Tanqueray Sevilla Orange, Antica Vermouth, Campari, Orange Twist | 14

Abita Brewing Co | Covington, LA

Turbo Dog | 6.50 (ABV 5.6%)

A dark brown ale brewed with pale, caramel, and chocolate malts and Willamette hops. This combination gives it a rich body and color and a sweet chocolate, toffee-like flavor

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.

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

Barrel Back Reserve | 8 (ABV 6.8%)

Barrel-aged imperial brown ale is aged in bourbon barrels. This ale has a malt forward front, a creamy chocolate middle and finished with smooth high end whiskey notes

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%)

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 | 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 <i>White, Wheat, Marbled Rye</i> GF/V	English Muffin 4 V	
Plath's Bacon or Sausage Patties 5 GF		