

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

## APPETIZERS AND SMALL PLATES

**Tomato Bruschetta** | Asiago 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

**Beer Battered Whitefish** | Tomato, Coleslaw, Lemon-Garlic Aioli, 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

## Hemingway Inspiration of the Month

**Crab Cake Sandwich** | Sweet Onion, Sweet Hottie Pickle Chips, Dijon Aioli, Bacon, Fried Egg | 16

*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

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Wailoon Lake, MI 49796

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

Assistant General Manager | Emmy Phillips  
Sous Chef | Hunter Williams

## 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.

## JK's Farmhouse Ciders | Flushing

**Traverse City Cherry** | Hard Cider | 8 (ABV 4.5%)

Rose colored with a tart finish. Medium sweet with prominent apple and gentle carbonation.

## Starcut Ciders | Bellaire

**Oktorock** | Hard Cider | 8 (ABV 4.9%)

Light, refreshing Hard Cider made with Michigan apples. A perfect balance of sweet and bright apple flavors that blend to mimic the experience of biting into a fresh picked apple on a crisp fall day

## 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.

## North Peak Brewing Co | Traverse City

**Archangel** | Wheat | 6.50 (ABV 5.0%)

American wheat beer brewed with Michigan cherries. Subtly hopped with Perle and Vanguard hops, making it a refreshing, clean, and crisp finish.

## 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

### **Hot Whiskey Cider |**

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

### **Hot Buttered Rum |**

Captain Morgan, Apple Cider, Butter Mix (vanilla ice cream, cinnamon, maple syrup, brown sugar, butter, vanilla) | 13

### **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

### **Angel's Hot Chocolate |**

Vanilla Vodka, Rum Chata, Amaretto, Hot Chocolate | 12

### **Cran Razz Mule |**

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

## Rockford Brewing Co | Rockford

**Rogue River Brown Ale** | 6.5 (ABV 6.5%)

A well balanced, malt forward nutty brown ale! Munich, biscuit, chocolate and caramel malts are used to create a warm intricacy.

## Arbor Brewery | Ypsilanti

**Euchre Pils** | 5.75 (ABV 5.5%)

Refreshing and easy drinking German style pilsner

## 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.

## Perrin Brewing | Comstock Park

**Perrin Black** | 6.50 (ABV 5.8%)

A light full-bodied crisp yet flavorful dark ale with hints semi-sweet chocolate and subtle hints fresh coffee.

**Blonde Porter** | 6.50 (ABV 5.8)

Oats and wheat are used to build a full creamy body aged with coffee and chocolate for a rich roasted aroma and robust 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.

## Arcadia Brewing Co | Kalamazoo

**Whitsun Ale** | Wheat | 5.75 (ABV 6.0%)

Wheat enhances the mouthfeel of the beer and produces pleasant bread-like notes while Michigan honey provides a caramelized sweetness in the flavor profile.

## 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

## Hemingway Inspirations

### **Hot Rum Punch |**

Meyer's Jamaican Rum, Courvoisier, Brown Sugar and Clove Syrup, Hot Water, and Lemon Juice | 13

**BARREL BACK**  
restaurant

Beer & Specialty Drink Menu

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# 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 Steak Fries | 3 GF/V

Plath's Bacon or Sausage Patties | 4 GF