

**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

**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

*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 | 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.

## Blake's Hard Cider Co. | Armada

**El Chavo** | Hard Cider | 8 (ABV 6.5%)

Sweet, heated blend of habanero pepper, mango and our famous Blake's apples

## 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

**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.

## Revolution Brewing | Chicago

**Freedom of Speech** | Sour | 6.50 (ABV 5.5%)

Clean tartness balanced out by an assembly of ripe peach flavor

## 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

## 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.

## 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.

## Pigeon Hill Brewing Co. | Muskegon

**Oatmeal Creme Pie** | 6.50 (ABV 6%)

Through the use of oats, marshmallow stuff, and other highly secret ingredients, OCP was born. Tasting notes: Seriously, it tastes just like an oatmeal crème pie.

## 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

## 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 | 2.75

**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 steak 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

# BARREL | BACK restaurant

## Happy Hour

*Every day 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, Orecchiette, 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  
Arcadia Whitsun Ale | 2  
51K 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

**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 |