

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: Smoked Chicken | 6 Steak | 10 Shrimp | 12 Salmon | 14

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 Beet | 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 | Romesco Sauce, 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)

Hemingway Inspiration of the Month

Sausage Platter with Mustard Sauce | Roasted Garlic & Gruyere Sausage, Spinach & Feta Sausage, Crostini’s, Mike’s Mustard Sauce | 15

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 Slices, Sandwich Roll | 14 GF

Barrel-Back “Cuban” | Pepper-Jack, Swiss, Rosemary Ham, Smoked Pork, Cherry Pepper, Dill Pickle Slices, Dijon Aioli, Sandwich Roll | 15 GF

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

Brisket Melt | Caramelized Onion, Rye, Horseradish Havarti Cheese, Horseradish Sauce | 14 GF

Wood Fired Angus Burger | Lettuce, Tomato, Sweet Onion, Dill Pickle Slices, Sandwich Roll | 13 GF/V

(Build your own burger from any listed menu items)

PASTAS

Add: Smoked Chicken | 6 Steak | 10 Shrimp | 12 Salmon | 14

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 Chicken Breast | Mashed Potatoes, Green Beans, Asiago Cream Sauce | 23 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 borne illness.

BARREL BACK restaurant

04069 M75
Walloon 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.
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.

1911 Cider House | Lafayette, NY

Black Cherry | Hard Cider | 8 (ABV 6.9%)
Light up the night with the electrifyingly crisp and slightly tart flavor of this cider.

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.

Open Gate Brewery | Baltimore, MD

Guinness Bulleit BBA Stock Ale | 8 (ABV 10%) American Strong Ale. A blend of Bulleit Bourbon barrel-aged Barleywine and Imperial Stout.

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

Mack-mosa |
Mackinaw Trail Winery inspired Oaked Red Wine Simple Syrup, M. Lawrence “Sex” Rose, Grand Marnier, Orange Zest Twist | 12

Barrel Back Sour |
Buffalo Trace Bourbon, Cointreau, Lemon Juice, Simple, Red Wine Float | 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

Sweet & Salty |
Foggy Mountains's Peanut Butter Whiskey, Godiva, Cream, Semi-Salted Rim | 10

Wisemen Fizz |
Wisemen Gin, St. Germaine, Lime Juice, Ginger Beer, Mint Garnish | 12

Hemingway Inspirations

An Ernest Sangria | Pinot Noir, Cointreau, Brandy, Simple Syrup, Cinnamon, Orange, Apple | 11

Rockford Brewing Co | Rockford

Mocha Brown Ale | 6.5 (ABV 4.5%)
An English brown ale brewed with a blend of roasted Sumatra and Indian Malabar beans.

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.

Grand Armory Brewing | 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.

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.

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.

Samuel Adam's

Winter Lager | 6.50 (ABV 5.6%)
Spiced with cinnamon, ginger and orange peel for a deep flavor and malty finish.

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