

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

Potato Chip Crusted Whitefish | Tomato, Coleslaw, Cajun Remoulade, 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, Plugra 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
Walloon Lake, MI 49796

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

General Manager | Sean Dempsey
Executive Chef | Scott Jensen

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

Triple Jam | Hard Cider | 8 (ABV 6.5%)

Perfect balance of ripe sweetness with bold fruit aromatics. Bursting with strawberries, blackberries, and raspberries.

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

Red Jacket | American Amber | 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

Widow Maker | Black Ale | 5.75 (ABV 5.1%)

Clean, smooth, light bodied ale. Easy on the hops and on the palate

Cheboygan Brewing | Cheboygan

Blood Orange Honey | 6.50 (ABV 5.7%)

An American-style wheat beer, fresh local wildflower honey with blood orange zest and puree

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 | Absolut Citron,

Lavender Simple Syrup, Lemon Juice | 12

Blood Orange Sage Martini |

Petoskey Stone Gin, Blood Orange Puree, Sage Simple Syrup, Lemon Juice | 14

Caribbean Mimosa |

Malibu Rum, Champagne, Orange Juice | 10

Black Water Bloody Mary |

Jalapeno & 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

Perrin Brewing | Comstock Park

Barrel Back Reserve | 8 (ABV 6.7%)

Smooth Brown Ale Aged in Bourbon Barrels.

Grapefruit IPA | 6.50 (ABV 5%)

Aromas of citrus & tropical fruits, a delicate grapefruit tartness and a sweet malty backbone ending in a clean finish.

Bell's Brewery | Kalamazoo

Oberon | Wheat Ale | 6.50 (ABV 5.8 %)

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

Dark Horse Brewing | Marshall

Boffo Brown | 5.75 (ABV 7%)

Robust full bodied American Brown Ale with malt, caramel, toffee, and finished with a nutty, mild earthiness.

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.

Truly | Boston Beer Co.

Wildberry | Hard Seltzer | 6.50 (ABV 5%)

Naturally sweet flavors of juicy California strawberries, raspberries & Marion blackberries.

Short's Brewing | Bellaire

Local's Light | American Lager | 5.75 (5.2% ABV)

Crafted by Joe Short in 2004 to be "beer in its simplest form".

Soft Parade Shandy | 5.75 (ABV 4.2%)

Fruit Rye Ale brewed with blueberries, blackberries, raspberries, strawberries and lemonade.

Fruitasia | Hazy IPA | 6.50 (4.4% ABV)

Brewed with pureed mango, tangerine, and pineapple. Fruit forward, low bitterness, making it a perfect summer sipper

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

Blue Moon | 4.5

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

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