

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

APPETIZERS

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

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

Pretzels & Beer Cheese | Smoked Gouda Beer Cheese, 4 House Made Pretzels | 8

SOUP

Today's Soup | 5 GF

SALADS

Add: Brisket | 9 Pork | 6 Smoked Chicken | 6

Caesar | Romaine, Parmesan, Crouton, Lemon-Garlic Aioli, White Anchovy | 12 GF/V

Mixed Greens Salad | Mixed Greens, Tomato, Onion, Cucumber, Radish | 10 GF/V

PIZZAS

Barbequed Chicken | Smoked Chicken, Red Onion, Bacon, Pepper-Jack, Mozzarella, Chipotle BBQ Marinara | 17 GF/V

Pepperoni | Pepperoni, Marinara, Mozzarella | 13 GF

Cheese | Marinara, Mozzarella | 11 GF

(Build your own pizza from any listed menu ingredient)

SIGNATURES

Choose: Chips | French Fries | 3 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

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)

Smoked Chicken Sandwich | Asiago Cream Sauce, Lettuce, Tomato, Onion, Bacon, Sandwich Roll | 14

Pappardelle Alfredo | Traditional Sauce (Heavy Cream, Egg Yolk, Parmigiano Reggiano) Chives | 14 GF/V

Add: Smoked Chicken | 6 Pork | 6 Brisket | 9

House Smoked Brisket | Maple Bourbon Glaze, Mashed Potatoes, Cipollini Onion, Roasted Mushrooms, Green Beans | 29 GF

Smoked Chicken Breast | Mashed Potatoes, Green Beans, Asiago Cream Sauce | 23 GF

DESSERT

Carrot Cake | Cream Cheese Frosting, Walnuts, Candied Ginger, Caramel | 8 GF/V

*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

Apple Lantern | Hard Cider | 8 (ABV 6.5%)

Experience the warming flavor of our handpicked apples balanced with the oven roasted richness of pumpkin.

Refreshingly crisp & perfectly spiced

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.

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.

Upper Hand Brewery | Escanaba

UPA | 5.75 (ABV 5.5%)

This pale ale has an excellent flavor and crisp, moderately bitter finish. Dry-hopped Amarillo and Mosaic hops impart a punchy, tropical aroma and staunchly bitter flavor.

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.

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.

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 cr me pie.

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

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Beer & Specialty Drink Menu

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