



APPETIZERS AND SMALL PLATES

Tomato Bruschetta | Herbed Goat Cheese, Roasted Garlic, Parmesan, Basil, Fustini's 18yr Balsamic | 11 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

Roasted Baby Squash | Pumpkin Seeds, Herbed Goat Cheese, Crispy Lacinato Kale, Popped Corn, Almond Pesto | 13 GF/V

Normand Flatbread | Granny Smith Apple, Caramelized Onion, Bacon, Herbed Goat Cheese, Caraway Seed, Fustini's 18yr Balsamic | 13 GF/V

Jambalaya | Pulled Pork, Andouille, Cornbread Muffin, Green Onion | 8 GF

Black Bean Nachos | Tomato, Sweet Onion, Pepper-Jack, Provolone, Salsa, Cilantro-Lime Sour Cream, Avocado | 14 **Half Order** | 9 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, Bourbon BBQ


SOUPS

Today's Soups | 5 GF

SALADS

Add: Shrimp | 11 Salmon | 14 Smoked Chicken | 6 Steak | 9

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 | 11 GF/V

Grilled Romaine | Tomato, Hard Cooked Egg, Bacon, Bleu Cheese, Horseradish Vinaigrette | 14 GF/V

Pickled Beet | Mixed Greens, Spiced Pumpkin Seed Brittle, Bleu Cheese, Sugarcane Vinaigrette | 14 GF/V

PIZZAS

Barbequed Chicken | Smoked Chicken, Red Onion, Bacon, Pepper-Jack, Mozzarella, Chipotle BBQ Marinara | 16 GF/V

Mediterranean Pizza | Almond Pesto, Tomato, Banana Pepper, Greek Olives, Feta, Mozzarella, Fustini's 18yr Balsamic | 16 GF/V

Heirloom Romesco | Sauce Romesco, Tomatoes, Red Onion, Chicken Breast, Mozzarella, Basil | 16 GF

Slow Roasted Smoked Pork | Pickled Red Onion, Mango Slaw, Pepper-Jack, Mozzarella, Chipotle BBQ Sauce | 16 GF/V

Smoked Brisket | House-Smoked Brisket, Pickled Red Onion, Capers, Roasted Mushrooms, Taleggio Cream Sauce, 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 | 9 GF/V
Add: Smoked Chicken | 6 Pork | 6 Brisket | 9 Steak | 9

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 | 14 GF

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

Brisket Melt | Caramelized Onion, Rye, Swiss, Horseradish Sauce | 14 GF

Schnitzel Sandwich | Paneed Pork Loin, Roasted Mushroom Ragout, Lemon-Garlic Aioli, Braised Red Cabbage | 16

Wood Fired Angus Burger | Lettuce, Tomato, Sweet Onion, Dill Pickle Chips, Sandwich Roll | 12 GF/V

(Build your own burger from any listed menu items)

PASTAS

Add: Shrimp | 11 Salmon | 14 Smoked Chicken | 6 Steak | 9

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 | 13 GF/V

Rigatoni | Italian Sausage, Sautéed Mushroom, Roasted Tomato, Sauce Romesco, Parmigiano Reggiano | 16 GF/V

Brisket & Taleggio Cream Cassoulet | Roasted Tomato, Pearl Onion, Arugula, Smoked Jalapeno, Orecchiette, Horseradish Breadcrumbs | 22 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, Sweet Potato Hasselback, Cipollini Onion, Roasted Mushrooms, Green Beans | 28 GF

Wood Fired Salmon | Whole Grain Mustard, Braised Black Forest Lentils, Ancient Grains, Crispy Lacinato Kale | 33 GF

Walleye Almondine | Brown Butter, Lemon, Almonds, Green Beans, Creamer Potatoes | 39 GF

Duck Breast | Stone-Ground Grits, Moroccan Spice, Michigan Cherry Bordelaise, Braised Red Cabbage | 30

Shrimp & Grits | Cheesy McEwen & Sons Grits, Green Onion Sausage Pan Gravy, Piquillo Pepper, Garlic | 19

Dry-Aged 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

El Chavo | Mango & Habanero Cider | 8 (ABV 6.5%)

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

Vander Mill | Grand Rapids

Totally Roasted | Hard Cider | 8 (ABV 6.8%)

The medley of cinnamon, pecan, and vanilla will dance on your palate.

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.

Sagatuck Brewing Company |

Sagatuck

Peanut Butter Porter | 6.50 (ABV 5.7%)

A classic porter rich with delicious harmony of peanut butter.

New Holland Brewing | Holland

Full Circle | 5.75 (ABV 4.9%)

Delicate in flavor, light and refreshing. Just a hint of hops in the taste.

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

Rosemary & Honey Old Fashioned |

Maker's Mark, Honey, Rosemary
Simple Syrup, Orange Twist,
Rosemary Sprig | 15

Café Noir Martini | Wise Men

Vodka, Kahlua, Coffee, Chocolate
& Caramel Drizzle | 11

Blood Orange Sage Martini |

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

The Jean Harlow | Wise Men Rum,

Antica Formula Sweet Vermouth,
Angostura Bitters, Lemon Twist | 12

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, Minute Made
Lemonade, Cranberry | 9

Perrin Brewing | Comstock Park

Barrel Back Reserve | 8 (ABV 6.7%)

Smooth Brown Ale Aged in Bourbon Barrels.

“Tommy's” Red Pale Ale | 5.75 (ABV 4.8%)

Smooth drinking red session pale ale infused with red wine during the brewing process

No Problems | 5.75 (ABV 4.5%) | Session IPA

Aromatics of fresh citrus fruits, ripened melon and a distinctive floral bouquet. Hop bitterness lies light, finishes in a crisp 'n' clean fashion.

Bell's Brewery | Kalamazoo

Hopslam | 11 (ABV 10%)

Speaks for itself.

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

Founders Brewery | Grand Rapids

Oatmeal Stout | 8 (ABV 4.5%)

Brewed with flaked oats, chocolate malt, roasted barley and a healthy helping of nugget hops for a smooth and creamy mouthfeel

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.

Atwater Brewing Co. | Detroit

Decedent Dark Chocolate Ale | 6.50 (ABV 5.0%)

Nutty profile with a round mouth feel, consisting of three blended chocolates.

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.

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

Blood Orange Honey | 8

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 | 2.75

BARREL BACK restaurant

Beer & Specialty Drink Menu


Like us on Facebook and Instagram

BARREL | BACK restaurant

Available 8:30AM-11:00AM

Barrel Back Breakfast Sandwich | 9 Two Eggs OH,
Bacon, American Cheese, Served on an English Muffin


Farmers Breakfast | 14 Two Eggs Any Style, Cajun
Seasoned Home Fries Choice of Toast, Choice of
Bacon or Sausage | GF

Buttermilk Pancakes | 9 Butter, Michigan  maple
syrup | Add: Blueberries | 4 Chocolate | 4 | V

Build Your Own Omelette | 7 Choice of any item in
house, Choice of Toast (All Items added will be an
additional charge of 1.00) | GF/V

Eggs Benedict | 13 English Muffin, Rosemary Ham,
Poached Eggs, Hollandaise | GF

Brisket & Potato Hash | 13 Onion, Peppers, Potatoes,
Poached Eggs, Hollandaise, Toast | GF

French Toast | 9 Cinnamon and Sugar. Served with 
Maple Syrup

Sides

Fruit | 5 GF/V

Toast | White, Wheat, or Rye | 3 GF/V

English Muffin | 4 V

Cajun Seasoned Home Fries | 3 V

Michigan  Bacon or Sausage | 4 GF

Happy Hour

Please notify your server of any allergies or dietary restrictions! GF/V: This item can be prepared with alternate gluten free vegetarian products. Request gluten free or vegetarian with your server.

Farmers' Salad | Baby Arugula, Cucumber, Red Onion, Tomato, Shaved Radish, Dill, Citrus, Vinaigrette | 7

Crispy Fried Brussels Sprouts | Honey-Espelette Vinaigrette, Pickled Feta Cheese, Granny Smith Apples, Toasted Almonds, Chives | 12

Hummus & Quinoa Tabbouleh | Vegetables & Grilled Naan | 6.50

Smoked Chicken Wings | Celery, Blue Cheese | 1.85
Choose: Buffalo, Chipotle BBQ, Bourbon BBQ

BBQ Pork Mac n' Cheese | House-Smoked Pork Butt, Smoked Jalapenos, Sambal Aioli, Orecchiette, White Cheddar Cheese Sauce, Horseradish Breadcrumb | 12

Buffalo Chicken Dip | Blue Cheese Crumbles, Scallions, Tortilla Chips | 8

Black Bean Nachos | Tomato, Avocado, Sweet Onion, Pepperjack, Salsa, Cilantro-Lime Sour Cream | 7.50

Jambalaya | Plath's Cajun Sausage, Smoked Pork, Cornbread Muffin, Scallions | 7

BBQ Pork Sliders | Mango Slaw, Pretzel Bun | 3

Bam-Bam Shrimp | Tempura-Fried Shrimp, Sambal Aioli, Green Onions, Cilantro, Mint | 13

Beer, Wine & Liquor

PBR | 2

Labatt | 2

Bud Light | 2

Miller Light | 2

Keweenaw Widowmaker | 2

Keweenaw Redjacket | 2

Tommy's Red Pale Ale | 2

Short's Local's Light | 2

Perrin No Problem IPA | 2

Dark Horse Boffo Brown | 2

Callaway Cabernet | 4

99 Vines Pinot Noir | 4

Frontera Chardonnay | 4

House | 5 (Does not include mixers)

Vodka, Tequila, Whiskey, Bourbon, Gin, Rum, Scotch