

STARTERS

TOMATO BRUSCHETTA

Garlic & Herb Spread, Roasted Garlic, Parmesan, Basil, Balsamic Reduction | 16 GF/V

HUMMUS

Quinoa, Broccoli, Celery, Peppers, Cucumbers, Naan Bread | 15 GF/V

CHIPS & SALSA

Grinder Salsa, Verde Salsa, Guacamole, Tortilla Chips | 9 GF/V

BUFFALO CHICKEN DIP

Bleu Cheese Crumbles, Scallions, Tortilla Chips | 15 GF

NACHOS

Black Bean, Tomato, Sweet Onion, Pepper-Jack, Provolone, Salsa, Cilantro-Lime Sour Cream, Guacamole | 13/19 GF/V

ADD: CHICKEN 9 PORK 10 BRISKET 12

SMOKED CHICKEN WINGS

Celery & Bleu Cheese Buffalo or BBQ | 19/33

JAMBALAYA

Andouille Sausage, Pulled Pork, Rice, Scallions, Corn Bread Muffin | 14 GF

HOUSE MADE SOUP

Rotating Daily Cup | 5 Bowl | 10

SALADS

ADD: SMOKED CHICKEN | 9 STEAK | 12 SHRIMP | 15 SALMON | 17

CHOPPED

Romaine, Broccoli, Granny Smith Apple, Radish, Cucumber, Carrot, Quinoa, White Cheddar, Sherry Vinaigrette | 17 GF/V

WEST ARM

Garden Greens, Tomato, Apple, Avocado, Bleu Cheese, Bacon, Sugarcane Vinaigrette | 17 GF/V

GRILLED ROMAINE

Tomato, Hard-Boiled Egg, Bleu Cheese Crumbles, Bacon, Horseradish Vinaigrette | 17 GF/V

SUMMER TIME

Mixed Greens, Mandarin Orange, Dried Cranberry, Granny Smith Apple, Walnut, Almond, Goat Cheese, Sugarcane Vinaigrette | 17 GF/V

SANDWICHES

SERVED WITH CHIPS

UPGRADE: FRENCH FRIES | 5 SWEET POTATO FRIES | 6 CAJUN STEAK FRIES | 6

BEER BATTERED WHITEFISH

Tomato, Slaw, Sweet Hottie Pickle Lemon-Garlic Aioli, Brioche Bun | 17 GF

WOOD FIRED ANGUS BURGER

Lettuce, Tomato, Onion, Dill Pickle, Brioche Bun | 15 GF/V

BBQ PORK SLIDERS

Coleslaw, Pretzel Buns (3) | 16 GF

BRISKET MELT

House Smoked Brisket, Swiss, Caramelized Onion, Horseradish Sauce, Rye | 17 GF

CUBAN

Cherry Pepper, Dill Pickle, Swiss, Pepper-Jack, Ham, Smoked Pork, Honey Mustard, Brioche Bun | 18 GF

WOOD FIRED PIZZAS

BBQ CHICKEN

Smoked Chicken, Bacon, Red Onion, Pepper-Jack, Mozzarella, Chipotle BBQ Marinara | 18 GF

MEDITERRANEAN

Tomato, Banana Pepper, Greek Olives, Feta, Mozzarella, Almond Pesto, Balsamic Reduction | 18 GF/V

MARGHERITA

Roasted Tomato, Basil, Marinara, Fresh Mozzarella, Balsamic Reduction | 18 GF/V

RYKER'S ISLAND

Pepperoni, Red Onion, Pickled Jalapeño, Pineapple, Coconut Cream Sauce, Mozzarella, Pepper-Jack, Sweet & Spicy Coconut Glaze | 19 GF/V

PASTAS

ALFREDO

Fettuccine, Traditional Sauce (Heavy Cream, Egg Yolk, Shaved Parmesan) Scallion | 18 GF/V

RIGATONI

Almond Pesto Cream Sauce, Roasted Tomato, Pepper Flakes, Shaved Parmesan, Scallion | 18 GF/V

ANGEL HAIR

White Wine, Butter, Tomato, Basil, Pepper Flakes, Walnut, Goat Cheese | 18 GF/V

ADD

SMOKED CHICKEN | 9 STEAK | 12 BRISKET | 12 SHRIMP | 15 SALMON | 17

ENTRÉES

SHRIMP & GRITS

Blackened, Smoked Andouille Sausage, Piquillo Pepper Gravy, Cheesy Grits, Scallion | 29

SALMON

Pan Seared, Whole Grain Wild Rice, Cajun Sweet Corn, Asparagus, Cajun Butter | 39 GF

NEW YORK STRIP

14 oz Wood Fired Angus Beef, Garlic Herb Butter, Cajun Steak Fries, Asparagus | 40 GF

BRISKET

House Smoked, Maple Bourbon Glaze, Parmesan Brussel Sprouts, Garlic Mashed Potatoes | 40 GF

SIDES

ASPARAGUS | 7

BROCCOLI | 7

PARMESAN BRUSSEL SPROUTS | 8

FRENCH FRIES | 6

SWEET POTATO FRIES | 7

CAJUN STEAK FRIES | 7

GARLIC MASHED POTATOES | 6

COLESLAW | 5

SMALL SPECIALTY SALAD | 9

SMALL MIXED GREENS OR CAESAR | 8

PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS

THIS ESTABLISHMENT USES SHELLFISH. 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 BOURNE ILLNESS

*GF/V ITEMS CAN BE PREPARED GLUTEN FREE OR VEGETARIAN

CRAFTY DRAFTY

PETOSKEY BREWING | PETOSKEY

BARREL BACK IPA | ABV 3.3% | 7

Easy drinking session IPA made for yours truly

MICHIGAN CHERRY HARD SELTZER | ABV 5% | 7

Locally made low calorie seltzer for Everyday easy drinking

STARCUT CIDERS | BELLAIRE

PULSAR | ABV 6.4% | 8

Michigan made cider perfect for the fall season

KEWEEENAW BREWING | HOUGHTON

WIDOW MAKER | ABV 5.1% | 7

State wide fan favorite dark beer that drinks light and easy

RED JACKET | ABV 5.2% | 7

Amber ale that hits the pallet in all the right spots with a shoutout to northern michigan history

NEW HOLLAND BREWING CO | HOLLAND

THE POET | ABV 5.8% | 7

This stout is sheer beer poetry. Experience the creamy & malty character of this rich roasted oatmeal stout

UPPER HAND BREWERY | ESCANABA

UPA | ABV 5.5% | 7

Above the bridge, under the bride, everyone loves this bitter yet bright flavored pale ale

AUSTIN BROTHERS | ALPENA

WOODY WHEAT | ABV 5.2% | 7

Northern Michigan ale with glorious notes of orange and hints of vanilla.

M LAWRENCE | LEELANAU

SPARKLING "SEX" ROSE | 13

IMPORTS ON TAP

GUINNESS (4.2%) | DUBLIN | 6

STELLA ARTOIS (5%) | LEUVEN | 6

MODELO (5.4%) | MEXICO | 6

CRAFTY COCKTAILS

GRAPEFRUIT HIBISCUS MARGARITA

21 Seeds Grapefruit & Hibiscus Tequila, Triple Sec, Lime Juice, Cranberry Juice, Sour Mix | 13

HENDRICK'S STRAWBERRY JIVE

Hendrick's Gin, Muddled Mint, Basil & Strawberry, Orange Juice, Lemon Juice, Simple Syrup | 14

LAVENDER MARTINI

Absolut Citron, Lavender Hill Farms Infused Simple Syrup, Lemon Juice | 15

BRIGHT & SUNNY MULE

Malibu Rum, Pineapple Juice Lime Juice, Ginger Beer | 13

BARREL BACK LEMONADE

Finlandia Grapefruit Vodka, Lemonade, Splash Cranberry | 11

BLACK WATER BLOODY

Jalapeno & Peppercorn Infused Vodka, Celery, Pickle, Bleu Cheese Olive, Spiced Rim, served with a side car of PBR | 13

SHORT'S BREWING | BELLAIRE

LOCAL'S LIGHT | ABV 5.2% | 7

Locally made light beer anyone can enjoy any time of day or any occasion.

PERRIN BREWING | COMSTOCK PARK

TOMMY'S SUMMER ALE | ABV 5.8% | 7

Clean, Crispy, refreshing

GRAPEFRUIT IPA | ABV 5% | 7

Aromatic finesse with an out standing grapefruit profile and just the right hops.

SAUGATUCK BREWING | DOUGLAS

PEANUT BUTTER PORTER | ABV 5.7% | 7

Bold. Creamy. A classic Porter rich with the delicious harmony of peanut butter.

BELLS BREWERY | KALAMAZOO

TWO HEARTED | ABV 7.0% | 7

Big hops and big flavor for the IPA lover

OBERON | ABV 5.8% | 7

Citrusy, easy drinking & refreshing.

FOUNDER'S BREWERY | GRAND RAPIDS

CBS | ABV 11.3% | 10

Notes of Maple syrup, Coffee, and Chocolate melded together to bring that flavor perfect for the cold months.

CHEBOYGAN BREWING | CHEBOYGAN

BLOOD ORANGE HONEY | ABV 6.2% | 7

Wheat ale with a sweet honey flavor that doesn't lack on the blood orange. Sweet, yet brings the tart.

DOMESTICS ON TAP

PBR (5%) | 2

BUD LIGHT (4%) | 4

LABATT (5%) | 4

MILLER (4.2%) | 4

BOTTLED BEER

RED BRIDGE (GLUTEN FREE) | 4.5

BUDWEISER | 4

COORS LIGHT | 4

CORONA | 5

HEINEKEN | 5

MICHELOB ULTRA | 4

LABATT LIGHT | 4

HIGH NOON (ASSORTED FLAVORS) | 5

HEINEKEN 0 (N/A) | 5

SOFT DRINKS

COKE PRODUCTS | 3

LEMONADE | 3

ICED TEA | 3

IRON HORSE ROOT BEER | 5 (NO REFILLS)

RED BULL (ASSORTED FLAVORS

AVAILABLE) | 4

PELLEGRINO MINERAL WATER (NO

REFILLS) | 3.5

JUICES-

CRANBERRY, GRAPEFRUIT, PINEAPPLE, OJ,

V-8, (NO REFILLS) | 3.5

COFFEE, DECAF AVAILABLE) | 2.75

ASSORTED HOT TEA | 2.75

BARREL BACK
restaurant

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