

BARREL | BACK restaurant

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.

Smoked Chicken Wings | Celery, Bleu Cheese | 2.50 ea. GF

Nachos | Black Beans, Tomato, Guacamole, Sweet Onion, Pepper-Jack, Provolone, Salsa, Cilantro-Lime Sour Cream | 9 GF/V Add - Chicken | 5 Smoked Pork | 6 Brisket | 7

BBQ Pork Slider | Coleslaw, Pretzel Bun | 5 ea.

Loaded Mac & Cheese | Smoked Brisket, Black Beans, Tomato, Onion, Chipotle BBQ, Cavatappi, Scallion | 15

Thai Chicken Lettuce Wraps | Lime, Scallion, Cilantro, Jalapeno, Sesame Seed, Cashews | 17 GF

Jambalaya | Andouille Sausage, Pulled Pork, Rice, Scallion, Cornbread Muffin | 10

Bam-Bam Shrimp | Tempura Fried Shrimp, Sambal Aioli, Scallion, Cilantro | 15

Smoked Brisket Poutine | Sweet Potato Waffle Fries, Wisconsin Cheese Curds, Smoked Brisket, Gravy, Diced Tomato, Scallion | 12

Kung Pao Calamari | Lightly Fried Calamari tossed in a Spicy Kung Pao Sauce, Peanuts, Scallion | 13

Beer, Wine & Liquor

PBR | 2

Labatt | 3

Bud Light | 3

Miller Light | 3



Keweenaw Widowmaker | 4

Keweenaw Red Jacket | 4

Upper Hand Brewery UPA | 4

Short's Locals Light | 4

Biere de Mac Blueberry Wheat | 5

House Wine | 6

Cabernet

Pinot Noir

Chardonnay

Pinot Grigio

House Liquor Pours | 6

Upcharges may apply