



BARREL | BACK restaurant

Our in-house smoked meats are smoked with locally sourced cherrywood

STARTERS

Bavarian Soft Pretzel · 18 

Pimento Cheese, Mab's Atomic Mustard

Hummus · 17  

Fresh Vegetables, Olive Tapenade, Pita

Massey's Smoked Whitefish Pate · 21 

Smoked Whitefish Pate, Onion Caper Relish & Flatbread Crackers

NOLA Style BBQ Shrimp · 18 

Peel & Eat Oishi Shrimp, Creole Butter Sauce, Baguette



Smoked Chicken Wings · 28 

Choice of Plain, BBQ or Buffalo Sauce, Celery & Blue Cheese

Half Order · 18 Boneless · 19

Smoked Buffalo Chicken Dip · 15 

Crumbled Blue Cheese, Scallion & Tortilla Chips

Nachos · 19  

Tortilla Chips, Pepper-Jack Cheese, Black Bean Corn Salsa,
Salsa Rojo & Cilantro Lime Crema

Chicken · 9 Pork · 10 Brisket · 16

Elk Tartare · 26 

Cured Egg, Minced Caper, Shallots, Crostini

Signature Starter

Butcher's Tower · 89 

Brisket, St. Louis Ribs, Pork Butt, Wings, Grilled Brioche
Bread, Pickled Pepper Slaw and Variety of BBQ Sauces
Serves 4-6

SOUP & SALAD

Grilled Chicken · 11 Steak · 18 Salmon · 19

Soup du Jour · 11

Chef's Rotating Selections

Smoked Brisket Chili · 12 

Ancho & Guajillo Chile, Crispy Tajin Tortilla Strips &
Cilantro-Lime Crema

Romaine Wedge · 14 

Red Onion, Grape Tomato, Crumbled Blue Cheese, Bacon &
Horseradish Vinaigrette

Caesar · 15 


Romaine, Parmesan, Garlic Herb Crouton & Caesar Dressing

Summer Greens · 16  

Mixed Greens, Crumbled Goat Cheese, Seasonal Berries,
Candied Nuts & Sherry Vinaigrette

BRICK OVEN PIZZA

Ferment 72 - 72 Hour Fermented Neapolitan Style Pizza Dough
Gluten Free Crust · 3

Margherita · 22  

Tomato Sauce, Roasted Tomato, Fresh Mozzarella, Fresh Basil
& Balsamic Glaze

Pepperoni · 19 

Tomato Sauce, Mozzarella & Cup n' Crisp Pepperoni

Smoked BBQ Pork · 20 

BBQ Sauce, Mozzarella, Pepper-Jack Cheese, Red Onion,
Bacon, Pickled Peppers

Smoked Chicken · 21 

Garlic-Herb Spread, Fresh Mozzarella, Parmesan & Sweet
Drop Peppers

Italian Sausage · 24 

Tomato Sauce, Ricotta, Ham, Mushroom, Calabrian Chile

SANDWICHES

Served with Chips & Pickle

French Fries · 5 Sweet Potato Fries · 6

Beer Battered Whitefish · 19 

Cole Slaw, Tomato, Sweet-Hottie Pickle Chip, Lemon-
Garlic Aioli & Sandwich Roll

Marinated Chicken Breast · 18 

Choice of: Fried or Grilled
Lettuce, Tomato, Dill Pickle Chip, Mab's Atomic
Mustard Remoulade & Sandwich Roll

Smoked Pulled Pork · 19 

Pickled Pepper Slaw, Lillie's Q Carolina BBQ Sauce &
Sandwich Roll

Wood Grilled Piedmontese Burger · 21  

Double Burger Patty, Arugula, Tomato, Red Onion, Dill
Pickle Chip & Sandwich Roll

Smoked Brisket Melt · 23 

Swiss, Sautéed Onion, Horseradish Sauce & Grilled Rye

Gluten Free Bun available for an additional charge

Please notify your server of any allergies or dietary restrictions. This establishment uses shellfish. Ask your server about menu items cooked to order or served raw.
Raw, undercooked meats, poultry, seafood, shellfish, or eggs can increase your risk of a foodborne illness.



can be prepared gluten-free



can be prepared vegetarian

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CHILDREN'S

Served with Chips & Pickle

French Fries · 5 Sweet Potato Fries · 6

Cheese Pizza · 13  

Mac & Cheese · 11  

Cheese Ravioli & Marinara · 12 

Chicken Tenders · 13

Cheeseburger · 11  

SUMMER SIPS

Seasonal Favorites

BARREL BACK COCKTAILS

Hendricks Strawberry Jive · 14

Hendricks Gin, Muddled Strawberry, Basil & Mint,
Orange Juice, Simple, Lemon Juice

Lavender Martini · 13

Ketal Citroen, Lavander Hill Farms Simple, Lemon Juice

Toes In The Sand · 15

Ethanolgy Bruma Barrel Rested Gin, House-Made
Orgeat, Muddled Pineapple Juice, Lime Juice

Smoked Peach Old Fashion · 15

Bulliet Bourbon, Angostura Bitters, Orange Bitters, House-
Smoked Peach Simple, Orange

ENTREES

Served after 4:00 PM

Calabrian Capellini · 24  

Capellini, Tomato, Calabrian Chile, Crumbled Goat
Cheese & Basil

Grilled Chicken · 11 Steak · 18 Salmon · 19

Cheese Ravioli · 27 

Roasted Portobello, Spinach, Pesto & Shaved Parmesan

Grilled Chicken · 11 Steak · 18 Salmon · 19

Wood Grilled Atlantic Salmon · 34 

Asparagus, Tri-Color Fingerling Potatoes & Lemon,
Caper & Dill Beurre Blanc

Lamb Chop Bolognese · 45 

Asparagus, Lamb Bolognese Pennette, Shaved Parmesan,
Balsamic Glaze

Wood Grilled Ribeye · 49 

14 oz, Bleu Cheese Compound Butter, French Fries &
Cajun Aioli

A 'La Carte Smoked Meat · 7 

Broccoli Salad, Corn Pudding, Grilled Brioche Bread &
Lillie's Q BBQ

Beef Ribs · 52

Smoked Brisket · 26

Smoked St. Louis Cut Ribs · 23

Smoked Pork · 11

6 Smoked Chicken Wings · 12

12 Smoked Chicken Wings · 22

SWEETS

Seasonal Shortcake · 10 

House-made Biscuit, Seasonal Berries & Creme
Chantilly, Vanilla Ice Cream

Cookie Sundae · 10  

Chocolate Chip Cookie, Guernsey Hot Fudge, Guernsey
Hot Caramel, Vanilla Ice Cream

Carrot Cake · 11  

Crystalized Ginger, Candied Walnut, Caramel,
Cream Cheese Icing

Brownie S'more · 10  

Guernsey Hot Fudge, Guernsey Hot Caramel,
Toasted Marshmallow, Graham Cracker Toffee &
Cinnamon Ice Cream



A 3% wage & benefit recovery fee has been added to each check to help support employee wages and benefits under Michigan's Jan. 2025 Earned Sick Time Act. Scan the QR code for details. Please notify your server of any allergies or dietary restrictions. This establishment uses shellfish. Ask your server about menu items cooked to order or served raw. Raw, undercooked meats, poultry, seafood, shellfish, or eggs can increase your risk of a foodborne illness.



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