

WALLOON LAKE
BOAT MFG. CO.

MOTOR BOAT - 20 FT. - 25 FT.

ENGINE FOR SALE

BARREL | **BACK**
restaurant

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

STARTERS

Bavarian Soft Pretzel (V) (GF) Hatch Green Chile Queso & Honey Mustard	18
Tortilla Chips & Dip (GF) (V) Tortilla Chips, Hatch Green Chile Queso, Chorizo, Tomato, Scallions, Salsa Rojo & Salsa Verde	13
Loaded Sweet Potato Fries (V) Sweet Potato Fries, Goat Cheese, Hot Honey & Pomegranate	15
Tempura Shrimp Sambal Aioli, Green Onion & Cilantro	14
Smoked Chicken Wings (GF) Choice of Plain, BBQ or Buffalo Sauce, Celery & Blue Cheese Half Order 18 Boneless 19	28

Smoked Buffalo Chicken Dip (GF) (V) Crumbled Blue Cheese, Scallion & Tortilla Chips	15
Chili Cheese Fries French Fries, Brisket Chili, Cheddar Cheese & Scallion	14
Nachos (GF) (V) Tortilla Chips, Pepper-Jack Cheese, Black Bean Corn Salsa, Salsa Rojo & Cilantro Lime Crema Add Smoked Meat Chicken 7 Pork 10 Brisket 16	19
Cajun Jambalaya Plath's Andouille, Smoked Pork & Rice	12

SOUP & SALAD

Salad Proteins Grilled Chicken | 9 Salmon | 15 Steak | 16 Brisket | 16

Soup du Jour Chef's Rotating Selections	11
Smoked Brisket Chili (GF) Ancho & Guajillo Chile, Crispy Tajin Tortilla Strip & Cilantro-Lime Crema	12
Romaine Wedge (GF) Red Onion, Grape Tomato, Crumbled Blue Cheese, Bacon & Ranch	14
Caesar (GF) Romaine, Parmesan, Garlic Herb Crouton & Caesar Dressing	15
Arugula (GF) (V) Marinated Red Beets, Goat Cheese, Candied Pepita & Lemon Vinaigrette	16

BRICK OVEN PIZZA

Gluten Free Crust | 3

Margherita (GF) (V) Tomato Sauce, Roasted Tomato, Fresh Mozzarella, Basil & Balsamic Glaze	22
Smoked BBQ Chicken (GF) BBQ Sauce, Mozzarella, Pepper-Jack, Red Onion & Bacon	20
Pepperoni (GF) (V) Tomato Sauce, Mozzarella & Cup n' Crisp Pepperoni	17
Meatball (GF) (V) Tomato Sauce, Mozzarella, Ricotta, Roasted Garlic, Pepperoncini & Calabrian Chile	21
Carne (GF) Tomato Sauce, Mozzarella, Italian Sausage, Pepperoni, Pancetta & Ham	22

*Due to the new Jan 2025 Michigan Earned Sick Time Act (ESTA) we have added a 3% "wage and benefit recovery fee" to every check, so we can better support our employees and their benefits while adhering to state law. For more information, scan the QR code below:



can be prepared gluten-free



can be prepared vegetarian

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HANDHELDS

Served with Chips & Pickle

Gluten Free Bread available for an additional charge

Beer Battered Whitefish  19
Cole Slaw, Tomato, Sweet-Hotties 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
Mango Slaw, Lillie's Q Carolina BBQ Sauce &
Sandwich Roll

Wood Grilled Piedmontese Burger   21
Double Burger Patty, Romaine Lettuce, Tomato, Red
Onion, Dill Pickle Chip & Sandwich Roll
Single 1/4lb Burger Patty | 16

Brisket Melt  23
Swiss, Sautéed Onion, Horseradish Sauce &
Grilled Rye

Sides
French Fries | 5 Sweet Potato Fries | 6

ENTREES

Served after 4:00 PM

Roasted Tomato Cascatelli   19
Shallot, Garlic, Wilted Spinach, White Wine, Butter,
Marinated Tomato & Parmesan Cheese
Grilled Chicken | 9 Salmon | 15 Steak | 16 Brisket | 16

Meatball Mafaldine   21
Tomato Sauce, Meatballs, Ricotta, Mozzarella
& Parmesan

Beer Battered Whitefish Basket 25
French Fries, Coleslaw, Mab's Atomic Mustard
Remoulade & Lemon Wedge

Marinated Grilled Prime Flank Steak  23
Arancini, Sweet Onion-Gorgonzola Cream &
Broccolini

Smoked St. Louis Cut Ribs  33
Coleslaw, Fresh Cornbread & Lillie's Q Carolina Style
BBQ Sauce

Smoked Carved Brisket  34
Pork Broth Braised Greens, Confit Fingerling
Potatoes & Lillie's Q Smokey BBQ

Wood Grilled Atlantic Salmon  37
Sweet Corn, Bell Pepper & Marinated Gigande Bean,
Succotash & American Spoon Whole Mustard Seed

*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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