

BARREL BACK restaurant

STARTERS

- Tomato Bruschetta**  17
Garlic & Herb Spread, Roasted Garlic, Fresh Mozzarella, Basil, Balsamic Reduction
- Bam Bam Shrimp** 15
Tempura Shrimp, Scallion, Cilantro, Sambal Aioli
- Smoked Chicken Wings** 19 | 33
Celery & Blue Cheese, Buffalo or BBQ
- Buffalo Chicken Dip**  15
Bleu Cheese Crumbles, Scallions, Tortilla Chips
- Nachos**   19
add: chicken | 9 pork | 10 brisket | 12
Pepperjack Cheese, Corn & Black Bean Salsa, Cilantro Lime Crème, Grilled Lime, & Fire Roasted Salsa
- Smoked Whitefish Dip**  21
Crackers, Capers, Dill, Pickled Red Onion
- Wood Fired Pretzel**  16
Hatch Green Chile Queso & Honey Mustard

ENTRÉES

- gluten-free noodles | 2
- Wild Mushroom Fettucine Alfredo**   24
add: smoked chicken | 9 steak | 15 shrimp | 15 salmon | 17
Wild Mushrooms, Truffle Oil, Fresh Herbs
- Pasta Walloon**   18
add: smoked chicken | 9 steak | 15 shrimp | 15 salmon | 17
Cavatappi Pasta, Butter and White Wine Sauce, Marinated Tomato, Shallot, Garlic, Spinach, Parmesan Cheese
- Ribs** 29
House Smoked Half Rack, Chipotle BBQ, French Fries, Coleslaw, Cornbread
- Brisket**  32
Broccoli, Garlic Herb Mashed Potatoes, Apple Bourbon Glaze
- New York Strip**  39
10 oz. House Cut New York Strip, Mushroom Demi, Garlic Herb Mashed Potatoes, Baby Carrots
- Salmon Puttanesca**  37
Pan Seared Salmon, Fennel, Kalamata Olives, Artichoke, Capers, Farro
- Shrimp & Grits** 29
Blackened, Smoked Andouille Sausage, Piquillo Pepper Gravy, Cheesy McEwen Grits, Scallion

WOOD FIRED PIZZAS

- gluten-free crust | 3
- BBQ Chicken**   20
Smoked Chicken, Bacon, Red Onion, Pepper-Jack, Mozzarella, Chipotle BBQ Marinara
- Buckalus**  21
Pepperoni, Salami, Bacon, Chorizo, Mozzarella, Jalapeno, Blueberry Bourbon Glaze
- Margherita**   22
Roasted Tomato, Basil, Marinara, Fresh Mozzarella, Balsamic Reduction

SOUPS & SALADS

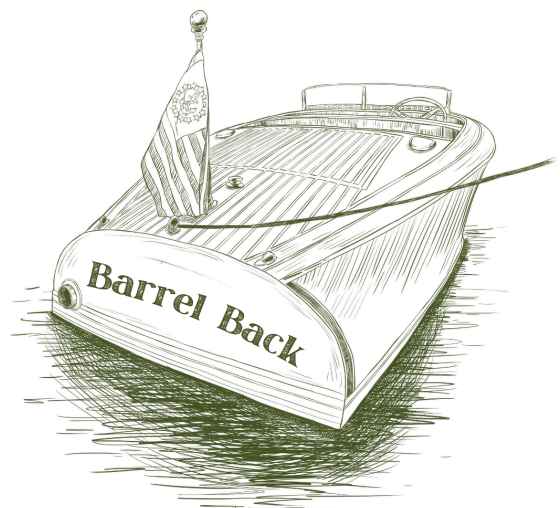
- add: grilled chicken | 7 steak | 15 shrimp | 15 salmon | 17
- Chopped**   15
Romaine, Broccoli, Granny Smith Apple, Radish, Cucumber, Carrot, White Cheddar, Sherry Vinaigrette
- Grilled Romaine**   17
Tomato, Hard-Boiled Egg, Blue Cheese Crumbles, Bacon, Horseradish Vinaigrette
- Winter Solstice**   13
Arugula, Roasted Beets, Fennel, Manchego, Orange Supreme, Orange Balsamic Vinaigrette
- Brisket Chili**  10
Brisket, Cotija, Tajin Strips, Cilantro Lime Drizzle
- House Made Soup** 9
Rotating Daily, Served with a Baguette

FIRE GRILLED HANDHELDS

- served with chips & pickles gluten-free bun/bread | 2
upgrade: french fries | 5 sweet potato fries | 6
- Beer Battered Whitefish**  19
Tomato, Coleslaw, Sweet Hottie Pickle, Lemon-Garlic Aioli, Brioche Bun
- BBQ Pork Sandwich**  17
BBQ Pork Sandwich, Pork, Coleslaw, Pretzel Bun
- Cuban**  18
Ham, Smoked Pork, Cherry Pepper, Dill Pickle, Swiss, Pepper-Jack, Honey Mustard, Brioche Bun
- Village Burger**   19
Wood Fired Angus, Lettuce, Tomato, Caramelized Onion, Bacon, Gruyere
- Brisket Melt**  17
House Smoked Brisket, Swiss, Caramelized Onion, Horseradish Sauce, Rye

DESSERT

- Carrot Cake**  11
- Brownie S'mores**  10
- Apple Pie Bread Pudding** 10
- Ice Cream**  per scoop | 3
Michigan Pothole, Vanilla



*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 undercooked meats, poultry seafood, shellfish, or eggs can increase your risk of a foodborne illness.

 can be prepared gluten-free

 can be prepared vegetarian

CRAFT ON TAP

Petoskey Brewing Petoskey	
<u>Barrel Back IPA ABV 3.3%</u>	7
<u>Horny Monk ABV 6.9%</u>	7
Starcut Ciders Bellaire 🌿	
<u>Pulsar ABV 6.4%</u>	8
Keewanaw Brewing Houghton	
<u>Widow Maker ABV 5.1%</u>	7
<u>Red Jacket ABV 5.2%</u>	7
Bière De Mac Mackinaw City	
<u>Blueberry Wheat ABV 5.4%</u>	7
Austin Brothers Alpena	
<u>Woody Wheat ABV 5.2%</u>	7
M-43 New England IPA, Old Nation Brewing Co. Williamston	
<u>Hazy IPA ABV 6.8%</u>	8
Short's Brewing Bellaire	
<u>Local's Light ABV 6.2%</u>	7
<u>Bellaire Brown ABV 7%</u>	7
Bell's Brewery Kalamazoo	
<u>Two Hearted ABV 7.0%</u>	7
<u>Oberon Solstice ABV 6.3%</u>	7
Blakes Hard Cider Co. Armada 🌿	
<u>Triple Jam ABV 7.0%</u>	8
Cheboygan Brewing Cheboygan	
<u>Blood Orange Honey ABV 6.2%</u>	7
Founder's Brewing Co. Grand Rapids	
<u>Rubaeus Raspberry Ale ABV 5.7%</u>	8
Frankenmuth Brewery Frankenmuth	
<u>The Hef ABV 5.2%</u>	7
Upper Hand Brewery	
<u>Upper Peninsula Ale ABV 5.5%</u>	7

SEASONAL COCKTAILS

Grapefruit Hibiscus Margarita	14
21 Seeds Grapefruit & Hibiscus Tequila, Triple Sec Sour Mix, Lime Juice, cranberry, Sugar Rim	
Chai Old Fashioned	15
Elijah Craig Small Batch, Black Walnut Bitters, Orange Bitters, Chai Tea Simple	
Blood Orange Sage Martini	15
Petoskey Stone Gin, Blood Orange Puree, Sage Simple, Lemon Juice	
Wise Apple Mule	12
Wisemen Vodka, Ginger Beer, Apple Cider, Lime Juice	
Barrel Back Lemonade	11
Finlandia Grapefruit Vodka, Lemonade, Cranberry	
Black Water Bloody	13
Jalapeño & Peppercorn Infused Vodka, Celery, Pickle, Bleu Cheese Olive, Spiced Rim, Served with a Sidecar of PBR	

IMPORT & DOMESTIC ON TAP

Guinness [4.2%] Dublin	6
Stella Artois [5%] Leuven	6
Modelo [4.4%] Mexico City	6
PBR [5%]	2
Bud Light [4%]	4
Labatt [5%]	4
Miller Lite [4.21%]	4

BOTTLED BEERS

Red Bridge 🌿	4.5
Budweiser	4
Coors Light	4
Corona	5
Heineken	5
Michelob Ultra	4
Labatt Light	4
Heineken 0 [N/A]	5
Athletic Brewing Hazy IPA [N/A]	5

DESSERT WINE

Graham's Six Grapes Port	7
Full bodied seductively rich Earthy Aromas with a dark fruit finish	

DESSERT DRINKS

Chocolate Martini	12
Vanilla Vodka, Bailey's Chocolate, Bailey's Irish Cream, Heavy Cream, Chocolate Drizzled Glass	
Caramel Iced Coffee Martini	12
Gypsy Vodka, Kahlua, Half-n-Half, Coffee, Caramel Sauce, Whipped Cream	

SOFT DRINKS

Coke Products	3
Lemonade	3
Iced Tea	3
Root Beer	3
Pellegrino Mineral Water	3.5
Coffee, Decaf Available	2.75
Assorted Hot Tea	2.75

JUICES

Cranberry, Apple, Grapefruit, Pineapple, OJ, V-8, [No Refills]	3.5
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🌱 can be prepared vegetarian

NIGHTLY FEATURES & ENTERTAINMENT

Monday
Mac & Cheese Monday
Live Music by Sean Bielby

Tuesday
Taco Tuesday
Live Music by Lara Fulford

Wednesday
Burger & A Pint
Live Music by Pete Kehoe

Thursday
Throwback Thursday
Homestyle Comfort Food Classics
Trivia Night with Holly Keller

Friday
Smoked Prime Rib