

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
- Whipped Feta · 17

Fresh Vegetables, Chili-Tangerine Olives, Hot Honey, Pita
- Tempura Vegetables · 13

Butternut Squash, Zucchini, Cajun Remoulade, Goat Cheese
- 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
- Baked Brie · 18

Cherry Preserve, Candied Walnut, Apples, Crostini, Balsamic
- Smoked Brisket “Twinkie” · 15

Jalapeno, Garlic-Herb Cheese, Beef Brisket, Bacon, Pickled Cherry
- Vegetable Tower · 37

Fresh Vegetables, Olive Tapenade, Hummus, Pimento Cheese, Whipped Feta Dip, Flatbread Crackers, Pita

Signature Starter

Butcher’s Tower · 89

Brisket, St. Louis Ribs, Pork Butt, Wings, Grilled Brioche Bread, Pickled Pepper Slaw, 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

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

- Fried Pork Cutlet Sandwich · 16

Breaded Pork Cutlet, Dill Pickles, Mustard Aioli, Baquette
- Wood Grilled Piedmontese Burger · 21

8 oz. 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  

Grilled Cheese · 11  

ZERO-PROOF SIPS

BARREL BACK MOCKTAILS

Apple-Butter Mule · 11
Apple-Butter Simple, Lime Juice, Gingerbeer

Smoked Vanilla-Honey Lemonade · 9
Smoked Vanilla-Honey Simple, Lemonade, Soda

Pineapple Smoke Show · 9
Smoked Vanilla-Honey Simple, Lime Juice, Pineapple Juice, Soda

Rhubarb Sunrise · 10
Kiwi-Rhubarb Simple, Lemon Juice, Grenadine, Red Bull

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 Cream, Shaved Parmesan
Grilled Chicken · 11 Steak · 18 Salmon · 19

Wood Grilled Atlantic Salmon · 34 
Butternut Squash Purée, Roasted Corn Salad, Green Bean Medley

Wood Grilled Ribeye · 49 
14 oz. Ribeye, Sautéed Mushroom & Onion, Truffle-Parmesan Fingerling Potatoes, Green Bean Medley

À La Carte Smoked Meat · 7 
Green Bean Medley, Corn Pudding, Grilled Brioche Bread, Lillie’s Q BBQ

Beef Ribs · 36
Smoked Brisket · 26
Smoked St. Louis Cut Ribs · 23
Smoked Pork · 11
Smoked Pork Belly · 17
6 Smoked Chicken Wings · 12
12 Smoked Chicken Wings · 22

SWEETS

Seasonal Fruit Crisp · 10 
Vanilla Ice Cream, Oat Streusel

Brownie S’more · 10  
Guernsey Hot Fudge, Guernsey Hot Caramel, Toasted Marshmallow, Graham Cracker Toffee, Cinnamon Ice Cream

Carrot Cake · 11  
Crystalized Ginger, Candied Walnut, Caramel, Cream Cheese Icing

Cookie Sundae · 10  
Chocolate Chip Cookie, Guernsey Hot Fudge, Guernsey Hot Caramel, Vanilla 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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