

STARTERS

TOMATO BRUSCHETTA

Garlic & Herb Spread, Roasted Garlic, Fresh Mozzarella, Basil, Balsamic Reduction | 17 GF/V

HUMMUS TRIO

Classic, Black Bean, Roasted Pepper-Tomato, Broccoli, Bell Pepper, Cucumber, Naan | 15 GF/V

SMOKED CHICKEN WINGS

Celery & Blue Cheese
Buffalo or BBQ | 19/33

BUFFALO CHICKEN DIP

Bleu Cheese Crumbles, Scallions, Tortilla Chips | 15 GF

JAMBALAYA

Andouille Sausage, Pulled Pork, Rice, Scallions, Corn Bread Muffin | 14 GF

NACHOS

Black Bean, Tomato, Sweet Onion, Pepper-Jack, Provolone, Salsa, Cilantro-Lime Sour Cream | 13/19 GF/V

ADD: CHICKEN 9 PORK 10 BRISKET 12

HOUSE MADE SOUP

Rotating Daily
Cup | 5 Bowl | 10

SALADS

ADD: SMOKED CHICKEN | 9 STEAK | 12 SHRIMP | 15 SALMON | 17

CHOPPED

Romaine, Broccoli, Granny Smith Apple, Radish, Cucumber, Carrot, White Cheddar, Sherry Vinaigrette | 9/17 GF/V

GRILLED ROMAINE

Tomato, Hard-Boiled Egg, Blue Cheese Crumbles, Bacon, Horseradish Vinaigrette | 9/17 GF/V

AUTUMN GREENS

Mixed Greens, Candied Walnuts, Roasted Squash, Dried Cranberry, Goat Cheese, Cranberry Vinaigrette GF/V 8/15 |

WOOD FIRED PIZZAS

BBQ CHICKEN

Smoked Chicken, Bacon, Red Onion, Pepper-Jack, Mozzarella, Chipotle BBQ Marinara | 20 GF/V

SMOKEHOUSE

House Smoked BBQ Pork, Apple Bourbon Glaze, Pickled Red Onion, Jalapeño, Pepper-Jack | 20 GF/V

MARGHERITA

Roasted Tomato, Basil, Marinara, Fresh Mozzarella, Balsamic Reduction | 22 GF/V

RYKER'S ISLAND

Pepperoni, Red Onion, Pickled Jalapeño, Pineapple, Coconut Cream Sauce, Mozzarella, Pepper-Jack, Sweet & Spicy Coconut Glaze | 21 GF/V

GLUTEN FREE CRUST | 3

FIRE GRILLED BURGERS & SANDWICHES

SERVED WITH CHIPS

UPGRADE: FRENCH FRIES | 5 SWEET POTATO FRIES | 6 CAJUN STEAK FRIES | 6

BEER BATTERED WALLEYE

Tomato, Coleslaw, Sweet Hottie Pickle, Lemon-Garlic Aioli, Brioche Bun | 17 GF

CUBAN

Cherry Pepper, Dill Pickle, Swiss, Pepper-Jack, Ham, Smoked Pork, Honey Mustard, Brioche Bun | 18 GF

BRISKET MELT

House Smoked Brisket, Swiss, Caramelized Onion, Horseradish Sauce, Rye | 17 GF

BBQ PORK SLIDERS

Coleslaw, Pretzel Buns (3) | 16 GF

CLASSIC BURGER

Lettuce, Tomato, Onion, Pickle, Brioche Bun | 15 GF/V

BREADED CHICKEN

Apple Bourbon Glaze, Lettuce, Tomato, Sweet Hottie Pickles | 18 GF

OLIVE BURGER

Green Olive, Lemon Garlic-Aioli, Brioche Bun | 16 GF/V

FRENCH ONION BURGER

Carmalized Onion, Gruyère | 21 GF/V

TEX BURGER

Bacon, Crispy Onion, BBQ, White Cheddar, Lettuce, Tomato, Onion, Pickle, Brioche Bun | 17 GF/V

ENTRÉES

FETTUCCHINE

Traditional Alfredo Sauce (Heavy Cream, Egg Yolk, Shaved Parmesan) Scallion | 18 GF/V

RIBS

House Smoked, Chipotle BBQ, Baked Beans, Coleslaw, Cornbread Muffin | 29/49 GF

SALMON

Pan Seared, Spanish Rice, Seasonal Vegetables, Cajun Butter | 37 GF

RIGATONI

Almond Pesto Cream Sauce, Roasted Tomato, Pepper Flakes, Shaved Parmesan, Scallion | 21 GF/V

BRISKET

House Smoked, Apple Bourbon Glaze, Parmesan Brussel Sprouts, Redskin Mashed Potatoes | 40 GF

WALLEYE

Panko Crusted, Redskin Mashed Potato, Roasted Squash, Beurre Blanc | 39 GF

ANGEL HAIR & MUSSELS

White Wine, Butter, Tomato, Basil, Pepper Flakes | 18 GF

RIBEYE

16 oz Wood Fired, Steak Butter, Cajun Steak Fries, Seasonal Vegetables | 45 GF

SHRIMP & GRITS

Blackened, Smoked Andouille Sausage, Piquillo Pepper Gravy, Cheesy Grits, Scallion | 29

SMOKEHOUSE PLATTER

1/2 Rack Ribs, Brisket, Pork, Andouille Sausage, Baked Beans, Coleslaw, Cornbread, Pickled Onion, Sweet Hotties, Trio of Sauces | 49

ADD

SMOKED CHICKEN | 9 STEAK | 12
BRISKET | 12 SHRIMP | 15 SALMON | 17

*GF/V ITEMS CAN BE PREPARED GLUTEN FREE OR VEGETARIAN

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 OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS CAN INCREASE YOUR RISK OF FOODBORNE ILLNESS

CRAFTY DRAFTY

PETOSKEY BREWING | PETOSKEY

BARREL BACK IPA | ABV 3.3% | 7

Easy drinking session IPA made for yours truly

MICHIGAN CHERRY HARD SELTZER | ABV 5% | 7

Locally made low calorie seltzer for Everyday easy drinking

STARCUT CIDERS | BELLAIRE

PULSAR | ABV 6.4% | 8

Michigan made cider perfect for the fall season

KEWEEENAW BREWING | HOUGHTON

WIDOW MAKER | ABV 5.1% | 7

State wide fan favorite dark beer that drinks light and easy

RED JACKET | ABV 5.2% | 7

Amber ale that hits the pallet in all the right spots with a shoutout to northern michigan history

BIÈRE DE MAC | MACKINAW CITY

BLUEBERRY WHEAT | ABV 5.4% | 7

Nugget, Cascade and Mosaic hops for earthy and fruity characteristics and finishes with medium body and a crisp, subtle blueberry overtone

UPPER HAND BREWERY | ESCANABA

UPA | ABV 5.5% | 7

Upper Peninsula Ale is an American Pale Ale, Mosaic hops impart citrus, floral, and berry aromas giving a crisp, moderate bitter finish

BREW DETROIT | DETROIT

HONCHO | ABV 4.2% | 7

Light, refreshing and balanced Lager made in Motor City to drink all day

FOUNDERS BREWING | GRAND RAPIDS

RED'S RYE IPA | ABV 6.6% | 7

Serious hop bitterness, along with an unyielding grapefruit bouquet from the Amarillo dry hop.

IMPORTS ON TAP

GUINNESS (4.2%) | DUBLIN | 6

STELLA ARTOIS (5%) | LEUVEN | 6

MODELO (4.4%) MEXICO CITY | 6

CRAFTY COCKTAILS

WINTER-RITA

21 Seeds Grapefruit & Hibiscus Tequila, Triple Sec, Sour Mix, Lime Juice, Cranberry, Sugar Rim | 14

CHAI OLD FASHIONED

Four Roses Bourbon, Chai-Maple Infused Syrup, Bitters, Twist | 14

CRAN-RAZ MULE

Raspberry Vodka, Lime Juice, Ginger Beer, Cranberry Juice | 12

ANGEL'S HOT COCOA

Bailey's, Kahlua, Frangelico, Hot Chocolate, Whipped Cream | 13

BARREL BACK LEMONADE

Findlandia Grapefruit Vodka, Lemonade, Cranberry | 11

BLACK WATER BLOODY

Jalapeno & Peppercorn Infused Vodka, Celery, Pickle, Bleu Cheese Olive, Spiced Rim, served with a side car of PBR | 13

SHORT'S BREWING | BELLAIRE

LOCAL'S LIGHT | ABV 5.2% | 7

Locally made light beer anyone can enjoy any time of day or any occasion

BELLAIRE BROWN | ABV 7% | 7

Big notes of chocolate, toasted malt, caramel and coffee. It is equally full bodied and easy on the palate, dry and unfussy.

PERRIN BREWING | COMSTOCK PARK

GRAPEFRUIT IPA | ABV 5% | 7

Aromatic finesse with an out standing grapefruit profile and just the right hops

BELLS BREWERY | KALAMAZOO

TWO HEARTED | ABV 7.0% | 7

Big hops and big flavor for the IPA lover

BLAKES HARD CIDER CO | ARMADA

TRIPLE JAM | ABV 7.0% | 8

Bursting with strawberries, blackberries, and raspberries, this semi-sweet captivates the nuance of our farm, in each and every taste.

CHEBOYGAN BREWING | CHEBOYGAN

BLOOD ORANGE HONEY | ABV 6.2% | 7

Wheat ale with a sweet honey flavor that doesn't lack on the blood orange. Sweet, yet brings the tart

SAUGATUCK BREWERY | KALAMAZOO

PEANUT BUTTER PORTER | NITRO ABV 5.7% | 7

Rich with the delicious harmony of peanut butter. Open the top on this flavorful beer for a silky smooth drinking experience.

FRANKENMUTH BREWERY | FRANKENMUTH

THE HEF | ABV 5.2% | 7

The Hef's sweet hints of clove and banana will certainly treat your palate

DOMESTICS ON TAP

PBR (5%) | 2

BUD LIGHT (4%) | 4

LABATT (5%) | 4

MILLER LITE (4.2%) | 4

BOTTLED BEER

RED BRIDGE (GLUTEN FREE) | 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

SOFT DRINKS

COKE PRODUCTS | 3

LEMONADE | 3

ICED TEA | 3

PELLEGRINO MINERAL WATER (NO REFILLS) | 3.5

JUICES-

CRANBERRY, GRAPEFRUIT, PINEAPPLE, OJ, V-8, (NO REFILLS) | 3.5

COFFEE, DECAF AVAILABLE | 2.75

ASSORTED HOT TEA | 2.75

BARREL BACK
restaurant

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