

# BARREL | BACK restaurant

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## APPETIZERS AND SMALL PLATES

**Tomato Bruschetta** | Garlic & Herb Spread, Roasted Garlic, Parmesan, Basil, Fustini's 18yr Balsamic | 15 GF/V

**Buffalo Chicken Dip** | Bleu Cheese Crumbles, Scallions, Tortilla Chips | 14 GF

**Hummus** | Tortilla Chips, Hummus, Olive Tapenade, Tomato, Cucumber, Feta, Basil | 13 GF/V

**Jambalaya** | Pulled Pork, Andouille, Cornbread Muffin, Green Onion | 12 GF

**Black Bean Nachos** | Tomato, Sweet Onion, Pepper-Jack, Provolone, Salsa, Cilantro-Lime Sour Cream, Avocado | 18

**Half Order** | 12 GF/V Add: Smoked Chicken | 8 Pork | 7 Brisket | 10

**Smoked Chicken Wings** | Celery & Bleu Cheese | 32 **Half Order** | 18 GF Choose: Buffalo, Chipotle BBQ, Korean Chili Glaze

**Today's Soups** | Cup | 5 Bowl | 10 GF

## SALADS

Add: Smoked Chicken | 8 Steak | 11 Shrimp | 14 Salmon | 16

**Chopped** | Romaine, Broccoli, Granny Smith Apple, Radish, Cucumber, Carrot, White Cheddar, Sherry Vinaigrette | 16 GF/V

**Caesar** | Romaine, Parmesan, Crouton, Caesar Dressing, White Anchovy | 15 GF/V

**West Arm** | Fresh Garden Greens, Avocado, Tomato, Bacon, Bleu Cheese, Apple, Sugarcane Vinaigrette | 17 GF/V

**Caprese** | Cherry Tomatoes, Fresh Mozzarella, Basil, Olive Oil, Fustini's 18yr Balsamic | 15 GF/V

## PRINCIPAL DISHES

**Wood Fire Smoked Spare Ribs** | Coleslaw, Cheadle's Loaded Baked Beans, Chipotle BBQ | **Half Rack** | 26 **Full Rack** | 38 GF

**House Smoked Brisket** | Maple Bourbon Glaze, Mashed Potatoes, Baked Beans, Brata's Farm Vegetable Medley | 37 GF

**Pan Seared Salmon** | Mashed Potatoes, Brata's Farm Vegetable Medley, Cajun Butter | 37 GF

**Shrimp & Grits** | Cheese Grits, Diced Tomato, Andouille Sausage, Green Onion Sausage Pan Gravy, Piquillo Pepper, Garlic | 28

**Prime Ribeye** | Cajun Steak Fries, Brata's Farm Vegetable Medley, Steak Butter | 45

## PASTAS

Add: Smoked Chicken | 8 Steak | 11 Shrimp | 14 Salmon | 16

**Tomato Basil** | Linguine Pasta, White Wine, Butter, Pepper Flakes, Walnuts, Goat Cheese | 18 GF/V

**Pappardelle Alfredo** | Traditional Sauce (Heavy Cream, Egg Yolk, Parmigiano Reggiano) Chives | 18 GF/V

**Rigatoni** | Chicken, Almond Pesto Cream Sauce, Roasted Tomato, Pepper Flakes, Green Onion, Parmigiano Reggiano, Chives | 18 GF/V

**Mushroom Stroganoff** | Portabella Mushrooms, Pappardelle, Sour Cream, Green Onion, Asiago Cheese, Parmigiano Reggiano | 21 GF/V

## SANDWICHES

All Sandwiches come with Chips (Substitutes: French Fries | 4 Sweet Potato Fries | 5 Cajun Steak Fries | 5)

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

Add: Smoked Chicken | 8 Pork | 7 Brisket | 10 Steak | 11

**Beer Battered Whitefish** | Tomato, Coleslaw, Lemon-Garlic Aioli, Sweet Hottie Pickle Slices, Sandwich Roll | 15 GF

**Barrel-Back "Cuban"** | Pepper-Jack, Swiss, Ham, Smoked Pork, Cherry Pepper, Dill Pickle Slices, Honey Mustard | 16 GF

**BBQ Pork Sliders** | Coleslaw, Pretzel Buns | 15 GF

**Wood Fired Angus Burger** | Lettuce, Tomato, Sweet Onion, Dill Pickle Slices, Sandwich Roll | 15 GF/V

**Smoked Chicken Club** | Lettuce, Tomato, Bacon, Pepper Jack, Ranch, Naan Bread | 16 GF

**Steak Sandwich** | Sirloin Steak, Cherry Peppers, Pepper Jack, Sriracha Aioli, Naan Bread | 18 GF

## PIZZAS

**\*\*All Pizzas have the option to be made into a calzone, GF not available\*\***

**Barbeque Chicken** | Smoked Chicken, Red Onion, Bacon, Pepper-Jack, Mozzarella, Chipotle BBQ Marinara | 18 GF

**Mediterranean** | Almond Pesto, Tomato, Banana Pepper, Greek Olives, Feta, Mozzarella, Fustini's 18yr Balsamic | 18 GF/V

**Margherita** | Fresh Mozzarella, Tomato, Basil, Marinara, Balsamic Drizzle, Parmesan | 18 GF/V

**Muffuletta (Calzone)** | Ham, Salami, Tomato, Olive Tapenade, Provolone, Marinara | 18 V

*This establishment uses shellfish. Please notify your server of any allergies or dietary restriction.*

*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 food borne illness.*

## Petoskey Brewing | Petoskey

**Barrel Back IPA** | 6.50 (ABV 3.3%)

Easy drinking American Session IPA

**Michigan Cherry Hard Seltzer** | 6.50 (ABV 5%)

Michigan cherry concentrate and natural black cherry flavoring. A low-calorie seltzer, easy drinking and full of flavor.

## Bell's Brewery | Kalamazoo

**Two Hearted** | 6.50 (ABV 7.0%)

Big floral smell, citrus taste, and a nice mixture of pine and hop bitterness.

**Oberon** | 6.50 (ABV 5.8%)

Wheat ale with a spicy hop mixture and mild fruity aromas, Wheat Malt leads to a smooth mouthfeel fantastic for summer.

## Starcut Ciders | Bellaire

**Pulsar** | Hard Cider | 8 (ABV 6.4%)

Dry Cider made with Michigan apples and Pinot Noir yeast. This cider blends tangy apple sweetness with a slight tartness before finishing crisp, clean, and dry. With less than one gram of sugar in each serving.

## Keweenaw Brewing | Houghton

**Widow Maker** | Black Ale | 5.75 (ABV 5.1%)

Clean, smooth, light bodied ale. Easy on the hops and on the palate.

**Red Jacket** | Amber Ale | 5.75 (ABV 5.2%)

Medium bodied and lightly hopped. Oktoberfest style ale brewed in tribute to the Red Jacket Mine and to the glory days of the copper industry in the Keweenaw Peninsula.

## Stella Artois | Leuven

| 5.75 (ABV 5.0%)

## Guinness Irish Stout | Dublin

**Nitro** | 5.75 (ABV 4.2%)

## Sparkling Wine On Tap | Leelanau

**M. Lawrence "Sex" Rose** | 12

## Specialty Drinks

**Barrel Back Lemonade** | Finlandia  
Grapefruit Vodka, Lemonade, Cranberry | 11

**Blue Loon** | Malibu Rum, Blue Curacao,  
Banana Liqueur, Lime Juice, Lemonade | 13

**Buried Treasure** | Mammoth Gin, Muddled  
Strawberries & Lemon, Ginger Beer | 12

**Empress State of Mind** | Empress 1908  
Indigo Gin, St. Germain, Sage Simple, Lime  
Juice, Ginger Beer | 15

**Hendrick's Strawberry Jive** | Hendricks  
Gin, Muddled Mint, Basil & Strawberries,  
Lemon Juice, Orange Juice, Simple Syrup | 13

**Lavender Martini** | Lavender Hill Farm  
Infused Simple Syrup, Absolut Citron, Lemon  
Juice | 14

**Black Water Bloody Mary** | Jalapeño &  
Black Peppercorn Infused Vodka, Bloody  
Mary Mix, Celery Stalk, Pickle Spear, Cheese  
Stuffed Olive, Pepper Seasoned Rim served  
with a Sidecar: PBR | 13

## Founders Brewing Co. | Grand Rapids

**Red's Rye IPA** | 6.50 (ABV 6.6%)

Serious hop bitterness, along with an unyielding grapefruit bouquet from the Amarillo dry hop, balances the malty richness of four varieties of imported Belgian caramel malts.

## Upper Hand Brewery | Escanaba

**Upper Hand IPA** | 5.75 (ABV 7.0%)

Equal parts bitter and bright, Upper Hand IPA is fresh, flavorful, and perfectly balanced.

## Short's Brewing Co | Bellaire

**Local's Light** | 5.75 (ABV 5.2%)

Soft and subtle flavors of malt that finish crisp and clean making it perfectly balanced for smooth and easy drinkability.

## Perrin Brewing | Comstock Park

**Tommy's Summer Ale** | 6.50 (ABV 5.8%)

Clean, crispy, and refreshing!

**Barrel Back Reserve** | 8 (ABV 6.7%)

Smooth Brown Ale Aged in Bourbon Barrels.

## Vander Mill | Grand Rapids

**Totally Roasted | Hard Cider** 8 (ABV 6.8%)

The medley of cinnamon, pecan, and vanilla will dance on your palate. This is a mind-altering example of what cider can be.

## Grand Armory Brewing | Grand Haven

**Nutter Your Business | Peanut Butter Stout** | 8 (ABV 5.0%)

Built on a chocolatey milk stout base, the peanut butter makes this beer taste like your favorite proprietary cookie.

## Atwater Brewing | Grand Haven

**Vanilla Java Porter | English Porter** 6.50 (ABV 5.0%)

A robust Porter made with chocolate malt. This malt Beverage is brewed with coffee beans with Natural Flavor added (Vanilla Extract), and we balance it with U.S. Golding Hops.

## Cheboygan Brewing Co | Cheboygan

**Blood Orange Honey** | 6.50 (ABV 6.2%)

A unique twist on an American-style wheat ale. The addition of honey and blood orange puree results in a medium bodied beer that is very smooth with an exhilarating nose of citrus.

## Domestic On Tap

**PBR** | 2 (ABV 5.0%)

**Bud Light** | 3.75 (ABV 4.0%)

**Labatt** | 3.75 (ABV 5.0%)

**Miller Lite** | 3.75 (ABV 4.2%)

**Modelo** | 5 (ABV 5.4%)

## Bottled Beer

**Red Bridge Gluten-Free** | 4

**Budweiser** | 3.5

**Coors Light** | 3.5

**Corona** | 4.5

**Heineken** | 5

**Michelob Ultra** | 3.5

**Kalibur Non-Alcoholic** | 3.5

## Soft Beverages

**Coke, Diet Coke, Mello Yello, Ginger Ale**

**Cherry Coke, Sprite, Lemonade, Iced Tea** | 3 (refills)

**Red Bull** | 4

**Iron Horse Root Beer Bottle** | 5 (no refills)

**S. Pellegrino Sparkling Mineral Water** | 3.5 (no refills)

**Juices-Cranberry, Grapefruit, Orange, V-8,**

**Pineapple** | 3.5

**Coffee (regular or decaf)** | 2.75

**Hot Tea** | 3.5