

STARTERS

TOMATO BRUSCHETTA

Garlic & Herb Spread, Roasted Garlic, Mozzarella & Provolone, Basil, Balsamic Reduction | 16 GF/V

HUMMUS

Quinoa, Broccoli, Celery, Peppers, Cucumbers, Naan Bread | 15 GF/V

CHIPS & SALSA

Grinder Salsa, Verde Salsa, Guacamole, Tortilla Chips | 9 GF/V

BUFFALO CHICKEN DIP

Bleu Cheese Crumbles, Scallions, Tortilla Chips | 15 GF

SPINACH & ARTICHOKE DIP

Spinach, Artichokes, Cream Cheese, Mozzarella, Tortilla Chips | 15 GF/V

NACHOS

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

ADD: CHICKEN 9 PORK 10 BRISKET 12

SMOKED CHICKEN WINGS

Celery & Bleu Cheese
Buffalo or BBQ | 19/33

JAMBALAYA

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

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 | 17 GF/V

CAESAR

Romaine, Croutons, Parmesan, White Anchovy, Caesar Dressing | 16 GF/V

WEST ARM

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

GRILLED ROMAINE

Tomato, Egg, Bleu Cheese Crumbles, Bacon, Horseradish Vinaigrette | 17 GF/V

MIXED GREENS

Garden Greens, Tomato, Red Onion, Cucumber, Radish, White Cheddar, Balsamic Vinaigrette | 16 GF/V

SANDWICHES

SERVED WITH CHIPS

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

CUBAN

Cherry Peppers, Dill Pickles, Swiss, Pepper-Jack, Ham, Smoked Pork, Honey Mustard, Hoagie Roll | 18 GF

CHICKEN SCALLOPINI

Breaded Chicken, Smoked Ham, Bacon, Dill Havarti Cheese, Lettuce, Tomato, Lemon-Garlic Aioli, Focaccia | 17 GF

BEER BATTERED WHITEFISH

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

BBQ PORK SLIDERS

(3) Pretzel Buns, Coleslaw | 16 GF

WOOD FIRED ANGUS BURGER

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

BRISKET MELT

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

FRENCH DIP

Shaved Smoked Prime Rib, Swiss, Hoagie Roll, Au Jus | 17 GF
Add Onions, Peppers, & Mushrooms | 1 ea

WOOD FIRED PIZZAS

BBQ CHICKEN

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

MEDITERRANEAN

Tomato, Banana Pepper, Greek Olives, Feta, Mozzarella, Almond Pesto, Balsamic Reduction | 18 GF/V

MARGHERITA

Roasted Tomato, Basil, Marinara, Fresh Mozzarella, Balsamic Reduction | 18 GF/V

RYKER'S ISLAND

Pepperoni, Red Onion, Pickled Jalapenos, Pineapple, Coconut Cream Sauce, Mozzarella, Pepper-Jack, Sweet & Spicy Coconut Glaze | 19 GF/V

PASTAS

ALFREDO

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

GREEK

Linguine, Roasted Tomato, Greek Olives, White Wine, Butter, Olive Oil, Feta | 20 GF/V

RIGATONI

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

STROGANOFF

Fettuccine, Mushroom Cream Sauce, Shaved Parmesan, Sour Cream, Scallions | 21 GF/V

ADD

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

ENTRÉES

BRISKET

House Smoked, Maple Bourbon Glaze, Parmesan Brussel Sprouts, Garlic Mashed Potatoes | 40 GF

SALMON

Pan Seared, Mango Relish, Parmesan Brussel Sprouts, Garlic Mashed Potatoes | 39 GF

RIBS

Vernor's Braised, BBQ Sauce, Cajun Steak Fries, Coleslaw, Cornbread Muffin | 28/40 GF

FILET

5 oz, Pan Seared, Bordelaise, Petite Potatoes, Asparagus, Risotto (Mushroom) | 45 GF

SIDES

ASPARAGUS | 7

BROCCOLI | 7

PARMESAN BRUSSELS SPROUT | 8

FRENCH FRIES | 6

SWEET POTATO FRIES | 7

CAJUN STEAK FRIES | 7

GARLIC MASHED POTATOES | 6

COLESLAW | 5

RISOTTO | 12

• MUSHROOM

• BALSAMIC GLAZE, ROASTED

TOMATO & SPRING ONION

SMALL SPECIALTY SALAD | 9

SMALL MIXED GREENS OR CAESAR | 8

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 FOOD BOURNE ILLNESS

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

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

BELLS BREWERY | KALAMAZOO

TWO HEARTED | ABV 7.0% | 7

Big hops and big flavor for the IPA lover

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

NEW HOLLAND BREWING CO | HOLLAND

THE POET | ABV 5.8% | 7

This stout is sheer beer poetry. Experience the creamy & malty character of this rich roasted oatmeal stout

UPPER HAND BREWERY | ESCANABA

UPA | ABV 5.5% | 7

Above the bridge, under the bride, everyone loves this bitter yet bright flavored pale ale

M LAWRENCE | LEELANAU

SPARKLING "SEX" ROSE | 13

IMPORTS ON TAP

GUINNESS (4.2%) | DUBLIN | 6

STELLA ARTOIS (5%) | LEUVEN | 6

MODELO (5.4%) | MEXICO | 6

CRAFTY COCKTAILS

WINTER-ITA

21 Seeds Grapefruit & Hibiscus Tequila, Triple Sec, Lime Juice, Cranberry Juice, Sour Mix | 13

MAPLE OLD FASHIONED

Bulleit 10 yr Bourbon, Brown Sugar & Maple Simple Syrup, Bitters | 16

CRAN-RAZ MULE

Raspberry Vodka, Lime Juice, Cranberry Juice, Ginger Beer | 13

A. PEROL SPRITZGERALD

Aperol, Champagne, Cranberry & Ginger Syrup, Soda | 14

FRENCH M-75

Tanqueray Sevilla Gin, Sparkling Rosé, Lemon Juice, Simple Syrup, Lemon Twist | 14

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.

PERRIN BREWING | COMSTOCK PARK

TOMMY'S SUMMER ALE | ABV 5.8% | 7

Clean, Crispy, refreshing

GRAPEFRUIT IPA | ABV 5% | 7

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

SAUGATUCK BREWING | DOUGLAS

PEANUT BUTTER PORTER | ABV 5.7% | 7

Bold. Creamy. A classic Porter rich with the delicious harmony of peanut butter.

BONFIRE BROWN | ABV 5.5% | 7

Traditional American brown ale, malty, Rich and Roasty with a toasty finish.

FOUNDER'S BREWERY | GRAND RAPIDS

CBS | ABV 11.3% | 10

Notes of Maple syrup, Coffee, and Chocolate melded together to bring that flavor perfect for the cold months.

AUSTIN BROTHERS | ALPENA

WOODY WHEAT | ABV 5.2% | 7

Northern Michigan ale with glorious notes of orange and hints of vanilla.

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.

DOMESTICS ON TAP

PBR (5%) | 2

BUD LIGHT (4%) | 4

LABATT (5%) | 4

MILLER (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

HIGH NOON (ASSORTED FLAVORS) | 5

HEINEKEN 0 (N/A) | 5

SOFT DRINKS

COKE PRODUCTS | 3

LEMONADE | 3

ICED TEA | 3

IRON HORSE ROOT BEER | 5 (NO REFILLS)

RED BULL (ASSORTED FLAVORS

AVAILABLE) | 4

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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