

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 | 18 GF/V

SMOKEHOUSE

House Smoked BBQ Pork, Apple Bourbon Glaze, Pickled Red Onion, Jalapeño, Pepper-Jack | 18 GF/V

MARGHERITA

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

RYKER'S ISLAND

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

FIRE GRILLED BURGERS & SANDWICHES

SERVED WITH CHIPS

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

CLASSIC

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

MUSHROOM SWISS

Mushroom, Swiss, Lettuce, Tomato, Onion, Pickle, Brioche Bun | 16 GF/V

OLIVE

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

TEX

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

BEER BATTERED WALLEYE

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

BRISKET MELT

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

CUBAN

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

BBQ PORK SLIDERS

Coleslaw, Pretzel Buns (3) | 16 GF

BREADED CHICKEN

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

ENTRÉES

FETTUCCHINE

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

RIGATONI

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

ANGEL HAIR & MUSSELS

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

RIBS

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

BRISKET

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

RIBEYE

12 oz Wood Fired, Steak Butter, Cajun Steak Fries, Seasonal Vegetables | 39 GF

SMOKEHOUSE PLATTER

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

SALMON

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

WALLEYE

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

SHRIMP & GRITS

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

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

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

Brewed with 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.

BLAKE'S HARD CIDER CO. | ARMADA

TRIPLE JAM | ABV 6.5% | 7

Perfect balance of ripe sweetness with bold fruit aromatics. Bursting with strawberries, blackberries, and raspberries

SAM ADAMS | BOSTON, MA

OCTOBERFEST | ABV 5.3% | 7

Its deep amber color, mild sweetness, and light hop character is a hearty (but not heavy) signal to make the most of the crisper days ahead.

M LAWRENCE | LEELANAU

SPARKLING "SEX" ROSE | 13

IMPORTS ON TAP

GUINNESS (4.2%) | DUBLIN | 6

STELLA ARTOIS (5%) | LEUVEN | 6

CRAFTY COCKTAILS

APPLE CIDER MARGARITA

Lunazul Tequila, Triple Sec, Sour Mix, Apple Cider, Cinnamon Sugar Rim | 13

CRAN-RAZ MULE

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

NEGRONI

Tanqueray Sevilla, Campari, Sweet Vermouth, Orange Twist | 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.

PERRIN BREWING | COMSTOCK PARK

TOMMY'S SUMMER HAZE | ABV 5.5% | 7

Hazy Pale Ale brewed with orange peel and hopped with Strata, Galaxy, Mosaic hops. Notes of orange, citrus and a blend of tropical fruits

GRAPEFRUIT IPA | ABV 5% | 7

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

FOUNDER'S BREWERY | GRAND RAPIDS

RUBAEUS | ABV 5.7% | 7

Optimizing the flavor of fresh raspberries, This stunning berry-red masterpiece is the perfect blend of sweet, tart and refreshing.

RED'S RYE IPA | ABV 6.6% | 7

Pours a spectacular crimson with a creamy tan head. A generous addition of rye malt accentuates a spicy, crisp finish.

BELLS BREWERY | KALAMAZOO

TWO HEARTED | ABV 7.0% | 7

Big hops and big flavor for the IPA lover

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.

NEW HOLLAND BREWING | NEW HOLLAND

FULL CIRCLE | ABV 4.4% | 7

A tried-and-true German classic; a clean and crisp Kölsch-style ale.

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

IRON HORSE ROOT BEER 15 (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

FOLLOW US ON INSTAGRAM & FACEBOOK FOR UPDATES AND PROMOTIONS

www.barrel-back.com