

est. 2014

barrel

scratch kitchen + whiskey

shareables

- chicken sliders** \$12
fried chicken, hot honey, homemade biscuits
- wings** \$14
fried - mild, bbq, peri-peri, ginger chili or
grilled - jerk
- barrel nachos** \$15
house-made tortillas, serrano chilis, tomatoes,
smoked pork shoulder, queso, creme fraiche
- corn dogs** \$13
house-smoked andouille sausage, grain
mustard-honey
- barrel salad** \$9
pickled onion, carrots, cukes, parm, dijon vin
add grilled or fried chicken +\$8 add grilled shrimp \$9
- brussels sprouts** \$14
fish sauce, thai chilis, cilantro, peanuts, crema
- crab rangoons** \$14
cream cheese, sesame, ginger, chilis, duck
sauce
- creamy tomato soup** \$11
white beans, andouille (optional), parmesan, bread
- fat fries** \$12
thick-cut, parmesan cheese, chipotle mayo
- cauliflower migas** \$14
stewed tomato, onion & pepper, currants,
curried cauliflower, chilis, fresh basil, toast
- pulled pork sliders** \$13
house-smoked pork, slaw, bbq, baby brioche

sammies \$18

(comes with mixed greens or house made chips;
sub fries +\$5)

fried chicken sandwich
fontal cheese, lettuce, pickles, chipotle mayo,
brioche

THE barrel burger
lettuce, onion, pickles, fontal, bacon, herb
mayo, brioche

executive chef - walfer hernandez

happy hour

m - f 4 - 7

- \$6 house bourbon or rye
- \$9 old fashioned or manhattan
- \$9 rum punch
- \$6 ipa or lager
- \$7 red, white, or rosé wine

pasta \$21

gnocchi

ricotta pan-seared gnocchi, crispy
pancetta, mushrooms, green beans,
garlic cream sauce

mac n' cheese \$14

barrel's mac n' cheese
if you know, you know
add pork shoulder or bacon (+\$5)

sweets \$10

bread pudding

our e.m.m.s award winning dessert!
rum-soaked lyon bakery bread, raisins,
vanilla gelato, chocolate ganache

chocolate dream

walfer's cream cheese stuffed brownie,
salted caramel sauce, vanilla gelato.

private barrel selections

picked by us, directly from the distillery

filibuster single barrel estate

(119.10°) \$13

old forester single barrel

(134°) \$20

district made cask strength

(134.9°) \$16

smooth ambler old scout cask

(127.6°) \$16

buffalo trace single barrel

(90°) \$15

knob creek 9 year single barrel

(120°) \$15

whistlepig cask strength 10 year

(104.4°) \$25

whistlepig piggyback cask 6 year

(108.8°) \$16

general manager - matt sternberg
& whiskey expert

we use peanut oil in our fryers

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness