

COCKTAILS

High Proof Lavender Old Fashioned \$15
barrel-select filibuster bourbon at 119.10 proof,
benedictine, lavender bitters

That Don't Empress Me Much \$14
thyme-infused empress gin,
lemon, sugar, egg white

Where's The Rum Gone? \$14
plantation pineapple rum, rye whiskey,
brown sugar, tiki 'elemakule' bitters

Maple Old Fashioned \$14
bourbon, maple syrup, angostura & orange bitters

Milk Punch \$14
bourbon, brandy, lemon, spices,
vanilla, clarified milk

Some Like It Hot \$14
jalapeno-infused tequila, lime, pineapple, agave

Rumming Up That Hill \$14
white rum, applejack brandy,
allspice dram, pineapple, cranberry

Bennifer? More Like Genever \$14
strawberry-infused bols genever,
sweet vermouth, campari

barrel-aged

**You've Had This Pair
Of Extra Gloves This WHOLE TIME?! \$14**
Common Good City Farms ginger-infused
& barrel-aged slane irish whiskey
made into a hot toddy with
fresh lemon juice and honey syrup

The Nutty Professor \$15
fidencio mezcal, amaro nonino,
black walnut bitters

The Deshler \$14
whistlepig piggyback rye whiskey,
dry curacao, lillet rouge, peychaud's bitters

The Corroded Screw \$15
johnnie walker blended scotch,
arbeg wee beastie 5 year islay scotch,
orange liqueur, benedictine, honey

HAPPY MEALS

(shot + beer + toy)

It Comes in Pints? I'm Getting One \$12
bud heavy + bourbon

**Ini Kamoze's
"Here Comes the Hopstepper" \$12**
uinta caravan ipa + tequila

Picklebacks are Gross \$12
bud light + rye whiskey + pickle juice

Black Cherry Paradise \$12
high noon black cherry hard seltzer + jameson

aluminum

budweiser \$6

bud light \$6

uinta caravan ipa \$7

high noon black cherry hard seltzer \$7

DRAFTS

Goose Island IPA \$7

Narragansett Lager \$6

Manor Hill Porter \$9

Atlas Festbier German-style Lager \$9

Goose Island
Bourbon County Imperial Stout (15.2%) \$12

Port City Optimal Wit \$8

Devil's Backbone Vienna Lager \$8

DC Brau Pilsner \$8

Oliver Bmore Breakfast Nitro Stout \$9

Bold Rock Classic Apple Cider \$9

Wicked Weed Chien de Ferme Wild Ale \$9

Heavy Seas Loose Cannon IPA \$9

Right Proper Raised By Wolves Pale Ale \$9

grapes

RED

Lyle-Thomas Pinot Noir \$14
Gen5 Lodi Cabernet Sauvignon \$11
Bodega Alandes Malbec \$14
Donati Family Vineyards Claret \$17

PINK

Onx Still Rose \$12

WHITE

Giuliano Pinot Grigio \$10
Casa La Tenca Sauvignon Blanc \$14
Heron Chardonnay \$12

SPARKLING

Ca' Furlan Prosecco Rose \$12

SNACKS

Ham & Honey Butter Biscuits \$7

Barrel Fat Fries \$11
topped with parmesan cheese

Mac & Cheese \$13
add bacon or pork shoulder for \$5

Wings | 6 for \$10 or 12 for \$18
your choice of mild buffalo, peri peri (our spiciest), BBQ, ginger chili, or wood-grilled jerk with jerk BBQ

Brussels Sprouts \$14
fish sauce, honey, thai chilies, crema, cilantro, peanuts

Crab Rangoons \$14
cream cheese, garlic, ginger, scallions, sesame, chilies, barrel's duck sauce

BARREL BBQ TRAYS

comes with BBQ beans, creamy collard greens, biscuit, bacon jam, & house-made pickles

+

Pick a Protein

buttermilk fried chicken | \$18
house-smoked pork shoulder | \$18
BBQ grilled shrimp | \$21

+

Pick a House-Made Sauce

sweet BBQ or spicy BBQ with habanero & chipotle

BBQ FAMILY 'BIG BOY' TRAY (feeds 2-3) \$50

house-smoked pork shoulder, andouille sausage, buttermilk fried chicken, corn pudding, mac & cheese, creamy greens, BBQ beans, biscuits, & house-made pickles

Carbonara \$20

house-made tagliatelle, 18-month cured prosciutto, panko crusted 5/10 egg

Rabbit Confit Linguine \$20

house-made linguine, crispy rabbit confit, wild mushrooms, green beans, citrus compound butter & parmesan

Swiss Chard Salad \$14

rainbow swiss chard, spinach, fingerling potatoes, bacon, parmesan, tarragon & mustard dressing

BARREL BBQ SANDWICHES

comes with BBQ beans or creamy collard greens

Pork Shoulder Sandwich \$17

BBQ with creamy collard greens & brioche bun

Fried Chicken Sandwich \$17

fontal cheese, lettuce, house-made pickle, chipotle aioli, brioche bun

THE BARREL BURGER IS BACK! \$18

lettuce, onion, pickle, fontal cheese, herb mayo, bacon, brioche bun & barrel fat fries

ADD ONS

BBQ beans | \$5
creamy collard greens | \$5
biscuit | \$2
jam | \$1

DESSERT

Orange Butter Cake \$12
poached apples & vanilla ice cream

** we use peanut oil in our fryers **