

5 until **6**pm for \$ **7**

SMALL PLATES

no substitutions, dine-in only
Small Plates available for \$11 after 6:00pm

Boom Shrimp

Scallion & Sesame Seeds

Philly Whiz Sliders

Shaved Ribeye, Sauteed Onion, Amoroso Roll

Crispy Vegetable Potsticker

Ponzu Dipping Sauce

Crispy Loaded Idaho Wedges

Bacon, Cheddar, Sour Cream, Scallion

Caprese Skewers (Veg & GF)

*Ciliegine Mozzarella, Baby Heirloom Tomato,
Basil, Balsamic Reduction*

MIXED

Tito's Cosmo

Barrel-Island Iced Tea

Skinny Margarita

"Sunsets" on the Beach

Blueberry Martini

BEERS

Riptide Blonde Ale, Naples

Barrel House Amber

Bone Hook Grateful Head Lager

Shock Top

Ankrolab Turtle Season IPA

WINES

Chehalem Rose {Oregon}

Chemistry Pinot Gris {Oregon}

Banshee Sparkling Brut

Boen Pinot Noir

Bonanza Cabernet

Available Tuesday– Saturday 3pm to 6pm

This Tuesday: Comfort Buffet

\$24.95 from 5pm to 8pm

Garden Salad & Home Styles Dinner Rolls

Steamed Green Beans & Roasted Carrots

Sour Cream & Chive Whipped Potatoes

Baked Mac & Cheese

Crispy Fried Chicken

Beef Meatloaf with Brown Gravy

Chef Carved Mesquite Pork Loin

Apple Pie & Vanilla Ice Cream

Wednesday 3 Courses for \$30

1st- House Salad

2nd- Grilled Mahi Mahi or Flank Steak

with Chimichurri Sauce, Basmati Rice,

Baby Carrots & Asparagus

3rd– Lemon Mousse with Raspberry Sauce

Thirsty Thursday Flights & Drink Specials

Featured Beer Flights

Flight 1: "I-P-Trippen" \$8

Bells Oberon American Wheat

Lagunitas "Little Sumpin' Sumpin" IPA

Victory Golden Monkey Belgian Tripel

Flight 2: "Barley-Moving" \$8

Bone Hook "Grateful Head" Lager

Stella Artois Belgian Lager

Bone Hook "Dapper Dan" IPA

Featured Wine Flights

Flight 1: Fresh Start- \$8

Chehalem Pinot Noir Rose, Oregon

Escarpment Chardonnay, NZ

Migration Pinot Noir, RRV

Flight 2: Bold Summer-\$10

Canvasback Cabernet, WA

DAOU "Pessimist" Blend, Paso Robles

Tenshan "GSM", Santa Barbara

Fresh Catch Friday

Pan Seared Florida Barramundi 28

Stone Ground Mustard Bearnaise,

Roasted Fingerling Potatoes,

Asparagus & Baby Carrots

Saturday is Smoking

In-House Smoked Prime Rib

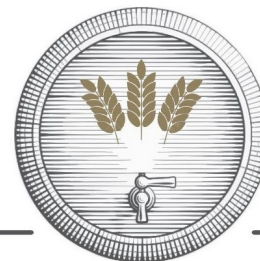
Queen Cut 30 / King Cut 36

with Yukon Gold Mashed Potatoes,

Asparagus & Baby Carrots,

Au Jus & Creamed Horseradish

- all features subject to availability -



BARREL HOUSE

Making reservations for the Barrel House is highly recommend.
Please remember to cancel unwanted reservations so that your friends and neighbors will have the opportunity to enjoy the Barrel House as well.