

5 until 6pm for \$7
SMALL PLATES

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

Tomatoes & Mozzarella

*Fresh Mozzarella, Cherry Tomatoes
Balsamic Reduction Drizzle, Micro Basil*

French Dip Slider

*Shaved Ribeye, Provolone Cheese,
with Au Jus to Dip*

Boom Shrimp

Scallion & Sesame Seeds

Crispy Vegetable Potsticker

Ponzu Dipping Sauce

Buffalo Cauliflower

Fresh Herb Buttermilk Dressing

MIXED

Tito's Cosmo

Barrel-Island Iced Tea

Jamaican Punch

Peachy Crown Tea

Blueberry Martini

BEERS

Golden Road "Mango Cart"

Barrel House Amber

Bone Hook Grateful Head Lager

Shock Top

Ankrolab Turtle Season IPA

WINES

Chehalem Rose {Oregon}

Chemistry Pinot Gris {Oregon}

Steorra Russian River Sparkling

Bell'agio Chianti

Bonanza Cabernet

Available Wednesday– Saturday

3pm to 6pm

Wednesday
3 Courses for \$30

1st– Caesar Salad

2nd– choice of:

Grilled Chicken Breast Piccata

or

Fennel Braised Pork Shoulder

with Rosemary Jus

**both served with Parmesan Risotto,
Broccoli & Carrots**

**3rd– Salted Caramel Gelato
with Almond Biscotti**

**Thirsty Thursday is Back at
Barrel House!**

Summer Flare HAPPY HOUR

\$4 Domestic Draft Pints

\$5 House Wines: Cabernet

Chardonnay, Pinot Gris, or Rosé,

\$6 Mixed Drinks: Tito's Vodka,

Fords Gin, Elijah Craig Bourbon,

Bacardi Rum, or Dewars Scotch

Fresh Catch Friday

Alaskan Snow Crab

**Potatoes au Gratin, Broccoli & Carrots,
Drawn Butter & Lemon**

**25 Half Pound, 35 Full Pound, 45 Pound & Half
or make it a Surf & Turf add a petite Fillet +19**

Saturday is Smoking

In-House Smoked Prime Rib

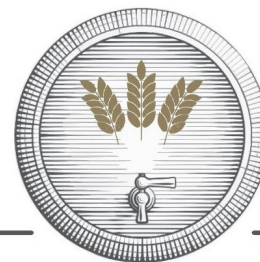
Queen Cut 30 / King Cut 36

with Yukon Gold Mashed Potatoes,

Green Beans & 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.