

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

SMALL PLATES

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

Bistro Chips

*Bacon, Blue Cheese Crema, Scallion,
Balsamic Reduction Drizzle*

Boom Shrimp

Scallion & Sesame Seeds

Pretzel Smoked Beef Slider

*Shaved Smoked Ribeye, Cheese Sauce,
Pretzel Slider Roll*

Crispy Vegetable Potsticker

Ponzu Dipping Sauce

Buffalo Cauliflower

Fresh Herb Buttermilk Dressing

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

\$5 PRICKLY PEAR

MARGARITAS ALL WEEK!

WINES

Chehalem Rose {Oregon}

Chemistry Pinot Gris {Oregon}

Banshee Sparkling Brut

Boen Pinot Noir

Bonanza Cabernet

This Tuesday: BBQ and Brew

\$25.95 Buffet 5:00pm-7:30pm | Music 5:00pm-8:00pm

Special Priced Bourbon and Craft Beer Menu!

Live performance from

Local Country Artist: **Austin James**

Buffet to Feature: Grilled Peach Salad, Apple-Raisin Coleslaw

Jalapeno & Cheddar Corn Bread, Brown Sugar Baked Beans

Baked Mac & Cheese, Bourbon BBQ Bone-In Chicken

Kansas City BBQ Baby Back Ribs

Chef Carved Texas Dry Rubbed House-Smoked Beef Brisket

Assorted Pies & Vanilla Ice Cream

Wednesday 3 Courses for \$30

1st- Italian House Salad

2nd- choice of:

**Beef & Sweet Sausage Lasagna
with Ricotta**

or

**Frutti di Mare Ravioli
with Saffron Lobster Sauce**

3rd- Espresso Panna Cotta

Thirsty Thursday Flights & Drink Specials

Featured Beer Flights

Flight 1: "Euro-Trip" \$8
Amstel Light Lager | Amsterdam
Estrella Damm Lager | Barcelona
Chimay Red | Belgium

Flight 2: "IPA-Fan" \$8
Funky Buddha
Elysian Space Dust
Dogfish Head 90 Minute IPA

Featured Wine Flights

Flight 1: Worldly Whites \$8
Martin Codax Albarino | Spain
Crossings Sauvignon Blanc | NZ
Belena Chardonnay | France

Flight 2: Reds with Class \$12
Chalone Pinot Noir | CA
Chateau Greysac | Bordeaux
Hanna Cabernet | Alexander Valley

Fresh Catch Friday

Lime & Garlic Grilled Mahi Mahi

with Avocado Butter 26

*Crispy Plantains, Black Beans,
Basmati Rice, Baby Squash*

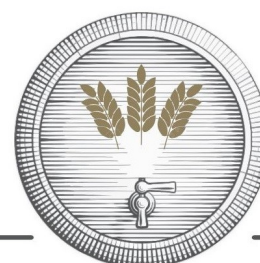
Saturday is Smoking

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.