

Appetizers

Tomato Bruschetta | Boursin
Roasted Garlic, Basil, Parmesan,
Fustini's 18yr Balsamic | 11 GF/V

Hummus & Quinoa Tabbouleh |
Grilled Naan, Bell Pepper, Carrots,
Fennel, Celery, Extra Virgin Olive Oil
| 11 GF/V

Brie Flatbread | Michigan 
Apples, Walnuts, Ginger, Cinnamon
& Sugar, Fustini's 18yr Balsamic | 12

Eggplant Caponata | Tomatoes,
Red Onion, Capers, Olives, Garlic,
Parsley, Grilled Baguette | 11
GF/V/Vegan

Root Vegetable Medley | Roasted
Brussel Sprouts, Sweet Potato, Beets,
Goat Cheese, Cider Reduction | 8
GF/V

Jambalaya | Pulled Pork,
Andouille, Scallion | 7 GF

Black Bean Nachos | Tomato,
Sweet Onion, Pepper-Jack, Salsa,
Cilantro-Lime Sour Cream Avocado
| 14 Half order | 8 GF/V

Add: Chicken | 4 Pork | 5 Brisket | 6

Buffalo Chicken Dip | Tortilla Chips,
Celery, Crumbled Blue Cheese,
Scallions | 9 GF

Mushroom Toast | Shiitake, Oyster,
Portobello & Button Mushrooms,
Garlic Cream, Baguette, Parmesan
| 13 V/GF

Smoked Chicken Wings | Celery &
Blue Cheese | 14 GF (half
order | 8)
Choose: Buffalo or Chipotle BBQ

Soup | Today's Selection | 5

Salads Add: Shrimp | 11 Salmon | 14 Smoked Chicken | 5 Steak | 9

Chopped | Broccoli, Radish, Cucumber, Carrots, Quinoa, Cheddar,

Michigan  Apple, Sherry Vinaigrette | 10 GF/V

Barrel Back Beet Salad | Arugula, Beets, Radish, Goat Cheese, Toasted
Hazelnuts, Sherry Vinaigrette | 13 GF/V

Caesar | Romaine, Parmesan, Crouton, Lemon-Garlic Aioli, White Anchovy
| 11 GF/V

Grilled Romaine | Tomato, Hard Cooked Egg, Bacon, Blue Cheese,
Horseradish Vinaigrette | 12 GF/V

Sandwiches Choose: Chips French Fries | 3 Sweet Potato Fries | 4

Black Bean Quesadilla | Tomato, Onion, Pepper-Jack, Salsa Verde,
Cilantro-Lime Sour Cream | 9 GF/V

Add: Smoked Chicken | 4 Smoked Pork | 5 Brisket, Steak | 6

Michigan  **Beer Battered Whitefish** | Tomato, Slaw, Lemon-Garlic Aioli,
Pickle Chips, Sandwich Roll | 13 GF/V

Smoked Chicken Club | Focaccia, Smoked Chicken, Avocado, Bacon,
Tomato, Pesto Aioli | 14

Barrel-Back "Cuban" | Pepper-Jack, Swiss, Herb Cured Ham, Smoked Pork,
Cherry Peppers, Pickle Chips, Dijon Aioli, Sandwich Roll | 14 GF

BBQ Pork Sliders | Mango Slaw, Pretzel Bun | 10 GF

Steak Sandwich | Roasted Red Onion, Cherry Peppers, Provolone, Sriracha
Aioli, Naan Bread | 13 GF

Brisket Melt | Sautéed Onions, Rye, Swiss, Horseradish Sauce | 14 GF

8oz Angus Burger | Iceberg, Tomato, Sweet Onion, Pickle Chips, Sandwich
Roll | 12 GF/V

(Build your own burger from any listed menu ingredient)

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please notify your server of any allergies, or dietary restrictions!

*GF/V: This item can be prepared with alternate gluten free or vegetarian products.
Request gluten free, or vegetarian with your server.*

PIZZAS (Build your own pizza from any listed menu ingredient)

Classic Pepperoni | Mozzarella, Tomato Sauce | 13 GF

Roasted Mushroom & Ham | Roasted Mushrooms, Rosemary Ham, Roasted
Garlic, Red Onions, Garlic Cream Sauce | 16 GF

Chicken Pesto | Almond Pesto, Smoked Chicken, Garlic, Tomato, Broccoli,
Bacon, Basil, Mozzarella & Parmesan | 16 GF/V

Slow Roasted Smoked Pork | Roasted Red Onion, Mango Slaw, Pepper-Jack,
BBQ Sauce | 16 GF

Italian Sausage | Roasted Portobello, Mozzarella, Tomato Sauce | 16 GF

Pastas Add: Shrimp | 11 Salmon | 14 Smoked Chicken | 5 Steak | 9

Angel Hair | Tomato, Basil, Crushed Red Pepper, Goat Cheese, Toasted
Walnuts | 15 GF/V

Fettuccine | Traditional Alfredo Sauce (Heavy Cream, Egg Yolk & Parmigiano
Reggiano) | 13 GF/V

Rigatoni | Italian Sausage, Sautéed Mushrooms, Roasted Tomato, Almond
Pesto, Parmigiano Reggiano | 16 GF/V

Orecchiette Pasta | Smoked Brisket, Tolleggio Cream, Cipollini Onions, Smoked
Jalapenos, Roasted Tomatoes, Arugula, Parmigiano Reggiano | 18 GF/V

Principal Dishes

Marinated Grilled Shrimp | Roasted Tomato, Avocado, Cilantro, Lime, Scallion
Vinaigrette, Corn Tortilla Strips | 18 GF/V

Panko Encrusted Perch | Zucchini, Summer Squash, & Carrot Slaw, Lemon
Reduction | 23 V

Grilled Salmon | Rainbow Swiss Chard, French Style Green Beans, Roasted
Tomatoes, Sweet Potatoes, Piquillo Pepper Gastric | 28 GF/V

Dry Rub Saint Louis Cut Ribs | Slaw, Cheadle's Loaded Baked Beans, Chipotle
BBQ GF Half Rack | 19 Full Rack | 29

Maple Smoked Beef Brisket | French Style Green Beans, Roasted Cipollini
Onions, Dauphinoise Potato, Maple Whiskey Glaze | 26 GF

12oz Grilled N.Y. Strip Steak | Garlic Mashed Potatoes, Grilled Asparagus, Blue
Cheese Compound Butter & Red Wine Sauce | 28 GF

Shepard's Pie | Smoked Pork Butt, Corn, Peas, Carrots, Mashed Potatoes,
Cheddar Cheese, Served With Side Salad | 21

BARREL | **BACK** restaurant

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Chef | John Murner

General Manager | Laura Kowalke

