

Feature, Tuesday, July 11, 2017

Soup | Today's Selection | 5

Whitefish Tacos | 3 Flour Tortillas, Beer Battered Whitefish, Slaw, Cilantro-Lime Sour Cream | 14

Blueberry Buckle | Blueberry Cake with Streusel Topping, Cinnamon Ice Cream, Blueberry Compote, Whipped Cream | 12 V

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 V

Buttermilk Battered Chicken Skins | Thyme, Honey Sriracha, Cajun Aioli | 8

Grilled Summer Vegetable | Zucchini, Yellow Squash, Red Onion, Asparagus, Red Pepper, Basil, Feta, Fustini's 18yr Balsamic | 10 GF/V

Jambalaya | Pulled Pork, Andouille, Scallion | 7 GF

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



Add: Chicken | 5 Pork | 5 Brisket | 6

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

House Smoked Salmon & Whitefish Dip | Capers, Fresh Dill, Sweet Onion, Olive Oil, Bagel Crisps | 14 GF/V

Smoked Chicken Wings | Celery & Bleu Cheese | 18 GF (half order | 10)
Choose: Buffalo, Chipotle BBQ or Bourbon BBQ

Salads Add: Shrimp | 11 Salmon | 14 Smoked Chicken | 5 Steak | 9 (All Salads GF/V Upon Request)

Chopped | Broccoli, Radish,  Cucumber, Romaine, Carrots, Quinoa, Cheddar,  Apple, Sherry Vinaigrette | 12

Summertime Salad | Spring Mix, Strawberries, Blueberries, Mango, Toasted Coconut, Mango Vinaigrette | 14 GF/V


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

Grilled Romaine | Tomato, Hard Cooked Egg, Bacon, Bleu Cheese, Horseradish Vinaigrette | 14

Greek Salad | Romaine, Tomato, Cucumber, Radish, Olives, Feta, Scallion, Toasted Flatbread Croutons, Za'atar Vinaigrette | 14 V

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

Classic Pepperoni | Mozzarella, Tomato Sauce | 13 GF

Hawaiian Pizza | Mozzarella, Tomato Sauce,  Rosemary Ham, Pineapple, Banana Peppers | 16 GF

Mediterranean Pizza | Pesto, Tomato, Banana Peppers, Mozzarella, Greek Olives, Feta, Fustini's 18yr Balsamic | 16 GF/V

Slow Roasted Smoked Pork | Roasted Red Onion, Balsamic, 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, Garlic, Egg Yolk & Parmigiano Reggiano) Chive | 13 GF/V

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

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

Principal Dishes

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

Grilled Salmon | Parmesan Risotto, Zucchini, Yellow Squash, Asparagus, Peas, Heirloom Tomato Relish | 29 GF/V

Grilled Mako Shark | Citrus Couscous Salad, Island Salsa, Chili-Garlic Oil | 30 V

Roasted Halibut | Herb Fingerling Potatoes, Heirloom Tomato Relish, Pesto, Basil | 33 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 Bourbon Glaze | 26 GF

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

BARREL BACK  Bourbon Glazed Smoked Prime Rib | Garlic Mashed Potatoes, French Style Green Beans, Honey-Bourbon Glaze, Horseradish Sauce | 36 GF

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


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

Add: Smoked Chicken | 4 Smoked Pork | 5 Brisket, Steak | 9

Michigan  Beer Battered Whitefish | Tomato, Slaw, Lemon-Garlic Aioli,

Pickle Chips, Sandwich Roll | 13 GF

Smoked Chicken Salad Wrap | Smoked Chicken, Grapes, Walnuts, Spring Mix, Naan | 14 GF

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

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

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

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

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

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

Petoskey Brewing | Petoskey

Barrel Back IPA | 5.75 (ABV 3.3%)

Easy drinking American Session IPA

Horny Monk | 6.50 (ABV 6.9%)

A deep reddish, malty, complex Belgian style ale

Short's Brewing | Bellaire

Bellaire Brown | 5.75 (ABV 7%)

Nutty roasted malt flavor with a slightly sweet finish

Starcut Ciders Octorok | 5.75 (ABV 6.3%)

Semi dry, light bodied cider. (Gluten Free)

Arbor Brewing | Ann Arbor

Strawberry Blonde | 6.50 (ABV 7.7%)

Rich and flavorful medium bodied beer with a fresh, floral strawberry aroma

Austin Brother's Brewing | Alpena

Blonde | 5.75 (ABV 5.1%)

American style blonde. Light hops, easy drinking

Roak Brewing | Royal Oak

Devil Dog | 6.50 (ABV 8.5%)

An Oatmeal Stout with hints of chocolate, coffee and hints of sweetness

Alaskan Brewing | Juneau

Amber | 6.50 (ABV 5.3%)

Medium roast malt sweetness with just enough hop backing. A very well balanced "alt" beer!

Stella Artois | Leuven

| 5.75 (ABV 5.0%)

Guinness Irish Stout | Dublin

Nitro | 5.75 (ABV 4.2%)

Specialty Drinks

Lavender Martini | Lavender Hill

Farm Infused Simple Syrup, Absolut

Citron, Lemon Juice | 11 

Ancho Business | Strawberry Infused

Ancho Reyes, Orange Juice,

Bitters | 13

Doctor Feelgood | Malibu, Goslings

Dark Rum, Pineapple, Lime, Bitters

| 13

Hendrick's Strawberry Jive |

Hendricks Gin, Muddled Mint &

Basil, Lemon Juice, Orange Juice,

Simple Syrup | 12

Black Water Bloody Mary |

Jalapeño & Black Peppercorn

Infused Vodka, Bloody Mary Mix,

Celery Stalk, Pickle Spear, Cheese

Stuffed Olive, Pepper Seasoned Rim

served with a Sidecar: Barrel-Back

IPA | 10 GF

Mahogany Mimosa | M. Lawrence

"Sex", Orange Juice, Dash of Grand

Marnier | 11

Barrel Back Lemonade | Finlandia

Grapefruit, Minute Made

Lemonade, Cranberry | 9

Keweenaw Brewing | Houghton

Widow Maker Black Ale | 5.75 (ABV 5.2%)

Clean, smooth, light bodied ale. Easy on the hops and on the palate

Perrin Brewing | Comstock Park

Perrin Grapefruit IPA | 6.50 (ABV 4.7%)

Big grapefruit taste in a clean, incredibly refreshing, easy drinking IPA

98 Problems (Cause a Hop Ain't One) IPA | 6.50 (ABV

6.5%) Now with Michigan Cascade Hops

Barrel Back Bourbon Aged Dark Ale | 8 (ABV 8%)

Smooth Dark Ale Aged in Bourbon Barrels.

Perrin No Rules | 14 (ABV 15%)

Imperial Porter aged in oak bourbon barrels. This special release is very rare and very good!

Tripelroot | Zeeland

Eighteen99 Hefeweizen | 6.50 (ABV 5.0%)

Banana, clove on the nose, light body very true to style.

Bell's Brewing | Kalamazoo

Two Hearted IPA | 5.75 (ABV 7.0%)

Big floral smell, citrus taste and a nice mixture of pine and hop bitterness

Oberon American Pale Wheat Ale | 6.50 (ABV 5.0%)

Classic Summer Beer with mildly fruity aromas

Cheboygan Brewing | Cheboygan

Blood Orange Honey | 6.50 (ABV 5.7%) Wheat beer with fresh local honey and blood orange zest and puree.

Sparkling Wine On Tap | Leelanau

M. Lawrence "Sex" Rose | 10

Domestic On Tap

PBR | 2 (ABV 5.0%)

Labatt | 3.75 (ABV 5.0%)

Miller Lite | 3.75 (ABV 4.2%)

Bud Light | 3.75 (ABV 4.0%)

Bottled Beer

Bard's Tale Gluten-Free | 4.5

Budweiser | 3.5

Coors Light | 3.5

Corona | 4.5

Heineken | 5

Michelob Ultra | 3.5

Kalibur Non-Alcoholic | 3.5

Summer Shandy (Can) | 4

Soft Beverages

Flavored Lemonade -Lavender, Blueberry, Raspberry | 5

(All Syrups made by Barrel Back) (no refills)

Coke, Diet Coke, Mello Yello, Ginger Ale

Cherry Coke, Sprite, Lemonade, Iced Tea | 2.50(refills)

Red Bull | 4

Iron Horse Root Beer Bottle | 3 (no refills)

S. Pellegrino Sparkling Mineral Water | 3.5 (no refills)

Juices-Cranberry, Grapefruit, Orange, V-8,

Pineapple | 3.5

Coffee (regular or decaf) | 2.75

Hot Tea | 2.75