

# STARTERS

## LOADED CHIPS

House-made chips topped with queso sauce, bacon, green onions and sour cream. \$8

## BARREL CHICKEN NACHOS

Chips piled high with shredded chicken, queso, cheddar, pico, jalapeños, sour cream, guacamole and salsa. Half - \$8 | Full - \$14 | Add chili \$1

## CHICKEN QUESADILLAS

Flour tortillas filled with chicken, cheese, and corn salsa served with sour cream, guacamole, and pico de gallo. \$9

## BUCKET O' BACON

What better way to compliment your delicious beverage than with a bucket filled with thick-cut bacon. \$8

## CHICKEN WINGS

Jumbo wings with your choice of sauce: Buffalo, BBQ, Mango Sriracha or our **House Specialty Ranch Dry Rub**. 6 - \$8 | 12 - \$12 | 18 - \$17

## TATERS YOUR WAY

Your choice of sidewinders or waffle fries covered with cheddar-jack cheese, bacon, green onions and a side of sour cream. \$8  
Add BBQ Pulled Pork \$3

## PRETZEL STICKS

Baked pretzel sticks coated with garlic butter served with our craft queso sauce and marinara. \$7

## MOZZARELLA PLANKS

Mozzarella planks with marinara. \$7

## ONION RINGS

Thick-cut battered onion rings served with chipotle ranch. \$6

## POBLANO PEPPERS

Delicious poblano peppers filled with corn, beans, roasted poblanos and creamy cheese. \$7

## TIN O' FRIES

Waffle fries, sidewinders, or sweet potato fries served with chipotle ranch. \$5

## ARTICHOKE & SPINACH DIP

Roasted artichoke and spinach in a creamy cheese dip with Bruschetta tomatoes and tortilla chips. \$8

## CHICKEN FRITTERS

Crispy oversized chicken fritters served with fries and choice of sauce. \$8 | Tossed Buffalo Style \$1

## TAQUITOS

Fresh corn tortillas filled with shredded chicken and roasted salsa, rolled and fried to perfection, served with shredded lettuce, pico de gallo, sour cream and home made salsa. \$9

## BARREL BENDER

Our platter piled high with pretzels and mozzarella planks, chicken fritters, wings and poblano bites. \$16

## BEER NUGGETS

Fried pizza dough brushed with garlic and parmesan served with marinara sauce. \$7

## FRIED PICKLES

Dill pickle slices, hand dipped in tempura batter and deep fried, served with chipotle ranch. \$8

## CHEESE CURDS

Wisconsin Cheese curds served with ranch. \$8

# SOUPS & SALADS

**DRESSINGS:** Ranch, Chipotle Ranch, Blue Cheese, 1000 Island, Balsamic Vinaigrette (house)

## BBQ RANCH CHICKEN

Grilled chicken atop a mix of lettuce, corn salsa, avocado, onion straws, chipotle ranch and a BBQ drizzle. \$10

## BARREL CHEF SALAD

Mix of lettuce with rows of cheddar, ham, turkey, bacon, tomato, eggs, and choice of dressing. \$10

## BRUSCHETTA CHICKEN

Grilled chicken and crostinis atop lettuce tossed with bruschetta, Kalamata olives and parmesan, house dressing. \$9

## BLACKENED CHICKEN CAESAR

Romaine lettuce, croutons, and parmesan cheese tossed in Caesar dressing and topped with blackened grilled chicken. \$9

## SOUP OF THE MONTH

Cup - \$3 | Bowl - \$4

## CHILI WITH CHEESE & ONIONS

Cup - \$3 | Bowl - \$5

# SANDWICHES

All of our sandwiches are served with fresh chips and a pickle. Substitute sweet potato fries, waffle fries, sidewinder fries or onion rings for \$2 more. Add side House or Caesar salad to meal for \$3

## REUBEN

Thinly sliced corned beef with Swiss cheese, sauerkraut and 1000 island on dark rye. \$9

## PULLED PORK

Fire-roasted pork smothered with BBQ topped with frizzled onions on a brioche roll. \$10

## THE BARRELS' CLUB

Turkey, ham, bacon lettuce, tomato, mayonnaise, cheddar and Swiss on toasted nine-grain. \$9

## BLT

Thick cut smoke bacon, tomatoes, lettuce and mayonnaise on nine-grain bread. \$9

## GRILLED CHEESE

Cheddar and mozzarella cheeses on nine-grain bread. \$8  
Add bacon or ham. \$2 each

## ITALIAN BEEF

Thinly sliced Italian beef smothered in giardiniera and queso sauce, served on french bread. \$10

## "KUKO"

Named after our cook, this homemade burrito is filled with cheddar and mozzarella cheese, Mexican rice, refried beans, sour cream and choice of either ground beef or fresh grilled chicken breast. Served with flour tortilla chips and homemade salsa, lettuce and pico de gallo. \$10

## SMOKIN' RANCH WRAP

Flour tortilla filled with pepper jack cheese, fresh grilled chicken, lettuce, tomato and chipotle ranch dressing, served with tortilla chips and homemade salsa. \$10

## BUILD A BURGER \$10



**CHOICE OF:** Certified Angus Beef® Patty, Grilled Chicken, or Chipotle Black Bean Burger with lettuce, tomato, onion and pickle served on a brioche bun. Served with waffle fries

Substitute onion rings, sweet potato fries. or sidewinder fries for \$2 more | Add side House or Caesar salad for \$3

### CHOOSE YOUR CHEESE:

Mozzarella, pepper jack, Swiss, cheddar, or American.

### ADDITIONAL TOPPINGS:

Fried egg, bacon, ham, pork, blue cheese dressing, or avocado. \$1 Double stack your patty. \$3

## WE BUILD YOUR BURGER

### FLAMETHROWER

Pepper jack cheese, Tabasco® Chipotle sauce, five pepper blend. \$10

### BUFFALO STYLE

Certified Angus Beef® patty dipped in buffalo sauce and topped with blue cheese dressing. \$11

### THE CLASSIC

Thick-cut smoke bacon and cheddar. \$11

### MT BBQ

Cheddar and frizzled onions topped with BBQ sauce. \$10

### THE BARREL BRUNCH

Fried egg, crispy bacon and American cheese. \$12

### THE DOUBLE BARREL

Double the patties with pepper jack, thick cut bacon and queso fries. \$14

### THE CAROLINA

Cheddar cheese, pulled pork and frizzled onions. \$14

\*20% gratuity will be added to parties of six people or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food borne illness, especially if you have certain medical conditions.

We proudly serve the following brands:



# PIZZA

## 12" PIZZA CRUST

### CARBONARA

Grilled chicken, asiago sauce, bacon, mozzarella and green onion. \$13

### BBQ CHICKEN

Chicken, red onion, cilantro, mozzarella cheese and BBQ Sauce. \$13

### MARGHERITA

Basil pesto, bruschetta tomato mix, and fresh mozzarella. \$13

### ITALIAN BEEFZA

Sliced Italian beef, pizza sauce, giardiniera and mozzarella cheese. \$14

### CHEESE

Start with cheese and choose your sauce. \$10  
Veggies - \$1 each | Meat - \$2 each

### ADDITIONAL TOPPING CHOICES

**SAUCE:** Asiago, BBQ, or Supreme sauce

**VEGGIES:** Peppers, onions, frizzled onions, tomato, garlic, mushroom, giardiniera, black or green olives

**MEATS:** Chicken, bacon, Italian sausage, pepperoni, ham, Italian beef or ground beef

## SIDES

FRESH CHIPS \$3

HOUSE OR CAESAR SALAD \$5

ONION RINGS \$4

VEGGIE OF THE DAY \$3

FRIZZLED ONIONS \$3

WAFFLE FRIES \$4

SIDEWINDER FRIES \$5

SWEET POTATO FRIES \$5

## DESSERT

### COOKIE BOWL SUNDAE

Chocolate chip cookie bowl filled with vanilla ice cream, chocolate sauce, whipped cream and a cherry. \$5

### ELI'S CHEESECAKE

Selection varies, ask your server or bartender for this months flavor. \$5

## DRAFTS

Miller Lite	4.10%	3.5 / 4
Coors Light	4.20%	3.5 / 4
Pilsner Urquell	4.40%	5 / 6
Peroni	4.70%	5 / 6
Sam Adams Boston Lager	4.90%	5 / 6
Stella Artois	5.00%	6 / 7
Guinness Extra Stout	5.00%	6 / 7
Angry Orchard Cider	5.00%	5 / 6
Blue Moon Belgian White	5.40%	5 / 6
Sam Adams Seasonal	5.80%	5 / 6
Lagunitas IPA	6.20%	6 / 7
Revolution Anti-Hero IPA	6.50%	6 / 7
Lagunitas Little Sumpin' Sumpin' Ale	7.50%	6 / 7

ABV	House Pour / 20 oz
4.10%	3.5 / 4
4.20%	3.5 / 4
4.40%	5 / 6
4.70%	5 / 6
4.90%	5 / 6
5.00%	6 / 7
5.00%	6 / 7
5.00%	5 / 6
5.40%	5 / 6
5.80%	5 / 6
6.20%	6 / 7
6.50%	6 / 7
7.50%	6 / 7

## BOTTLES

	ABV	\$
Lindemans Framboise (Raspberry)	2.50%	8.00
MGD 64	3.00%	3.50
Amstel Light	3.50%	4.75
Miller Lite	4.10%	3.50
Corona Light	4.10%	4.75
Bud Light	4.20%	3.50
Coors Light	4.20%	3.50
Goose Island 312	4.20%	4.75
Modelo Especial	4.40%	4.75
Rolling Rock	4.50%	4.75
Wells Banana Bread Beer	4.50%	5.00
Corona	4.60%	4.75
Miller High Life	4.60%	3.50
MGD	4.66%	3.50
Breckenridge Vanilla Porter	4.70%	5.00
Budweiser	5.00%	3.50
Coors Banquet	5.00%	3.50
Heineken	5.00%	4.50
Redd's Apple Ale	5.00%	4.50
Magic Hat #9	5.10%	4.75
Hacker-Pschorr	5.50%	6.00
Kentucky Bourbon Barrel Ale	5.60%	6.00
Delirium Tremens	8.50%	7.00
Chimay Blue	9.00%	7.00
La Fin du Monde	9.00%	8.00

## ROTATING DRAFTS

Beer of the Month (Selection Varies)

Goose Island  
Stout/Porter  
Leinenkugels  
Sam Adams  
High Octane "always 9% ABV or higher!"

Ask your server or bartender for this month's selections...

## WINES

	Glass\$ / Bottle\$
Beringer White Zinfandel	5 / 20
SeaGlass Riesling	5 / 20
Trinity Oaks Pinot Grigio	5 / 20
Trinity Oaks Chardonnay	5 / 20
The Show Chardonnay	7 / 25
Trinity Oaks Pinot Noir	5 / 20
Trinity Oaks Merlot	5 / 20
Trinity Oaks Cabernet Sauvignon	5 / 20

## BUBBLES

	Glass\$ / Bottle\$
Rose 'n' Blum Bubbly Moscato	7 / 25
Avissi Prosecco	7 / 25
Wycliff Brut	5 / 15

## CANS

	ABV	\$
Goslings n/a Ginger Beer	0.00%	3.00
Stiegl Radler (Grapefruit)	2.50%	5.00
Hamm's	4.60%	3.75
Old Style	4.72%	3.75
Pabst Blue Ribbon	4.74%	3.75
Two Brothers Sidekick (12oz)	5.10%	4.50
Goose Island IPA	5.90%	5.00
Smith & Forge Hard Cider	6.00%	5.00
Reds Wicked Ale (10oz)	8.00%	4.50

All cans are tall boys (16oz) unless otherwise noted

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www.MTBarrelsbar.com



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