

COFFEE & TEA

AMERICANO	4
ESPRESSO	4
CAPPUCCINO	5
LATTE	5
DECAF	4
ASSORTED TEAS	4
FRESH MINT TEA	6

COLD BEVERAGE

ICED TEA	4
FRESH LIME JUICE	6
ASSORTED SODAS	4
MONDARIZ SPARKLING	7
MONDARIZ FLAT	7

BEER

ASSORTED IPA'S	8/12
ASSORTED BOTTLED BEER	4

WINES BY THE GLASS

SAUVIGNON BLANC	7
CHENIN BLANC	7
PINOT GRIGIO	9
PROSECCO	9
MOSCATO	7
SYRAH	7
MALBEC	12
MIRADO BOBAL ROSE	9

(full wine cellar available for viewing and bottle service)

SIGNATURE COCKTAILS

THE HUGO	12
sparkling wine - mint - berries	
OLD FASHIONED	12
bullet bourbon - angostura - orange bitters - simple syrup	
MOJITO	12
prepared the classic way - ask about today's flavours	
MOSCOW MULE	12
ginger beer - vodka - lime juice	
FROZEN SANGRIA	12
red wine - berries - cointreau	
PINA COLADA	12
topped with a shot of dark rum	

BETWEEN BREAD & SALAD

THE BARRELHOUSE BURGER	22
8oz. angus patty - pepperjack - crispy onion - leafy greens - bourbon reduction - pickled shallots - brioche	
CARPACCIO SANDWICH	18
beef tenderloin - truffle aioli - arugula - balsamic reduction - reggiano - multi grain country bread	
SMOKED SALMON	16
chive cream cheese - capers - white baguette	
PULLED PORK	14
jack daniel bbq - cabbage slaw - mozzarella - baguette	
QUINOA TUNA SALAD	20
ahi tuna - market vegetables - wakame - sesame soy aioli * can be made vegan or with chicken	

SOUP OF THE DAY

Pumpkin Soup 9

FRESH PASTRIES

Please checkout our display inside for our pastry selection prepared fresh daily

CHEF SPECIALS

Don't forget to ask about our daily specials

