



BRUNCH

BRUNCH PLATES
Smoked Brisket \$23 House smoked brisket, shredded hash potatoes, green onions, pickled red onions, melted Monterey jack & cheddar cheese & fresh Pico de Gallo topped with a poached egg and hollandaise.
Pulled Pork Smoked pork shoulder, shredded hash potatoes, green onions, melted Montery jack & cheddar cheese & Spark house BBQ sauce topped with a poached egg & hollandaise.
The Vegan Salar
Brunch Poutine \$20 Fried tater tots, cheddar cheese curds, hollandaise sauce & green onions.
Eggs Benedict Grilled sourdough, peameal bacon & two poached eggs topped with hollandaise sauce. Served with your choice of tater tots or fresh fruit.
HANDHELDS
Barrelhouse Brunch Burger \$23 Ground chuck, peameal bacon, cheddar cheese, onions, pickles & hollandaise sauce on a brioche bun. Served with your choice of tater tots or fresh fruit.
Barrelhouse Brunch Sandwich Fried egg, smoked bacon, caramelized onions, maple cayenne aioli & smoked cheddar on a toasted brioche bun. Served with your choice of tater tots or fresh fruit.
LIGHTER FARE
Egg White Frittata 86 \$16 Baked egg white and spinach frittata with cherry tomatoes, goat cheese & grilled tomato. Served with your choice of tater tots or fresh fruit.
Add double cooked bacon
Greek Yogurt Parfait Greek yogurt with our house berry compote, fresh berries & toasted granola.
Avocado Toast Smashed avocado on grilled sourdough with pickled red onions, goat cheese, balsamic glaze & grilled tomato. Served with your choice of tater tots or fresh fruit.
Add poached egg
EASY ADD ONS
Add poached egg \$2 Add fresh fruit bowl \$6 Add parmesan cream sauce \$2 Add tater tots \$6 Add hollandaise sauce \$3 Add smoked brisket \$8 Add double cooked bacon \$5 Add blackened trout \$9

ASK YOUR SERVER ABOUT TODAY'S SPECIAL BRUNCH FEATURE!















BRUNCH DRINKS

COCKTAILS

4WD Spritz 10z of Aperol, topped with On the Hunt (Italian Pilsner) and a dash of Angostura Bitte	\$12 ers.
Barrelhouse Campfire Caesar 1.5oz Dillon's vodka, clamato, our fermented fresno & smoked Spark House BBQ sau with a secret rimmer & locally sourced garnish.	\$12 ces
Beermosa Off the Grid (Hazy Pale Ale), topped with orange juice.	\$ 5
NON-ALCOHOLIC & MOCKTAILS	
Milk (2% or Chocolate)	\$41/4
Juice (Apple, Orange, Pineapple, Cranberry, Clamato)	\$41/4
Coffee or Tea	\$31/4
Virgin Caesar	\$5
Strawberry Lemonade Spritz Fresh strawberry purée, lemonade, topped with Sprite.	^{\$} 5

WHAT'S HAPPENING AT THE BARRELHOUSE

BURGER SHOWCASE

Every Monday we will feature a brand-new specialty burger and you can enjoy any of our gourmet burgers and a 20oz pint of premium craft beer for only \$26!





EVERY TUESDAY! 7:00pm - 8:30pm



LIVE MUSIC **EVERY THURSDAY NIGHT!** 6:30pm - 8:30pm Come out and support our local artists!

295 Wellington Street, Unit 15, Bracebridge, Ontario P1L 1P3