



# LUNCH & DINNER

## SHARE PLATES

No one will make you actually share.

### Barrelhouse Nachos \$22

Corn tortilla chips topped with Pico de Gallo, smoked black olives, pickled red onions, candied jalapeños, cheddar & mozzarella blend.

Add double smoked bacon	\$5	Add grilled chicken breast	\$8
Add chipotle ground beef	\$6	Add smoked brisket	\$8
Add pulled pork	\$7		

### Giant Pretzels \$19

Two giant pretzels served with pilsner cheddar sauce & house mustard.

Add pretzel \$6

Pairs well with On the Hunt Italian Style Pilsner

### Chicken Wings

House fermented Fresno chili, Spark House BBQ, Muskoka bee honey garlic or secret Cajun dust.

6 wings \$15 ½ 12 wings \$26

### Beer Battered Onion Rings \$14

Beer battered onions served with Muskoka maple aioli.

### Loaded Potato Tots \$17

Crispy tots, cheddar & mozzarella blend, shaved green onions & chipotle ranch.

Add double smoked bacon	\$5	Add grilled chicken breast	\$8
Add pulled pork	\$7	Add smoked brisket	\$8

Pairs well with On the Hunt Italian Style Pilsner

### The Poutine \$15

Beef gravy, cheddar cheese curds & fried rosemary.

Add extra curds	\$5 ½	Add grilled chicken breast	\$8
Add double smoked bacon	\$5	Add smoked brisket	\$8
Add pulled pork	\$7		

Pairs well with Spark House Red Ale

### Smoked Spare Ribs \$24

House smoked pork ribs, coleslaw, French fries & Spark House BBQ sauce.

Pairs well with Spark House Red Ale

### Fried Artichoke Hearts \$18

Dredged & fried artichoke hearts with plant-based 1000 island dressing & lemon.

## LARGE PLATES

Willing commitments.

### Buttermilk Mac 'n' Cheese \$20

Pilsner cheese sauce, 4 cheese blend & garlic panko crumb.

Add double smoked bacon	\$5	Add smoked brisket	\$8
Add grilled chicken breast	\$8		

Pairs well with On the Hunt Italian Style Pilsner

### Pulled Pork Mac 'n' Cheese \$25

Pilsner cheese sauce, 4 cheese blend, candied jalapeños, crispy onions, hint of Spark House BBQ sauce & garlic panko crumb.

Pairs well with Off the Grid Hazy Pale Ale

### Fish & Chips \$22

Atlantic cod, pilsner batter, lemon pepper, French fries, creamy coleslaw & house tartar sauce.

Add extra fish \$10

Pairs well with On the Hunt Italian Style Pilsner

## TACOS

Head tilting guaranteed.

### Rainbow Trout Tacos \$24

Blackened trout, avocado ranch, mixed greens, lime, sesame & soy slaw.

Add trout taco \$11 ¾

### Chipotle Brisket Tacos \$22

Chipotle ranch, mixed greens, Pico de Gallo, pickled red onions & lime.

Add brisket taco \$11

Pairs well with Starboard New England IPA

### Pulled Pork Tacos \$22







Smoked pork with Spark House BBQ sauce, mixed greens, creamy slaw, Pico de Gallo & lime.

Add pork taco \$11

DID YOU  
KNOW?  
WE HAVE  
BEER  
TO GO!



ASK YOUR SERVER OR SWING BY THE COOLER.

 Vegetarian  Gluten free  Gluten aware  Vegan  Dairy free  Spicy

Please let your server know about any food allergies or special dietary needs. We will do our best to accommodate your requests.

# SOUP & SALADS

A utensil's best friend.

## Double Garlic Caesar Salad ..... \$15

House dressing, romaine, double smoked bacon, crispy capers, parmesan, sourdough croutons & lemon.

Add grilled chicken breast ..... \$8

Pairs well with Off the Grid Hazy Pale Ale

## Barrelhouse Greens ..... \$16

Mixed baby greens, crumbled blue cheese, diced apple, candied walnuts & Brewmasters vinaigrette.

Add grilled chicken breast ..... \$8

## French Onion Soup ..... \$11 ½

Stout braised caramelized onions, rosemary beef stock, sourdough crostini, blistered smoked cheddar & gouda.

## Soup de Jour ..... \$9

Your server will enlighten you on the details.

# HANDHELDS

Napkins recommended.

Served with your choice of leafy greens, Caesar salad, or French fries.

## Double BLT ..... \$18 ½

Peameal bacon, double smoked bacon strips, avocado ranch, mixed greens, seasoned tomato & grilled sourdough.

Pairs well with Paddle On Session IPA

Add smoked cheddar ..... \$3

Add double smoked bacon ..... \$5

Extra peameal ..... \$6

Add sous vide chicken ..... \$7 ½

Make it a Clubhouse! ..... \$8

Add roasted chicken, extra veggies, & a third slice of sourdough.

## The Buttermilk Fried Chicken Sandwich ..... \$22

Cajun dusted chicken breast, onions, double smoked bacon, creamy slaw & house Fresno chili sauce on a brioche bun.

Add double smoked bacon ..... \$5

Add peameal bacon ..... \$6

Pairs well with Off the Grid Hazy Pale Ale

## BBQ Chicken Caesar Wrap ..... \$22

Grilled chicken breast, Spark House BBQ, romaine, house Caesar dressing, double smoked bacon, parmesan & grilled flour tortilla.

Add extra smoked bacon ..... \$5

## Pulled Pork Sandwich ..... \$18 ½

House smoked Spark House BBQ sauce, crispy onions, creamy coleslaw, brioche.

Pairs well with Spark House Red Ale

## Smoked Brisket Sandwich ..... \$21

House smoked brisket, crispy onions, horseradish aioli, gouda, ciabatta & brisket jus.

Pairs well with Starboard New England IPA

## Muskoka Crunch Salad ..... \$15 ¾

Mixed greens, goat cheese, toasted granola, candied walnuts, dried cranberries & maple raspberry vinaigrette.

## The Dragon Bowl ..... \$21

Rice noodles, sesame & soy, grilled tofu, sautéed carrots, onions & peppers, green onions & toasted sesame seeds.

## Soup & Salad Combo ..... \$18

Your choice of leafy greens or Caesar salad with soup de jour & garlic toast.

Upgrade to French onion soup ..... \$3

Add cheese to toast ..... \$2

Add extra garlic toast ..... \$4

### Add Ons for Soups & Salads

Add garlic toast ..... \$4

Add double smoked bacon ..... \$5

Add pulled pork ..... \$7

Add grilled chicken breast ..... \$8

Add smoked brisket ..... \$8

Add blackened trout ..... \$9

# THE BURGERS

Two handers.

Served with your choice of leafy greens, Caesar salad, or French fries.

## The Standard Burger ..... \$19

Fresh ground chuck, house ketchup & grainy mustard, mixed greens, seasoned tomato, onion & dill pickle on a brioche bun.

Add smoked cheddar ..... \$3

Add gouda ..... \$4

Add double smoked bacon ..... \$5

Add peameal bacon ..... \$6

Add pulled pork ..... \$7

## The Barrelhouse Burger ..... \$22

Fresh ground chuck, pilsner cheddar sauce, grainy mustard, onions, peameal bacon, mixed greens, seasoned tomato & dill pickles on a brioche bun.

## The Dirty Burger ..... \$25

Fresh ground chuck, smoked brisket, caramelized cheese curds, crispy onions, garlic aioli, Spark House BBQ & dill pickles on a brioche bun.

Make it Filthy! ..... \$4

Add pulled pork & candied jalapeños

Pairs well with Starboard New England IPA

## The Vegan Burger ..... \$18

House made sweet potato & red quinoa patty, plant-based 1000 island dressing, house zucchini relish & mixed greens on a plant-based brioche bun.

### Substitutions for Handhelds & The Burgs

Sub Gluten-Free bun ..... \$3

Sub soup du jour ..... \$4

Sub beer battered onion rings ..... \$5

Sub French onion soup ..... \$6

Sub poutine ..... \$6

Sub mac 'n' cheese ..... \$7