



STARTERS

Bruschetta Platter for Two

Garlic oil brushed flatbread with fresh Pico de Gallo, balsamic glaze & basil.

\$22

Smoked Meat Platter for Two

House smoked brisket, BBQ pork shoulder & smoked spare ribs with Spark House BBQ sauce, Fresno chili, honey garlic, coleslaw, shaved scallions, our grainy mustard, tomato cucumber salad & brisket jus.

\$34

FEATURES

Po'Boy

Cajun dusted fried cod with wasabi crema, garlic aioli, Asian slaw, goat cheese on an onion bun. Served with leafy greens or fries.

\$24

The Chicken Parm Sando

Fried chicken breast with our Barrelhouse Marzano sauce, gouda cheese, arugula pesto & parmesan on a ciabatta bun. Served with leafy greens or fries.

\$24

Chicken Salad Roll

Grilled chicken salad with celery, southwestern aioli & mixed greens on a garlic butter toasted onion bun. Served with leafy greens or fries.

\$22

Tostada

Fried corn tortilla, smashed avocado, lime refritos, roasted sweet potato with chickpeas, fried plantain, red cabbage slaw, mixed greens & Brewmasters vinaigrette.

\$20

PIZZA STATION

Our 10" pizzas are freshly prepared & served with our house pizza sauce! Gluten free option available.

The Rajun' Cajun

Barrelhouse Marzano sauce, mozzarella, goat cheese, chicken breast, double smoked bacon, pickled red onions, Cajun dust & chipotle ranch.

\$24

Taco de Barrelhouse

Buttermilk Pilsner cheese sauce, mixed cheeses, chipotle ground beef, Pico de Gallo, candied jalapenos & crumbled corn tortilla.

\$24

The Barrelhouse Greenhouse Pizza

House made arugula pesto, smoked Roma tomatoes, smoked black olives, pickled red onions, goat cheese & balsamic glaze.

\$24

The Classic Canadian

Barrelhouse Marzano tomato sauce, mozzarella, cremini mushrooms, double smoked bacon, smoked ham & maple chili drizzle.

\$24



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.