

SALADS

CUSTOMIZE YOUR SALAD

ADD SHRIMP \$4, CHICKEN \$3, AHI \$4, SALMON \$4, ARTICHOKE HEARTS AND SUN-DRIED TOMATOES \$2

MIXED GREEN HALF\$4/FULL\$7

MIXED FIELD GREENS, RED ONION, PARMESAN CHEESE, CROUTONS, DICED TOMATOES, AND SLICED CUCUMBER
WINE PAIRING SUGGESTION: ASK YOUR SERVER

APPLE, PECAN, AND BLEU

CHEESE SALAD HALF\$6/FULL\$11

FRESH LETTUCE AND FIELD GREENS TOSSED WITH OUR BALSAMIC VINAIGRETTE AND SLICED GREEN APPLES, LIGHTLY CANDIED PECANS, AND BLEU CHEESE CRUMBLES
WINE PAIRING SUGGESTION: CHARDONNAY

CALIFORNIA COBB HALF\$7/FULL\$12

MIXED GREENS, DICED ROASTED TURKEY, HOT HOUSE TOMATOES, CRUMBLED GORGONZOLA CHEESE, SMOKED BACON BITS, TOPPED WITH LOCALLY GROWN AVOCADO
WINE PAIRING SUGGESTION: PINOT GRIS

CAESAR VON CAESAR HALF\$5/FULL\$9

CRISP ROMAINE LETTUCE, DICED ROMA TOMATOES, CROUTONS AND SHAVED PARMIGIANO-REGGIANO
WINE PAIRING SUGGESTION: SAUVIGNON BLANC

SEARED AHI SALAD HALF\$7/FULL\$12

SEARED AHI TUNA ON BABY ARUGULA, TOSSED WITH SPICY CARAMEL PEANUT SAUCE, SLICED ALMONDS AND EXTRA VIRGIN OLIVE OIL
WINE PAIRING SUGGESTION: WHITE BLEND

LA JOLLA SALAD HALF\$6/FULL\$11

MIXED FIELD GREENS TOSSED WITH SEASONAL BERRIES, SHAVED PARMESAN & A RASPBERRY VINAIGRETTE DRESSING
WINE PAIRING SUGGESTION: PINOT GRIGIO

SOUPS

ALL SOUPS SERVED WITH GARLIC CHEESE CROSTINIS

SPLIT PEA SOUP CUP \$5 BOWL \$7

CURED BACON, DICED TOMATOES, SWEET YELLOW ONIONS SLOWLY COOKED IN A SAVORY CHICKEN BROTH.

LONGHORN CHILI CUP \$6 BOWL \$8

SLOWLY SIMMERED BLACK ANGUS GROUND BEEF, RED KIDNEY BEANS, DICED CARROTS, GOLDEN SWEET ONIONS IN A TEXAS CHILI SAUCE TOPPED WITH DICED RED ONIONS, MELTED CHEDDAR CHEESE AND SERVED WITH A WARM PIECE OF HOMEMADE CORNBREAD

FRENCH ONION SOUP CUP \$4 BOWL \$6

A HARMONIOUS BLEND OF VIDALIA ONION SOUP SERVED "AU GRATIN" STYLE TOPPED WITH BAGUETTE, MELTED SWISS, AND SHREDDED PARMESAN

BUTTERNUT SQUASH CUP \$5 BOWL \$7

RICH BUTTERNUT SQUASH SIMMERED WITH BUTTER, FRESH NUTMEG, MINCED SWEET ONION, SWEET CREAM, BROWN SUGAR AND A TOUCH OF HONEY.

STARTERS

BRUSCHETTA CAPRESE \$9

FOCCACCIA BREAD TOASTED AND TOPPED WITH BASIL, GARLIC, DICED RED TOMATOES, FRESH MOZZARELLA, AND DRIZZLED WITH OLIVE OIL
WINE PAIRING SUGGESTION: PINOT GRIGIO

DUCK QUESADILLA \$11

SHREDDED GRILLED DUCK BREAST AND MOZZARELLA QUESADILLA WITH HOISIN SAUCE AND HERBS DE PROVENANCE
WINE PAIRING SUGGESTION: MERLOT

LAMB CHOPS \$11

TENDER NEW ZEALAND LAMB CHOPS DRY RUBBED WITH YOUR CHOICE OF CAJUN OR CINNAMON-CHIPOTLE-ESPRESSO (SPICY)
WINE PAIRING SUGGESTION: SHIRAZ

FRIED RAVIOLI \$7

BREADED & FRIED ITALIAN CHEESE BLEND RAVIOLI TOPPED WITH A CREAMY LEEK SAUCE & SERVED WITH ZESTY MARINARA
WINE PAIRING SUGGESTION: SANGIOVESE

GARLIC FRIES \$5

GARLIC TOSSED FRENCH FRIES (W/O GARLIC \$4)
WINE PAIRING SUGGESTION: BRUT CHAMPAGNE

BACON WRAPPED SEA SCALLOPS \$16

FOUR LARGE SEA SCALLOPS WRAPPED IN APPLEWOOD SMOKED BACON, SERVED WITH OUR VEGGIE MEDLEY AND HONEY LIME SAUCE
WINE PAIRING SUGGESTION: SPARKLING WINE

SPINACH & ARTICHOKE RANGOONS \$9

CRISPY WON-TONS FILLED WITH CREAMY SPINACH AND FRESH ARTICHOKE, SERVED WITH A SIDE OF ZESTY MARINARA SAUCE
WINE PAIRING SUGGESTION: PINOT NOIR

SWEET AND SALTY \$10

BACON WRAPPED MAJOOOL DATE LOLLIPOPS
WINE PAIRING SUGGESTION: BLANC DE NOIR

COCONUT SHRIMP \$14

JUMBO PRAWNS COATED IN SHREDDED COCONUT AND FRIED TO A GOLDEN BROWN. SERVED WITH A SWEET MANGO DIPPING SAUCE
WINE PAIRING SUGGESTION: SAUVIGNON BLANC

MAMA'S BRIE \$12

WARM, GOOEY BRIE, TOPPED WITH RASPBERRY PRESERVES & LIGHTLY CANDIED PECANS, WRAPPED IN A FLAKEY PUFF PASTRY & BAKED TO A GOLDEN BROWN.
WINE PAIRING SUGGESTION: PINOT GRIS

FRIED CALAMARI \$9

CALAMARI SERVED WITH A SIDE OF ZESTY MARINARA.
WINE PAIRING SUGGESTION: SAUVIGNON BLANC

THE BOARD \$16

YOUR CHOICE OF THREE CHEESES AND THREE SLICED DELI MEATS WITH FRENCH BAGUETTE
LIMIT 1 BRIE PER ORDER, EXTRA BRIE \$2
FOR MEAT AND CHEESE CHOICES, SEE THE BUILD YOUR OWN PANINI SELECTIONS ON THE NEXT PAGE
WINE PAIRING SUGGESTION: ASK YOUR SERVER

CHEESE PLATE

CHOOSE YOUR FAVORITES AND ASK YOUR SERVER FOR A WINE PAIRING SELECTION

THREE 3OZ. SERVINGS- \$9

FIVE 3OZ. SERVINGS- \$11

AGED BRIE
CHEDDAR
CRUMBLED BLEU
DILL HAVARTI
GORGONZOLA
SWISS

HAVARTI
MANCHEGO
MUENSTER
PEPPER JACK
PORT SALUT
PROVOLONE
SHREDDED MOZZARELLA

SHAVED PARMESAN REGGIANO
GOAT CHEESE
FRESH MOZZARELLA
SMOKED GOUDA
SMOKED MOZZARELLA
GRUYERE

ALL OF OUR WINE IS AVAILABLE FOR TAKE HOME PURCHASE
*THERE WILL BE A \$2 SPLIT CHARGE FOR ANY SPLIT ITEM
AN 18% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE

PANINIS AND SANDWICHES

ALL PANINIS ARE GRILLED CIABATTA BREAD SANDWICHES AND SERVED WITH CHOICE OF MIXED GREEN SIDE SALAD, FRENCH FRIES, GARLIC FRIES, FRESH FRUIT, OR TOMATO, CUCUMBER, RED ONION MEDLEY

HONEY BBQ BACON CHICKEN \$12

HONEY MARINATED CHICKEN BREAST TOPPED WITH APPLEWOOD SMOKED BACON, CHIPOTLE CHEDDAR CHEESE, CRISPY FRIED ONIONS AND BBQ SAUCE ON FOCACCIA BREAD

WINE PAIRING SUGGESTION: ZINFANDEL

CAPRESE PANINI \$10

SLICED FRESH MOZZARELLA, BEEFSTEAK TOMATOES, AND FRESH BASIL WITH VINAIGRETTE AND OLIVE OIL

WINE PAIRING SUGGESTION: PINOT GRIS

TURKEY PANINI \$9

LEAN TURKEY, SMOKED MOZZARELLA, BEEFSTEAK TOMATOES, CRUMBLLED BLUE CHEESE AND SLICED PEPPERONCINI

WINE PAIRING SUGGESTION: PINOT NOIR

SURF'S UP SANDWICH \$12

SEARED AHI ON A BUTTER CROISSANT WITH MIXED GREENS, AVOCADO AND SPICY WASABI CREAM SAUCE

WINE PAIRING SUGGESTION: CHARDONNAY

ZESTY CHICKEN PANINI \$10

GRILLED CHICKEN BREAST, SUN DRIED TOMATOES, ARTICHOKE HEARTS, PEPPER JACK CHEESE & PESTO SAUCE

WINE PAIRING SUGGESTION: ZINFANDEL

SALMON PANINI \$11

GRILLED ATLANTIC SALMON, AGED BRIE, CAPERS AND RED ONION

WINE PAIRING SUGGESTION: CHARDONNAY

ASIAGO STEAK SANDWICH \$14

THINLY SLICED SKIRT STEAK WITH ROASTED RED PEPPERS, SLICED AVOCADOS, CARAMELIZED ONIONS PROVOLONE CHEESE AND CHIPOTLE AIOLI ON TOASTED ASIAGO CHEESE BREAD.

WINE PAIRING SUGGESTION: MALBEC

ZUCCHINI PANINI \$10

GRILLED ZUCCHINI AND ROASTED BEEFSTEAK TOMATOES ON CIABATTA WHEAT WITH CUCUMBERS, ROASTED RED BELL PEPPERS, SPROUTS, FIELD GREENS AND PROVOLONE CHEESE

WINE PAIRING SUGGESTION: CHARDONNAY

BUILD YOUR OWN PANINI \$12

ASK YOUR SERVER FOR A WINE PAIRING SUGGESTION

MEAT — CHOICE OF TWO OF THE FOLLOWING:

LEAN TURKEY
BLACK FOREST HAM
HONEY HAM
IMPORTED SALAMI

PROSCIUTTO DI PARMA
PEPPERONI
CAPPACOLA HAM
MORTADELLA

ROAST BEEF
APPLEWOOD SMOKED BACON
SOPRESSATA
BURGER PATTY

CHICKEN BREAST
SALMON FILET
SEARED AHI

CHEESE — CHOICE OF TWO OF THE FOLLOWING:

SMOKED GOUDA
SMOKED MOZZARELLA
SHREDDED MOZZARELLA
CHEDDAR
CHIPOTLE CHEDDAR
PORT SALUT

MUENSTER
GRUYERE
SWISS
CRUMBLLED BLEU
HAVARTI
DILL HAVARTI

SHAVED PARMESAN
REGGIANO
PEPPER JACK
MANCHEGO
AGED BRIE
GORGONZOLA

PROVOLONE
GOAT CHEESE
FRESH MOZZARELLA

TOPPINGS — CHOICE OF TWO OF THE FOLLOWING:

RED ONION
KALAMATA OLIVES
BLACK OLIVES
PICKLE CHIPS
DRIED CRANBERRIES

GRILLED ONIONS
JALAPENOS
ROMAINE LETTUCE
ROASTED RED PEPPERS
CHIVES

SLICED PEPPERONCINI
ROMA TOMATOES
BEEFSTEAK TOMATOES
SUN DRIED TOMATOES
SLICED AVOCADO (\$1 EXTRA)

ARTICHOKE HEARTS
MIXED GREENS
BASIL
CUCUMBER
CRISPY FRIED ONIONS

SAUCE — CHOOSE ONE OF THE FOLLOWING, SERVED ON THE SIDE:

BUTTERMILK RANCH
VINAIGRETTE
CHIPOTLE AIOLI
HONEY MUSTARD
CAESAR DRESSING
SOUR CREAM

PESTO (\$.50 EXTRA)
GARLIC AIOLI
YELLOW MUSTARD
KETCHUP
HORSERADISH MAYO
CARAMEL PEANUT SAUCE

BLEU CHEESE
DRESSING
THOUSAND ISLAND
DRESSING
WHISKEY PEPPERCORN
SAUCE

DIJON MUSTARD
BALSAMIC VINAIGRETTE
RASPBERRY VINAIGRETTE
WASABI CREAM SAUCE

BREAD — CHOOSE ONE OF THE FOLLOWING:

FRENCH BAGUETTE
WHOLE WHEAT

CIABATTA
CIABATTA WHEAT

FOCCACIA
CROISSANT

ASIAGO (\$1 EXTRA)

ADDITIONAL SIDES

SMALL PORTIONS TO COMPLEMENT ANY DISH

MIXED VEGGIES \$4

GRILLED SEASONAL VEGETABLES

FRESH FRUIT \$5

FRESH SEASONAL FRUIT MEDLEY

FRENCH FRIES \$3

GARLIC FRIES ADD \$1

BAKED POTATO \$4

AVAILABLE WITH BUTTER, CHEESE, CHIVES, AND SOUR CREAM UPON REQUEST

RICE PILAF \$4

MIX OF WILD RICE AND WHITE RICE, COOKED WITH WHITE WINE AND BUTTER

GARLIC SMASHED POTATOES \$4

RUSSET POTATOES, BLENDED WITH FRESH GARLIC

ALL OF OUR WINE IS AVAILABLE FOR TAKE HOME PURCHASE
*THERE WILL BE A \$2 SPLIT CHARGE FOR ANY SPLIT ITEM
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PASTA

CUSTOMIZE YOUR PASTA

ADD SHRIMP \$4, CHICKEN \$3, SAUSAGE \$3, SALMON \$4, ARTICHOKE HEARTS AND SUN-DRIED TOMATOES \$2

CAPELLINI POMODORO \$11

PASTA WITH FRESH ROMA TOMATOES, GARLIC, BASIL, KALAMATA OLIVES, OLIVE OIL AND SHAVED PARMESAN

WINE PAIRING SUGGESTION: WHITE BLEND

DIABLO CHICKEN RISOTTO \$14

SPICY CHICKEN BREAST MARINATED IN A ZESTY TOMATO REDUCTION SET ATOP SAFFRON-INFUSED RISOTTO WITH SUNDRIED TOMATOES

WINE PAIRING SUGGESTION: PINOT NOIR

THE DRUNKEN LOBSTER \$16

EGG RAVIOLIS STUFFED WITH CHUNKS OF MAINE LOBSTER, SAUTÉED LEEKS, RICOTTA, AND MOZZARELLA CHEESE TOPPED WITH A CREAMY VODKA SAUCE

WINE PAIRING SUGGESTION: CHARDONNAY

GARLIC CREAM FETTUCCINI \$13

FETTUCCINI IN A ROASTED GARLIC CREAM SAUCE WITH SHREDDED PARMESAN AND ROASTED TOMATOES

WINE PAIRING SUGGESTION: PINOT GRIGIO

PENNE PORTICELLO \$14

SPICY ANDOUILLE SAUSAGE WITH CAPERS, KALAMATA OLIVES, GARLIC, HOT CRUSHED RED PEPPER, ROMA TOMATOES, & SHREDDED PARMESAN IN A MARINARA SAUCE

WINE PAIRING SUGGESTION: RIESLING

BEEF AND VEAL TORTELLONI \$15

JUMBO TORTELLONI STUFFED WITH BEEF AND VEAL, SAVORY HERBS AND IMPORTED GRANA PADANO CHEESE, SERVED WITH SAUTÉED MUSHROOMS IN A PEPPERY, WHISKY CREAM REDUCTION SAUCE

WINE PAIRING SUGGESTION: PINOT NOIR

MAIN STREET

MOST DISHES SERVED WITH GARLIC SMASHED POTATOES AND FRESH GRILLED VEGETABLES

BORDEAUX SHORT RIBS \$24

A HEARTY SERVING OF SHORT RIBS MARINATED IN RED WINE AND SLOWLY COOKED IN A THICK AND SAVORY BUTTON MUSHROOM SAUCE

WINE PAIRING SUGGESTION: CABERNET

OSSO BUCO MILANESE \$22

PORK SHANK SEARED AND SLOWLY ROASTED IN RED WINE AND VEGETABLE BROTH TOPPED WITH A PORT SAUCE, SERVED OVER A BED OF IMPORTED FETTUCCINI SAUTÉED IN BUTTER

WINE PAIRING SUGGESTION: PINOT NOIR

COQ AU VIN \$18

THE CLASSIC FRENCH DISH, CABERNET SAUVIGNON MARINATED, SLOWLY ROASTED CHICKEN, SERVED WITH A CABERNET-MUSHROOM SAUCE

WINE PAIRING SUGGESTION: SYRAH

JAMBALAYA \$15

SAVORY SHRIMP, TENDER CHICKEN BREAST, SPICY ANDOUILLE SAUSAGE, RED AND GREEN PEPPERS, AND ONIONS MIXED IN A CREOLE SAUCE, ALL SERVED OVER A BED OF RICE

WINE PAIRING SUGGESTION: RIESLING

BACON WRAPPED FILET \$24

8OZ. FILET MIGNON WRAPPED IN APPLEWOOD SMOKED BACON, SERVED OVER WHISKEY-PEPPERCORN SAUCE

WINE PAIRING SUGGESTION: CABERNET

LAMB CHOP MEAL \$22

TENDER NEW ZEALAND LAMB CHOPS DRY RUBBED WITH YOUR CHOICE OF CAJUN OR CINNAMON CHIPOTLE ESPRESSO (SPICY)

WINE PAIRING SUGGESTION: SHIRAZ

MANGO TANGO \$18

FRESH IDAHO TROUT RUBBED WITH CAJUN SPICES, PAN SEARED AND TOPPED WITH A SWEET AND SPICY MANGO SALSA

WINE PAIRING SUGGESTION: WHITE BLEND

POTATO CRUSTED SEA BASS \$20

SEA BASS CRUSTED WITH GOLDEN POTATOES AND TOPPED WITH AN OLD FASHION BURRE BLANC SAUCE

WINE PAIRING SUGGESTION: RIESLING

SUGAR SPICED SALMON \$18

TENDER ATLANTIC SALMON FILLET SWEETENED TO PERFECTION AND TOPPED WITH A SAFFRON AIOLI

WINE PAIRING SUGGESTION: SAUVIGNON BLANC

CHARRED FLAT IRON \$22

A PRIME CUT FLAT IRON STEAK CHARRED WITH ROASTED GARLIC PEPPERCORN TOPPED WITH CRUMBLED BLUE CHEESE AND SERVED ON A BED OF CRISPY LEEKS

WINE PAIRING SUGGESTION: ZINFANDEL

BEVERAGES

SODA \$3

COKE, DIET COKE, MINUTE MAID LEMONADE, SPRITE, ROOT BEER, MR. PIBB

ICED TEA \$3

WE SERVE CAFÉ MOTO ICED TEAS, FRESH BREWED DAILY AND AVAILABLE WITH A VARIETY OF FLAVORED SYRUPS

VOSS WATER \$4

375ML
STILL & SPARKLING

VOSS WATER \$6

800ML
STILL & SPARKLING

TEA \$3

WE SERVE HARNEY AND SONS FINE HOT TEAS AVAILABLE IN A VARIETY OF FLAVORS

COFFEE \$3

WE PROUDLY BREW CAFÉ MOTO COFFEE IN A FRENCH PRESS FOR THE FINEST COFFEE EXPERIENCE

WINE TASTINGS

EVER WANTED TO LEARN MORE ABOUT WINE? THE BARREL ROOM CONDUCTS WINE TASTINGS ON SELECTED SUNDAY AFTERNOONS. RESERVATIONS REQUIRED. ASK YOUR SERVER FOR DETAILS, CHECK OUR WEBSITE (WWW.TBRSD.COM) OR REGISTER TO RECEIVE OUR NEWSLETTER.

CATERING

LET THE BARREL ROOM CATER YOUR NEXT EVENT. WE CAN ACCOMMODATE A PARTY OF ANY SIZE, DAY OR NIGHT. SPEAK WITH OUR MANAGER ON DUTY FOR MORE INFORMATION. CONTACT OUR EVENT COORDINATOR LAUREN AT LAUREN@TBRSD.COM.

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Monthly Specials

OUR CHEF TAKES PRIDE IN USING THE FRESHEST INGREDIENTS TO CREATE HIS MONTHLY SPECIALS, EACH DESIGNED TO TANTALIZE EVEN THE MOST REFINED PALATES.

Salad

Southwest Chicken Salad

MIXED FIELD GREENS TOSSED WITH BLACK BEANS, ROASTED CORN, CHOPPED RED ONIONS AND DICED TOMATOES TOPPED WITH GRILLED CHICKEN BREAST, SLICED AVOCADOS, CRISPY WON TONS AND A CILANTRO LIME DRESSING. \$14

Starter

Holy Mole Nachos

CORN TORTILLA CHIPS TOPPED WITH MEXICAN MOLE, COTIJA CHEESE, SHREDDED DUCK BREAST AND A SWEET AND SPICY MANGO SALSA. \$12

Main Street

Halibut

A 7OZ. PAN SEARED HALIBUT FILET TOPPED WITH A SMOKEY CHIPOTLE PEPPER PESTO. SERVED WITH GARLIC SMASHED POTATOES AND GRILLED VEGGIES. \$20

New York Strip Steak

A PRIME NEW YORK STRIP STEAK GRILLED AND SEASONED TO PERFECTION THEN TOPPED WITH ROASTED MARINATED HEIRLOOM TOMATOES. SERVED WITH GARLIC SMASHED POTATOES AND GRILLED VEGGIES. \$23

Dessert

Lemonade Cake

THREE MOIST LAYERS OF LEMON CAKE LAYERED WITH COOL LEMON MOUSSELINE AND A TANGY MEYER LEMON CURD. INSPIRED BY LEMONADE FOR THE START OF SUMMER. \$8

FEATURED WINE

CAMBRIA

2009 TEPUSQUET SYRAH

SANTA MARIA VALLEY, CALIFORNIA

THIS SINGLE VINEYARD SYRAH BRINGS BIG AROMAS AND FLAVORS OF CASSIS, VIOLET, CHERRY COLA, MOCHA AND CINNAMON. THE RICHNESS IS BALANCED BY PLENTY OF ACIDITY BACKED BY FINE-GRAINED TANNINS. THE CAMBRIA SYRAH PAIRS GREAT WITH GRILLED MEATS AND MOLE NACHOS.

GLASS \$8/BOTTLE \$27

FEATURED BEER

EEL RIVER BREWING COMPANY

ACAI BERRY WHEAT

FROM AMERICA'S FIRST CERTIFIED ORGANIC BREWERY IN NORTHERN CALIFORNIA COMES A LIGHT BODIED WHEAT ALE BREWED WITH ORGANIC ACAI BERRIES FROM BRAZIL AND A FLAVORFUL MIX OF POMEGRANATE AND BERRIES. COOL AND CRISP THIS ALE PAIRS PERFECTLY WITH SALADS, CHEESES AND OF COURSE DESSERT.

22oz. ABV.4%

\$7

THE BARREL ROOM WAS FOUNDED ON THE IDEA OF GOOD FOOD AT A REASONABLE PRICE WITH A WORLD CLASS WINE LIST. WE WANTED THIS PLACE TO BE JUST LIKE HAVING PEOPLE OVER IN OUR OWN HOMES.

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