

BARREL HOUSE TAVERN

– Daytime –

SNACKS

◦ OYSTER BAR ◦

- HOOD CANAL ***
Washington State
- MIYAGI ***
Marin, California
- ST. SIMON***
New Brunswick, Canada
- 4 EACH OR 42 DOZEN -

◦ CHEESE BOARD ◦

- FISCALINI – COW**
nutty, slightly smoky, earthy
- HUMBOLDT FOG – GOAT**
vegetable ash, floral, clean citrus
- SEASCAPE – GOAT/COW**
creamy, mild, hint of citrus
- BAY BLUE – COW**
creamy, tangy, medium blue flavor
- 7 EACH OR ALL FOR 24 -

- CALAMARI FRITTO MISTO** lemon, leeks, shaved fennel, fried caper aioli, spicy cocktail sauce 15
- FRESH CATCH CEVICHE** red snapper, green garbanzo, pomelo, red onion, avocado, cilantro, jalapeños & taro chips 18
- PORK RIBS** cider and honey glazed, cabbage slaw, cilantro 15
- CRAB DOUGHNUTS** fried lemon, kale chip, pepper jelly, powdered sugar 18
- WOOD FIRED FLATBREAD** fontina cheese, roasted mushrooms, delicata squash, walnuts, saba, espelette pepper, parmesan 16
- TARTARE TACOS** three wonton tacos of ahi tuna or salmon tartare with avocado mousse, summer slaw, chili oil, soy lime vinaigrette 14
- WOOD FIRED ARTICHOKE DIP** artichokes, mozzarella, jalapenos, fresno peppers, bread crumbs 13

SOUPS & SALADS

- ROASTED BUTTERNUT SQUASH SOUP** croutons, olive oil, shaved parmesan, fried sage 10
- CLAM CHOWDER** steamed manila clams, bacon, leeks, creamer potatoes, cream 13/16
- CAESAR** romaine+ lettuce, garlic croutons, shaved parmesan / chicken +6 / blackened snapper +7 / prawns +8 13
- BABY KALE SALAD** apples, red onion, sliced almonds, sunflower seeds, dried cranberries, feta, lemon vinaigrette / chicken +6 / prawns +8 / blackened snapper +7 14

ENTRÉES

- RAVIOLI** house made with ricotta cheese, butternut squash, brown butter, sage, pomegranate & pecorino-truffle cheese 28
- PEI MUSSELS & FRIES** white wine, garlic, shallots, crema 24
- ORA KING SALMON** pan seared, saffron bomba rice, broccoli rabe, brussel sprouts, salsa verde 34
- ROASTED HALF CHICKEN** whipped yukon gold potatoes, sauteed spinach, pan au jus 26
- CRAB STUFFED PETRALE SOLE** with whipped yukon gold potatoes, sauteed bloomsdale spinach, lemon caper beurre blanc 36
- MEDITERRANEAN CHICKPEA TAGINE** caramelized sweet potatoes with spinach, cauliflower, mint yogurt, cilantro 24

SANDWICHES

- WOOD OVEN CHICKEN SANDWICH** chicken thigh, calabrian chile aioli, crispy onions, dressed lettuce on flatbread with fries 18
- ALBACORE TUNA MELT** ol' fashioned tuna salad, tillamook cheddar, cherry tomatoes, shallot, arugula, brioche 18
- GRILLED FLAT IRON STEAK SANDWICH** pt. reyes blue cheese dressing, arugula with balsamic vinaigrette, crispy onions on a ciabatta roll served with fries 20
- TAVERN BURGER** grass fed beef, butter lettuce, tomato, red onion, pickle, toasted brioche bun, fries / garlic parmesan fries +3 / tillamook cheddar +2 bacon +3 / avocado +3 19
- IMPOSSIBLE BURGER** 100% plant based burger, lettuce, tomato, red onions, pickle, with fries/ garlic parmesan fries +3 / tilamook cheddar +2 / bacon +3 avocado +3 20
- BLACKENED SNAPPER SANDWICH** ciabatta roll, pickled onions, fried caper aioli, dressed lettuce served with fries 19

SIDES

- MIXED LETTUCES** with champagne vinaigrette 7
- CRISPY BRUSSEL SPROUTS** calabrian chili aioli 8
- BROCCOLI RABE** garlic, shallots, olive oil 8
- GARLIC FRIES** gilroy garlic, grated parmesan, ketchup, aioli 8
- FIRE ROASTED LUCQUES OLIVES** thyme, citrus, lavender 7



WEEKEND BRUNCH

11am – 2pm

SMOKED PETALUMA CHICKEN HASH
sweet potatoes, poached eggs, smoked white onions, red bell peppers, red creamer potatoes, chili hollandaise sauce
- 17 -

FARMERS OMELET
eggs, roasted mushrooms, chives, bellweather farms jersey ricotta, mixed lettuces, home fries, and cumin sour cream
+ ham 3
- 17 -

EGGS HOLLANDAISE
the following are served with poached eggs, thick english muffin,- mixed greens, home fries benedict - canadian bacon florentine - wilted spinach blackstone - tomato & =bacon
- 18 -

STUFFED FRENCH TOAST
nutella stuffed challah, brulee banana, raspberry sauce
- 15 -

CHICKEN & WAFFLES
corn meal waffle, fresh berries, honey whipped butter, red pepper jelly
- 16 -

VEGGIE HASH
sweet potatoes, smoked onions & red bell peppers, creamer potatoes, mushrooms, spinach, poached eggs, hollandaise sauce
- 16 -

BARREL HOUSE TAVERN

- Beverages -

◦ BARREL AGED ◦

MANHATTAN	12
Old Forester Bourbon, Carpano Antica, Zaya, and Peychaud's Bitters	
NEGRONI	12
Ford's Gin, Campari, & Carpano Antica	
EL DUO	12
Los Becinos Mezcal, Tequila reposado, Rosemary syrup	

◦ NON-ALCOHOLIC ◦

POP & JUICE	4
Coke, Diet Coke, Sprite, Housemade Ginger Beer, Orange Juice, and Grapefruit Juice	
COFFEE & TEA	3.5
Decaf and Regular Organic Dipsea Drip Coffee Blend, Earl Grey, English Breakfast, Jasmine Green, Chamomile and Peppermint	
ORGANIC ESPRESSO	3.5
Cappuccino	4
Latte	5

House Features



We carefully source our food from local fisherman, farmers and fromagers to highlight the best California has to offer, and proudly serve on Heath Ceramics, made locally in Sausalito since 1949.

House Hours

MON - FRI 11:30am - 9pm SAT & SUN 11am - 9pm

HOUSE COCKTAILS

THE MALTESE FALCON	12
Flor de Cana Rum, Licor 43, Bitters, Pomegranate	
VERTIGO	12
Tequila, Green Chartreuse, Sweet Lime, Soda	
MRS. DOUBTFIRE	12
Hangar 1 Vodka, Pear Liqueur, Elderflower Liqueur, Bubbles	
ESCAPE FROM ALCATRAZ	12
Old Forester Bourbon, Lairds Apple Jack Brandy, Apple Juice, Amaretto (served hot)	

HOUSE-MADE SODAS

VANILLA PEAR	5
PUMPKIN SPICE CREAM FIZZ	5
POMEGRANATE GINGER	5

CRAFT BEERS

MARZEN AMBER LAGER Sudwerk 5.7% 14oz Draft	7
MT TAM PALE ALE Marin Brew 5.5% 14oz Draft	7
CELTIC RED ALE Ol' Republic 6.3% 14oz Draft	7
IPA Drake's Brewing 7% 14oz Draft	7
MIGHTY DRY CIDER Golden State 6.9% 14oz Draft	7
SCRIMSHAW PILSNER North Coast 4.4% 14oz Draft	7
KSA KOLSCH ALE Fort Point 4.6% 14oz Draft	7
BLOOD ORANGE GOSE Anderson Valley 4.2% 12oz Can	7
RACER 5 IPA Bear Republic 7.5% 12oz Bottle	7
WINTER SOLTICE SEASONAL ALE Anderson Valley 6.9% 12oz Bottle	7
OATMEAL STOUT Anderson Valley 5.8% 12oz Bottle	7
SUMPIN' EASY ALE Lagunitas 5.7% 19.2oz Can	9

GLASS OF WINE

SPARKLING Brut, Piper Sonoma, Sonoma	12
SPARKLING BRUT ROSE Brut Rose, Piper Sonoma, Sonoma	12
PINOT GRIGIO '17 Laird, Cold Creek	11
ROSE '16 Angeline, Sonoma	12
SAUVIGNON BLANC '17 Long Meadow Ranch, Napa	11
CHENIN BLANC '17 Dry Creek, Clarksburg	10
CHARDONNAY '16 Martin Ray, Sonoma	10
CHARDONNAY '16 Mer Soleil, Santa Lucia Highlands	16
PINOT NOIR '16 Saintsbury, Carneros	13
MERLOT '14, Clos Pegase Napa	12
CABERNET SAUVIGNON '16 True Myth. Paso Robles	14
TEMPRANILLO '15 Bokisch, Lodi	13
ZINFANDEL '15 Dry Creek, Sonoma	11
RED BLEND Marietta Cellars, Lot 68, Sonoma, Mendocino	12