

BARREL HOUSE TAVERN

— Daytime —

SNACKS

◦ OYSTER BAR ◦

HOOD CANAL *
Washington State

MIYAGI *
Tomales Bay, Marin County

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, 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, chili aioli 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, slivered almonds, sunflower seeds, dried cranberries, feta, lemon vinaigrette / chicken +6 / prawns +8 / blackened snapper +7 14

ENTRÉES

GOAT CHEESE & ROASTED GARLIC RAVIOLI roasted mushrooms, arugula, kale pesto & fiscalini white cheddar 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 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, served open faced on 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 / tillamook cheddar +2 / bacon +3 / avocado +3 20

BLACKENED SNAPPER SANDWICH ciabatta roll, pickled onions, fried caper aioli, dressed lettuce served with fries 19

SIDES

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

MIXED LETTUCES with champagne vinaigrette 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 & 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, Lillet, Rosemary syrup	

◦ NON-ALCOHOLIC ◦

KOMBUCHA	7
GT'S Gingerade	
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	4.5
Latte	4.5

HOUSE COCKTAILS

CARLOS SANTANA	12
Tequila, Ancho Reyes, Pear, Chipotle Infused Pineapple, Lime	
SAMMY HAGAR	12
Hangar 1 Vodka, Passionfruit, Lemon, Li-chee Liqueur	
GRACE SLICK	12
Fords Gin, Lemon, Ginger Kombucha, Campari	
JERRY GARCIA	12
Evan Williams Bourbon, Lairds Apple Jack Brandy, Apple Juice, Amaretto (served hot)	
LARS ULRICH	12
Rum, Blood Orange Juice, Cinnamon (served hot)	

HOUSE-MADE SODAS

VANILLA PEAR SPRITZER	5
BLOOD ORANGE CREAM FIZZ	5
CHIPOTLE PASSION FRUIT PINEAPPLE	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
BRUT IPA Sierra Nevada 6.2% 12oz Bottle	7

GLASS OF WINE

SPARKLING Brut, Mumm, Napa	12
SPARKLING BRUT ROSE Brut Rose, Chandon, California	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

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