

BARREL HOUSE TAVERN

— Dinner —

◦ OYSTERS ◦

OYSTERS ON THE HALF SHELL

St. Simon – New Brunswick, Canada
Hood Canal – Washington State
Miyagi – Tomales Bay, Marin, CA

— 4 EACH OR 42 A DOZEN —

◦ CHEESE BOARD ◦

FISCALINI CHEDDAR – COW
nutty, slightly smoky, earthy

HUMBOLDT FOG – GOAT
vegetable ash, floral, clean citrus

BAY BLUE – COW
creamy, tangy, medium blue flavor

SEASCAPE – GOAT/COW
creamy, mild, hint of citrus

— 7 EACH OR ALL FOR 24 —



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.

TO BEGIN

ROASTED BUTTERNUT SQUASH SOUP croutons, olive oil fried sage 10

CRAB DOUGHNUTS fried lemon, kale chip, sweet and spicy pepper jelly 18

CLAM CHOWDER steamed manila clams, bacon, leeks, fingerling potatoes and cream 13/16

CAESAR SALAD little gem lettuce, garlic croutons, parmesan / chicken +6 / prawns +8 13

BABY KALE SALAD apples, red onion, sliced almonds, sunflower seeds, dried cranberries, feta, lemon vinaigrette chicken + 6 / prawns +8 14

PEI MUSSELS chorizo, roasted mushrooms, tomato broth, shallots, garlic, saffron aioli 19

TARTARE TACOS three wonton tacos of ahi tuna or salmon tartare with avocado mousse, slaw, chili oil, calabrian chili aioli, soy lime vinaigrette 14

FRESH CATCH CEVICHE red snapper, green garbanzo, pomelo, red onion, avocado, cilantro, jalapeno & taro chips 18

FROM THE FIRE

FLATBREAD fontina cheese, roasted mushrooms, delicata squash, walnuts, saba, espelette pepper, parmesan 16

FIRE ROASTED LUCQUES OLIVES thyme, citrus, lavender 7

WOOD FIRED ARTICHOKE DIP artichokes, mozzarella, fresno peppers, jalapenos, bread crumbs 13

PORK RIBS cider and honey glazed, cabbage slaw, cilantro 15

ENTRÉES

RAVIOLI house made with ricotta cheese, butternut squash, brown butter, sage, pomegranate & pecorino-truffle cheese 28

MEDITERRANEAN CHICKPEA TAGINE caramelized sweet potatoes with tomato, spinach, cauliflower, mint yogurt, cilantro 24

CRAB STUFFED PETRALE SOLE locally caught, served with whipped yukon gold potatoes and sauteed bloomsdale spinach with lemon caper beurre blanc 36

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 jus 26

GRILLED NEW YORK STEAK wood oven roasted trumpet mushrooms, roasted yukon gold potatoes, blue cheese butter, demi glace 36

WINE BRAISED SHORT RIB carrot puree, petite potatoes, swiss chard, apple cream & crispy leeks 32

IMPOSSIBLE BURGER 100% plant based burger, lettuce, tomato, red onion, pickle with fries // +3 garlic parmesan fries / tillamook cheddar +2 / bacon +3 / avocado +3 18

TAVERN BURGER grass fed beef, butter lettuce, tomato, red onions, pickle, with fries / garlic parmesan fries +3 / tillamook cheddar +2 / bacon +3 / avocado +3 19

SIDES

MIXED LETTUCES with champagne vinaigrette 7

GARLIC FRIES gilroy garlic, grated parmesan, ketchup and aioli 8

BROCCOLI RABE garlic, shallots, olive oil 7

CRISPY BRUSSEL SPROUTS calabrian chili aioli 8