

# BARREL HOUSE TAVERN

— Daytime —

## SNACKS

- CALAMARI FRITTO MISTO** lemon, leeks, shaved fennel, fried caper aioli, spicy cocktail sauce 16
- GRILLED SPANISH OCTOPUS** arugula, cherry tomatoes, pickled onions, meyer lemon vinaigrette 19
- 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, butternut 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 15
- WOOD FIRED ARTICHOKE DIP** artichokes, mozzarella, jalapenos, fresno peppers, bread crumbs 14

## ◦ OYSTER BAR ◦

- HOOD CANAL \*** .....  
Western Hood Canal, WA
- MIYAGI \*** .....  
Tomales Bay, Marin County
- ST. SIMON\*** .....  
New Brunswick, Canada
- EACH FOR 4 OR DOZEN FOR 42 -

## ◦ CHEESE BOARD ◦

- FISCALINI - COW** .....  
nutty, slightly smoky, earthy
- HUMBOLDT FOG - GOAT** .....  
vegetable ash, floral, clean citrus
- NICASIO RESERVE - COW**.....  
fruity, grassy, nutty
- BAY BLUE - COW** .....  
creamy, tangy, medium blue flavor
- EACH FOR 7 OR ALL FOR 24 -

## SOUPS & SALADS

- CREAMY MUSHROOM SOUP** croutons, black truffle oil, boschetto al tartufo (truffle cheese) 11
- CLAM CHOWDER** steamed manila clams, bacon, leeks, creamer potatoes, cream 13/17
- BABY BEET SALAD** arugula, cherry tomatoes, radishes, goat cheese, toasted pepitas, meyer lemon vinaigrette 14
- CAESAR** romaine lettuce, garlic croutons, shaved parmesan / chicken +6 / blackened snapper +7 / prawns +8 13
- BABY KALE SALAD** grapefruit, oranges, sunflower seeds, slivered almonds, 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 mashed, roasted butternut squash, shallots & zucchinis with citrus cabernet reduction 32
- CRAB STUFFED PETRALE SOLE** whipped yukon gold potatoes, sauteed bloomsdale spinach, lemon caper beurre blanc 36
- MEDITERRANEAN CHICKPEA TAGINE** caramelized sweet potatoes with spinach, red bell pepper, cauliflower, mint yogurt, cilantro 24

## SANDWICHES

- WOOD OVEN CHICKEN SANDWICH** chicken thigh, calabrian chile aioli, crispy onions, dressed lettuce on flatbread with fries 19
- 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 / sweet potato fries +2 / 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 / sweet potato fries +2 / 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
- DELTA ASPARAGUS** olive oil, lemon zest, nicasio reserve cheese, sea salt 11
- GARLIC FRIES** gilroy garlic, grated parmesan, ketchup, aioli 8
- SWEET POTATO FRIES** calabrian chile aioli 7
- MIXED LETTUCES** with champagne vinaigrette 7
- FIRE ROASTED LUCQUES OLIVES** thyme, citrus, lavender 8



## 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 -

**THREE BERRY CREPE**  
cream cheese, yogurt, topped with chantilly cream & blackberry sauce  
- 18 -

**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 —



## FEATURED WINES

<b>COPAIN 'BROSSEAU' CHARDONNAY</b> '14 Chalone	20
<b>ABUNDANCE 'MENCARINI' CARIGNANE</b> '13, Lodi	19

## ◦ BARREL AGED ◦

<b>MANHATTAN</b> Old Forester Bourbon, Carpano Antica, Zaya, and Peychaud's Bitters	12
<b>NEGRONI</b> Ford's Gin, Campari, & Carpano Antica	12
<b>EL DUO</b> Los Vecinos Mezcal Tequila Reposado, Lillet, Rosemary syrup	12

## ◦ NON-ALCOHOLIC ◦

<b>KOMBUCHA</b> GT'S Trilogy	7
<b>POP &amp; JUICE</b> Coke, Diet Coke, Sprite, Housemade Ginger Beer, Orange Juice, and Grapefruit Juice	4
<b>COFFEE &amp; TEA</b> Decaf and Regular Organic Dipsea Drip Coffee Blend, Earl Grey, English Breakfast, Jasmine Green, Chamomile and Peppermint	3.5
<b>ORGANIC ESPRESSO</b> Cappuccino Latte	3.5 4.5 4.5



## 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

<b>MUIR WOODS</b> Tito's Vodka, Honey, Lemon Juice, Orange Juice	12
<b>OLOMPALI</b> Tequila, Lime Juice, Raspberry, Trilogy Kombucha	13
<b>ANGEL ISLAND</b> Gin, Creme de Violette, Hibiscus, Lemon Juice, Soda	12
<b>CHINA CAMP</b> Bastiste Rum, Elderflower Liqueur, Lemon Juice, cointreau, Cherry	14
<b>PRESIDIO</b> Templeton Rye, Bulleit Bourbon, Lemon Juice, Cointreau, Apricot	14

## HOUSE-MADE SODAS

<b>APRICOT VANILLA SPRITZER</b>	5
<b>CHERRY CREAM FIZZ</b>	5
<b>RASPBERRY GINGER LEMON POP</b>	5

## CRAFT BEERS

<b>MARZEN AMBER LAGER</b> Sudwerk 5.7%   14oz Draft	7
<b>SCRIMSHAW PILSNER</b> North Coast Brewing Co. 4.4%   14oz Draft	7
<b>CELTIC RED ALE</b> Ol' Republic 6.3%   14oz Draft	7
<b>IPA</b> Drake's Brewing 7%   14oz Draft	7
<b>MIGHTY DRY CIDER</b> Golden State 6.9%   14oz Draft	7
<b>MT TAM PALE ALE</b> Marin Brew 5.5%   14oz Draft	7
<b>KSA KOLSCH ALE</b> Fort Point 4.6%   14oz Draft	7
<b>BRINEY MELON GOSE</b> Anderson Valley 4.2%   12oz Can	7
<b>RACER 5 IPA</b> Bear Republic 7.5%   12oz Bottle	7
<b>DARK WING IPA</b> Drake's Brewing 7.5%   12oz Bottle	7
<b>SUMPIN' EASY ALE</b> Sierra Nevada 5.7%   19.12oz Can	9
<b>OATMEAL STOUT</b> Anderson Valley 5.8%   12oz Bottle	7
<b>BRUT IPA</b> Drake's Brewing 7.0%   12oz Bottle	7

## GLASS OF WINE

<b>SPARKLING</b> Brut, Mumm, Napa	12
<b>SPARKLING BRUT ROSE</b> Brut Rose, Chandon, California	12
<b>PINOT GRIGIO '17</b> Laird, Cold Creek	11
<b>ROSE '16</b> Angeline, Sonoma	12
<b>ROSE '18</b> Emerald Hare, Napa	15
<b>CHENIN BLANC '17</b> Dry Creek, Clarksburg	10
<b>CHARDONNAY '16</b> Martin Ray, Sonoma	10
<b>CHARDONNAY '16</b> Mer Soleil, Santa Lucia Highlands	16
<b>SAUVIGNON BLANC '17</b> Tangent, Paragon Vineyard, Edna Valley	11
<b>MERLOT '14</b> , Clos Pegase Napa	12
<b>CABERNET SAUVIGNON '16</b> True Myth. Paso Robles	14
<b>TEMPRANILLO '15</b> Bokisch, Lodi	13
<b>ZINFANDEL '15</b> Dry Creek, Sonoma	11
<b>RED BLEND</b> Marietta Cellars, Lot 68, Sonoma, Mendocino	12
<b>PINOT NOIR '16</b> Saintsbury, Carneros	13

We celebrate local wine makers, artisan distillers and microbrewers to highlight the best that California has to offer.