

BARREL HOUSE TAVERN

TO BEGIN – *Dinner* –



FEATURED WINES

COPAIN "BROSSEAU" CHARDONNAY '14 Chalone	20
ABUNDANCE 'MENCARINI' CARIGNANE '14, Lodi	19

◦ OYSTERS ◦

OYSTERS ON THE HALF SHELL

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

— EACH FOR 4 OR DOZEN FOR 42 —

◦ CHEESE BOARD ◦

FISCALINI CHEDDAR – COW	
nutty, slightly smoky, earthy	
HUMBOLDT FOG – GOAT	
vegetable ash, floral, clean citrus	
BAY BLUE – COW	
full bodied, hard, nutty	
NICASIO RESERVE – COW	
fruity, grassy, nutty	

— EACH FOR 7 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.

GRILLED SPANISH OCTOPUS arugula, cherry tomatoes, pickled onions, meyer lemon vinaigrette 19

CREAMY MUSHROOM SOUP croutons, black truffle oil, boschetto al tarttufo (truffle cheese) 11

CALAMARI FRITO MISTO lemon, leeks, shaved fennel, fried caper aioli, spicy cocktail sauce 16

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

CLAM CHOWDER steamed manila clams, bacon, leeks, fingerling potatoes and cream 13/17

BABY BEET SALAD arugula, cherry tomatoes, radishes, goat cheese, toasted pepitas, meyer lemon vinaigrette 13

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

BABY KALE SALAD grapefruit, oranges, sunflower seeds, slivered almonds, 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 15

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

FROM THE FIRE

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

DELTA ASPARAGUS olive oil, lemon zest, sea salt, nicasio reserve cheese 11

FIRE ROASTED LUCQUES OLIVES thyme, citrus, lavender 8

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

ENTRÉES

GOAT CHEESE & ROASTED GARLIC RAVIOLI roasted mushrooms, arugula, kale pesto & fiscalini white cheddar 28

MEDITERRANEAN CHICKPEA TAGINE caramelized sweet potatoes with tomato, spinach, bell pepper, 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, safron bomba rice, broccoli rabe, brussel sprouts, salsa verde 34

ROASTED HALF CHICKEN whipped yukon gold mashed, roasted butternut squash, shallots & zucchini with citrus cabernet reduction 32

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

LAMB SHANK braised with aromatic vegetables served over creamy polenta with swiss chard 36

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

IMPOSSIBLE BURGER 100% plant based burger, lettuce, tomato, red onion, toasted brioche bun, fries / garlic fries +3 / tillamook cheddar +2/ avocado +3 20

SIDES

MIXED LETTUCES with champagne vinaigrette 7

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

SWEET POTATO FRIES calabrian chile aioli 7

CRISPY BRUSSEL SPROUTS calabrian chili aioli 8

*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition. Consuming too much mercury which is found in fish may be harmful to your health.