

BARREL HOUSE TAVERN

— Daytime —

SNACKS

◦ OYSTER BAR ◦

HOOD CANAL *
Western Hood Canal, Washinton

MARIN 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, sweet

— EACH FOR 7 OR ALL FOR 24 —

CALAMARI FRITTI lemon, fried caper aioli, spicy cocktail sauce 17

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

CRAB DOUGHNUTS fried lemon, kale chip, pepper jelly, powdered sugar 18

BALSAMIC FIG & CARAMELIZED ONION FLATBREAD arugula, toasted walnuts, saba, espelette pepper, mozzarella & parmesan cheese 16

PROSCIUTTO FLATBREAD green onions, roma tomatoes, fontina cheese, arugula, balsamic glaze 18

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

SOUPS & SALADS

CORN SOUP fried corn chips, espelette pepper, micro greens 11
extra virgin olive oil

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

BABY BEET SALAD arugula, cherry tomatoes, radishes, goat cheese, 14
toasted pepitas, meyer lemon vinaigrette

CAESAR romaine lettuce, garlic croutons, shaved parmesan / 13
chicken +6 / blackened snapper +7 / prawns +8

BABY KALE SALAD peaches, plums, sunflower seeds, slivered 14
almonds, dried cranberries, feta, lemon vinaigrette / chicken +6
/ prawns +8 / blackened snapper +7

ENTRÉES

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

PEI MUSSELS & FRIES white wine, garlic, shallots, crema 24

ORA KING SALMON pan seared, roasted corn, red bell peppers, zucchini, 34
cherry tomatoes, salsa verde

WOOD OVEN ROASTED CHICKEN roasted cauliflower, red bell pepper, 29
sauteed green beans, spring peas, leeks, mushrooms, green onions,
meyer lemon vinaigrette

CRAB STUFFED PETRALE SOLE whipped yukon gold potatoes, 36
sauteed bloomdsale spinach, lemon caper beurre blanc

MEDITERRANEAN CHICKPEA TAGINE caramelized sweet potatoes with 24
spinach, red bell pepper, cauliflower, spring peas, mint yogurt, cilantro

SANDWICHES

WOOD OVEN CHICKEN SANDWICH chicken thigh, calabrian chile aioli, crispy 19
onions, dressed lettuce on flatbread with fries

GRILLED FLAT IRON STEAK SANDWICH pt. reyes blue cheese dressing, 20
arugula with balsamic vinaigrette, crispy onions on a ciabatta roll served
with fries

TAVERN BURGER grass fed beef, butter lettuce, tomato, red onion, pickle, 19
toasted brioche bun, fries // garlic parmesan fries +3 / sweet potato fries +2
/ tillamook cheddar +2 / bacon +3 / avocado +3

IMPOSSIBLE BURGER 100% plant based burger, lettuce, tomato, red onions, 20
pickle, with fries / garlic parmesan fries +3 / sweet potato fries +2
/ tillamook cheddar +2 / avocado +3

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

SIDES

FIRE ROASTED SHISHITO PEPPERS sea salt, grilled lemon 8

WOOD ROASTED BLUE LAKE & YELLOW WAX BEANS olive oil, chilies, sea salt, 11
nicasio reserve cheese

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

SWEET POTATO FRIES calabrian chile aioli 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, 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 —

CORN MEAL WAFFLE

mixed berries, chantilly cream,
maple syrup
— 12 —

CHICKEN & WAFFLES

corn meal waffle, fresh berries,
honey whipped butter, red
pepper jelly
— 16 —

ROASTED CHICKEN CREPES

mushrooms, spinach, apples,
feta cheese, garlic cream sauce,
kale
— 17 —

BARREL HOUSE TAVERN

- Beverages -



FEATURED WINES

ARTESA CHARDONNAY '16 Carneros	14
ABUNDANCE 'OLD VINE' ZINFANDEL '15, Lodi	14

BARREL AGED

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

NON-ALCOHOLIC

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

ATHLETICS Tequila, Chipotle Honeydew, Cranberry Juice, Jalapeno	12
NINERS Batiste Rum, Trilogy Kombucha, Watermelon Juice, Mint	12
WARRIORS Tito's Vodka, Cointreau, Licor 43, Orange Juice, Vanilla, Cream	13
GIANTS Gin, Cherry Heering, Chambord, Blackberry, Bubbles	14
SHARKS Templeton Rye, Bulleit Bourbon, Peach, Lemon Juice,	14

HOUSE-MADE SODAS

CALIFORNIA GOLDEN BEARS Peach Vanilla	5
STANFORD CARDINAL Honeydew Lemongrass	5
SAN JOSE STATE SPARTANS Blackberry Ginger Lemon	5

CRAFT BEERS

AMERICAN LAGER Sudwerk 5.3% 14oz Draft	7
SCRIMSHAW PILSNER North Coast Brewing Co. 4.4% 14oz Draft	7
HAZY IPA Henhouse Brewing 6.3% 14oz Draft	7
IPA Drake's Brewing 7% 14oz Draft	7
MIGHTY DRY CIDER Golden State 6.9% 14oz Draft	7
MT TAM PALE ALE Marin Brew 5.5% 14oz Draft	7
KSA KOLSCH ALE Fort Point 4.6% 14oz Draft	7
BRINEY MELON GOSE Anderson Valley 4.2% 12oz Can	7
RACER 5 IPA Bear Republic 7.5% 12oz Bottle	7
SUMMERFEST Sierra Nevada 5% 12oz Bottle	7
HEFEWEIZEN Drake's Brewing 4.6% 12oz Bottle	7
OATMEAL STOUT Anderson Valley 5.8% 12oz Bottle	7
FLYWAY PILSNER Drake's Brewing 4.5% 19.2oz Can	9
NON-ALCOHOLIC Erdinger 0.5% 11.2oz Can	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
ROSE '18 Emerald Hare, Napa	14
CHENIN BLANC '17 Dry Creek, Clarksburg	10
CHARDONNAY '16 Martin Ray, Sonoma	10
CHARDONNAY '16 Mer Soleil, Santa Lucia Highlands	16
SAUVIGNON BLANC '17 Tangent, Paragon Vineyard, Edna Valley	11
MERLOT '17 , Alexander Valley Vineyards, Sonoma	12
CABERNET SAUVIGNON '17 Louis Martini, California	14
TEMPRANILLO '15 Bokisch, Lodi	13
ZINFANDEL '15 Dry Creek, Sonoma	11
RED BLEND Marietta Cellars, Lot 68, Sonoma, Mendocino	12
PINOT NOIR '16 Saintsbury, Carneros	13

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