

# BARREL HOUSE TAVERN

TO BEGIN — *Dinner* —



## FEATURED WINES

|   |    |
|---|----|
| <b>ARTESA CHARDONNAY</b><br>'16, Carneros         | 14 |
| <b>ABUDANCE 'OLD VINE' ZINFANDEL</b><br>'15, Lodi | 14 |

## ◦ OYSTERS ◦

### OYSTERS ON THE HALF SHELL

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

— EACH FOR 4 OR DOZEN FOR 42 —

## ◦ CHEESE BOARD ◦

|                                      |  |
|--------------------------------------|--|
| <b>FISCALINI CHEDDAR – COW</b> ..... |  |
| nutty, slightly smoky, earthy        |  |
| <b>HUMBOLDT FOG – GOAT</b> .....     |  |
| vegetable ash, floral, clean citrus  |  |
| <b>PT REYES BAY BLUE – COW</b> ..... |  |
| creamy, sweet                        |  |
| <b>NICASIO RESERVE – COW</b> .....   |  |
| 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.

**SUMMER CORN SOUP** crispy corn chips, espelette pepper, micro greens, extra virgin olive oil

**CLAM CHOWDER** steamed manila clams, bacon, leeks, fingerling potatoes & cream

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

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

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

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

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

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

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

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

**CRAB DOUGHNUTS** fried lemon, kale chip, sweet & spicy pepper jelly

## FROM THE FIRE

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

**SHISHITO PEPPERS** sea salt, grilled lemon

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

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

**WOOD OVEN ROASTED BLUE LAKE & YELLOW WAX BEANS**  
olive oil, calabrian chilis, sea salt, nicasio reserve cheese

## ENTRÉES

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

13/17 **MEDITERRANEAN CHICKPEA TAGINE** 24  
caramelized sweet potatoes with tomato, spinach, bell pepper, cauliflower, peas, mint yogurt & cilantro

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

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

13 **ROASTED HALF CHICKEN** roasted cauliflower, red bell pepper, 29  
sauteed green beans, peas, leeks, mushrooms, green onions, meyer lemon vinaigrette

18 **GRILLED NEW YORK STEAK** wood oven roasted trumpet 36  
mushrooms, roasted yukon gold potatoes, blue cheese butter, red wine demi-glace

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

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

18 **IMPOSSIBLE BURGER** 100% plant based burger, lettuce, tomato, 20  
red onion, pickle with fries // +3 garlic parmesan fries / tillamook cheddar +2 / bacon +3 / avocado +3

14

8

16 **MIXED LETTUCES** with champagne vinaigrette 7

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

18 **SWEET POTATO FRIES** calabrian chile aioli 7

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## SIDES

\*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.