



TO BEGIN

CLAM CHOWDER steamed manila clams, bacon, leeks, creamer potatoes & cream	13/17
CURRIED CAULIFLOWER SOUP black truffle oil, toasted almonds	11
CRISPY BRUSSEL SPROUTS calabrian chile aioli	8
BABY BEET SALAD arugula, cherry tomatoes, radishes, goat cheese, toasted pepitas, meyer lemon vinaigrette	14
BABY KALE SALAD pears, sunflower seeds, slivered almonds, dried cranberries, feta, lemon vinaigrette chicken +6, prawns +8	14
CAESAR SALAD romaine lettuce, garlic croutons, parmesan chicken +6, prawns +8	13
AHI CRUDO lemon, fresno pepper-garlic puree, avocado, peppergrass	15
TARTARE TACOS three wonton tacos of ahi tuna or salmon tartare with avocado mousse, slaw, chili oil, calabrian chili aioli, soy lime vinaigrette	15
CALAMARI FRITTI lemon, fried caper aioli, cocktail sauce	17
ORA KING SALMON CEVICHE tomatoes, onions, jalapeno pepper, avocado, pomegranate, lemon vinaigrette, taro chips	18
CRAB DOUGHNUTS fried lemon, kale chip, pepper jelly, powdered sugar	18
PIRI PIRI MEATBALLS wood oven braised with burrata cheese fondue, bell pepper tomato sauce, arugula, olive oi	15

SIDES

GARLIC FRIES gilroy garlic, parmesan	8
SWEET POTATO FRIES calabrian chile aioli	7
MIXED LETTUCES with champagne vinaigrette	7
BROCCOLI DI CICCIO olive oil, sea salt, garlic	9

FROM THE FIRE

WOOD FIRED ARTICHOKE DIP artichokes, mozzarella, jalapenos, fresno peppers, bread crumbs	14
WOOD FIRED FLATBREAD roasted maitake mushrooms, mozzarella cheese, cherry tomatoes, dressed arugula, balsamic glaze	16
PROSCIUTTO FLATBREAD green onions, roma tomatoes, mozzarella cheese, arugula, balsamic glaze	18
CILANTRO-LIME PRAWNS grilled broccoli di ciccio, roasted pepper yogurt	17
SLOW COOKED PORK RIBS calabrian chiles, pineapple glaze & arugula, frisee salad dressed with meyer lemon vinaigrette	18

ENTREES

BUTTERNUT SQUASH RAVIOLI roasted mushrooms, spinach, pomegranate seeds, brown butter	28
MEDITERRANEAN CHICKPEA TAGINE caramelized sweet potatoes, tomato, spinach, bell pepper, cauliflower, peas, mint yogurt, cilantro	24
CIOPPINO dungeness crab, calamari, clams, white fish, prawns & mussels, fresh tomato white wine broth & garlic cheese bread	36
CRAB STUFFED PETRALE SOLE locally caught, with sauteed spinach, whipped yukon gold potatoes, lemon caper beurre blanc	36
ORA KING SALMON pan seared, brussel sprouts, spaghetti squash, pomegranate beurre blanc	34
WOOD OVEN ROASTED HALF CHICKEN lemon mustard marinade, broccoli di ciccio, roasted creamer potatoes, tomatillo salsa	29
GRILLED NEW YORK STEAK roasted fingerling potatoes, spinach, roasted mushrooms, red wine demi-glace, blue cheese butter	36
BRAISED SHORT RIB with aromatic vegetables served over creamy polenta with swiss chard	36
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

◦ OYSTER BAR ◦

MIYAGI - TOMALES BAY, CA mild, nutty, briny
KUMAMOTO - HUMBOLDT, CA sweet, mild brine, melon finish
ST. SIMON - NEW BRUNSWICK, CANADA sweet, buttery, briny start
-EACH FOR 4 OR DOZEN FOR 42 -

◦ CHEESE BOARD ◦

CYPRESS GROVE HUMBOLDT FOG caramel green olive & almond goat - vegetable ash, creamy, clean citrus
POINT REYES BLUE quince paste cow - creamy, tangy, medium blue flavor
TOMALES CREAMERY KENNE apricot harissa goat - dense, creamy, slightly earthy
POINT REYES TOMA honey hazelnut cow - semi-hard, creamy, grassy finish
- 8 EACH OR ALL FOR 28 -
Add PROSCIUTTO 8

JOIN US!

book your next event with us!

visit us at barrelhousetavern.com



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.

BARREL AGED

MANHATTAN 12
Old Forester Bourbon, Carpano Antica, Zaya, and Peychaud's Bitters

NEGRONI 12
Ford's Gin, Campari, & Carpano Antica

SIDECAR 12
Korbel Brandy, Cointreau, Lemon Juice

COCKTAILS

ATHLETICS 13
tequila, chipotle honeydew, cranberry juice, jalapeno

NINERS 13
batiste rum, trilogy kombucha, watermelon juice, mint

WARRIORS 13
tito's vodka, cointreau, licor 43, orange juice, vanilla, cream

GIANTS 13
gin, cherry heering, chambord, blackberry, bubbles

NON-ALCOHOLIC

KOMBUCHA 7
gt's trilogy

POP & JUICE 13
Coke, Diet Coke, Sprite, Housemade Ginger Beer, Orange Juice, and Grapefruit Juice

COFFEE & TEA 13
Decaf and Regular Organic Dipsea Drip Coffee Blend, Earl Grey, English Breakfast, Jasmine Green, Chamomile and Peppermint

WINE BY THE GLASS

SPARKLING Brut, Mumm, Napa 12

SPARKLING BRUT ROSE Brut Rose, Chandon, California 12

SAUVIGNON BLANC '17 Tangent, Paragon Vineyard, Edna Valley 11

PINOT GRIS'17 LLaird Cold Creek Ranch, Carneros 11

PINOT GRIGIO '17 Laird, Cold Creek 11

CHENIN BLANC '17 Dry Creek, Clarksburg 10

CHARDONNAY '16 Martin Ray, Sonoma 10

CHARDONNAY '16 Mer Soleil, Santa Lucia Highlands 16

RED BLEND Marietta Cellars, Lot 68, Sonoma, Mendocino 12

WINE BY THE BOTTLE

12 **ROSE OF PINOT NOIR** Emerald Hare'18 Napa

12

11

11

11

10

10

16

12

14

13 **CABERNET SAUVIGNON** Arrowwood'16 Sonoma

12 **CABERNET SAUVIGNON** Chateau Montelena '09 Napa

14

13

11

12

42

63

125

63

45 **MERITAGE** Mariner'14 Dry Creek Valley Napa

135 **BARBERA** Seghesio'13 Alexander Valley
GRENAICHE Burgess'13 Napa

59

64

42 **BRUT** Mumm California urgess'13 Napa

42 **BRUT** Domaine Carneros California

58 **BLANC DE BLANCS** Schramsberg'14 North Coast

98 **BRUT ROSE** Roederer Anderson Valley

BRUT ROSE Chandon Napa

CALIFORNIA CRAFT BEERS

56 **AMERICAN LAGER** Sudwerk 5.3% | 14oz Draft 7

60 **PALE ALE** Mt. Tam Marin Brew 6.3% | 14oz Draft 7

42 **IPA** Drake's Brewing 7% | 14oz Draft 7

42 **HAZY IPA** Henhouse Brewing 6.3% | 14oz Draft 7

72 **PILSNER** North Coast Scrimshaw 7% | 14oz Draft 7

65 **KSA KOLSCH ALE** Fort Point 4.6% | 14oz Draft 7

57 **CIDER** Golden State Mighty Dry 6.9% | 14oz Draft 7

56 **OATMEAL STOUT** Anderson Valley ort Point 5.8% | 12oz Bottle 7

69 **GOSE** Briney Melon Anderson Valley 4.2% | 12oz Can 7

120 **IPA RACER 5** Bear Republic 7.5% | 12oz Bottle 7

85 **HEFEWEIZEN** Drakes Brewing 4.6% | 12oz Bottle 7

HOUSE-MADE SODAS

70 **CALIFORNIA'S GOLDEN BEARS** Peach, Vanilla 5

60 **STANFORD CARDINAL** Honeydew, Lemongrass 5

63 **SAN JOSE STATE SPARTANS** Blackberry, Ginger, Lemon 5

54

54

90

66

54