



## STARTERS

### SPECIAL WINTER COCKTAILS \$12

#### SANTA'S LITTLE HELPER (COLD)

rum, vanilla, ginger, cinnamon, cream, nutmeg

#### FIRESIDE CIDER (HOT)

bourbon, apple cider, maple syrup, lemon

### ◦ 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

green olive caramel & almonds

goat - vegetable ash, creamy, clean

#### 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

-EACH FOR 8 OR ALL FOR 28 -

ADD PROSCIUTTO - 8

## SIDES

#### CRISPY BRUSSEL SPROUTS

calabrian chile aioli

8

#### BROCCOLI DI CICCIO

olive oil, sea salt, garlic

11

#### GARLIC FRIES

garlic, parmesan

8

#### SWEET POTATO FRIES

calabrian chile aioli

7

#### MIXED LETTUCES

with champagne vinaigrette

7

## JOIN US!

**book your next event with us**

visit us at [barrelhousetavern.com](http://barrelhousetavern.com)

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

**AHI CRUDO** lemon, fresno pepper-garlic puree, avocado, peppergrass 15

**SLOW COOKED PORK RIBS** calabrian chiles, pineapple glaze, meyer lemon vinaigrette dressed arugula & frisee 18

**ORA KING SALMON CEVICHE** tomatoes, onions, jalapeno, avocado, pomegranate, lemon vinaigrette & taro chips 18

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

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

**WOOD FIRED FLATBREAD** roasted maitake mushrooms, mozzarella cheese, cherry tomatoes, dressed arugula, balsamic glaze 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

**LIME-CILANTRO PRAWNS** broccoli di ciccio & roasted pepper yogurt 17

**WOOD FIRED ARTICHOKE DIP** artichokes, mozzarella, jalapenos, fresno peppers, bread crumbs 14

**PIRI PIRI MEATBALLS** wood oven braised with burrata cheese fondue, bell pepper tomato sauce, arugula, olive oil 15

## SOUPS & SALADS

**CURRIED CAULIFLOWER SOUP** black truffle oil, toasted almonds 11

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

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

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

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

## ENTREES

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

**BUTTERNUT SQUASH RAVIOLI** roasted mushrooms, spinach, pomegranate seeds, brown butter 28

**WOOD OVEN ROASTED HALF CHICKEN** lemon mustard marinade, broccoli di ciccio, roasted creamer potatoes, tomatillo salsa 29

**ORA KING SALMON** pan seared, brussel sprouts, spaghetti squash, pomegranate beurre blanc 34

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

**CIOPPINO** dungeness crab, calamari, clams, fresh fish, prawns & mussels, fresh tomato white wine broth. garlic cheese bread 36

## SANDWICHES

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

**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

\*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

**BARREL AGED COCKTAILS**

12

MANHATTAN  
 OLD FORESTER BOURBON, TEMPLETON RYE,  
 CARPANO ANTICA, ZAYA, BITTERS  
 NEGRONI  
 FORD'S GIN, CAMPARI, CARPANO ANTICA  
 SIDE CAR  
 KORBEL BRANDY, COINTREAU, LEMON JUICE

SEASONAL COCKTAILS 13

ATHLETICS  
 TEQUILA, CHIPOTLE HONEYDEW, CRANBERRY  
 NINERS  
 RUM, TRILOGY KOMBUCHA, WATERMELON, MINT  
 WARRIORS  
 TITO'S VODKA, COINTREAU, 43, ORANGE,  
 VANILLA, CREAM  
 GIANTS  
 GIN, CHERRY HEERING, CHAMBORD,  
 BLACKBERRY, BUBBLES  
 SHARKS  
 TEMPLETON RYE, BULLEIT BOURBON, PEACH, LEMON

CALIFORNIA CRAFT BEERS

DRAFT

AMERICAN LAGER: SUDWERK / 5.3% / 14oz 7  
 PALE ALE: MT. TAM MARIN BREW / 6.3% / 14oz 7  
 IPA: DRAKE'S BREWING / 7% / 14oz 7  
 HAZY IPA: HENHOUSE BREWING / 6.3% / 14oz 7  
 PILSNER: SCRIMSHAW / 4.4% / 14oz 7  
 KOLSCH ALE: FORT POINT KSA / 4.6% / 14oz 7  
 CIDER: GOWAN'S 1876 CUVÉE / 5.7% / 14oz 8

BOTTLE / CAN

OATMEAL STOUT: ANDERSON VALLEY / 5.8% 12oz 7  
 GOSE: BRINEY MELON ANDERSON VALLEY / 4.2% 12oz 7  
 IPA: RACER 5 BEAR REPUBLIC / 7.5% 12 oz 7  
 HEFEWEIZEN : DRAKE'S BREWING / 4.6% 12 oz 7  
 PILSNER: FLYWAY DRAKE'S BREWING / 4.5% 19.2oz 9

LOW-ALCOHOL: ERDINGER / 0.5% 12oz 7

HOUSE MADE SODA

VANILLA & PEACH 5  
 HONEYDEW & LEMONGRASS 5  
 BALCKBERRY, GINGER & LEMON 5

KOMBUCHA  
 GT'S WATERMELON 7

POP & FRESH JUICE  
 COKE, DIET COKE, SPRITE, 4  
 HOUSEMADE GINGER BEER,  
 ORANGE JUICE, GRAPEFRUIT JUICE

COFFEE & TEA 3.5  
 ORGANIC DIPSEA COFFEE  
 EARL GREY, ENGLISH BREAKFAST,  
 JASMINE GREEN, CHAMOMILE, PEPPERMINT

ORGANIC ESPRESSO 3.5  
 CAPPUCCINO 4.5  
 LATTE 4.5

WINE BY THE GLASS

SPARKLING BRUT: MUMM / NAPA 12  
 SPARKLING BRUT ROSE: CHANDON / CALIFORNIA 12

SAUVIGNON BLANC: TANGENT '17 / EDNA VALLEY 11  
 PINOT GRIS: LAIRD COLD CREEK '17 / CARNEROS 11  
 CHENIN BLANC: DRY CREEK '17 / CLARKSBURG 10  
 CHARDONNAY: MARTIN RAY '16 / SONOMA 10  
 CHARDONNAY: MER SOLEIL '17 / SANTA LUCIA 16

ROSE OF PINOT NOIR: ANGELINE '16 / SONOMA 12  
 ROSE OF PINOT NOIR: EMERALD HARE '18/ NAPA 14

PINOT NOIR: SAINTSBURY '16 / CARNEROS 13  
 MERLOT: ALEXANDER VALLEY VINEYARDS '17 / NAPA 12  
 CABERNET: LOUIS MARTINI '17 / CALIFORNIA 14  
 TEMPRANILLO: BOKISH / LODI 13  
 ZINFANDEL: DRY CREEK / SONOMA 11  
 RED BLEND: MARIETTA CELLARS LOT 68 / MENDOCINO 12

WINE BY THE BOTTLE

SPARKLING

BRUT: MUMM / CALIFORNIA 54  
 BRUT: DOMAINE CARNEROS / CALIFORNIA 84  
 BLANC DE BLANCS: SCHRAMSBERG '14 / NORTH COAST 90  
 BRUT ROSE: ROEDERER / ANDERSON VALLEY 66  
 BRUT ROSE: CHANDON / NAPA 54

WHITE

SAUVIGNON BLANC: MATANZAS CREEK '17 / SONOMA 42  
 SAUVIGNON BLANC: GAMBLE '17 / NAPA 63  
 SAUVIGNON BLANC: QUINTESSA '16 / NAPA 125  
 SAUVIGNON BLANC: STONESTREET '15 / SONOMA 63  
 CHARDONNAY: ST. SUPERY 'UNOAKED' '17 / NAPA 45  
 CHARDONNAY: KISTLER '16 / SONOMA 135  
 CHARDONNAY: SONOMA-CUTRER '16 / RUSSIAN RIVER 59  
 CHARDONNAY: MER SOLEIL '17 / SANTA LUCIA 64  
 REISLING: ZOCKER PARAGON '14 / SANTA LUCIA 42  
 GRENACHE BLANC: EPIPHANY '16 / SANTA BARBARA 58  
 CHENIN BLANC: CHAPPELLET '18 / NAPA 98

ROSE

ROSE OF PINOT NOIR: EMERALD HARE '18 / NAPA 56  
 ROSE OF PINOT NOIR: COUNTY LINE / MENDOCINO 60  
 ROSE OF SYRAH: BAKER LANE '17 / SONOMA 42

RED

PINOT NOIR: PALI WINE CO. 'RIVIERA' '17 / SONOMA 42  
 PINOT NOIR: CHAMP DE REVES '14 / MENDOCINO 72  
 PINOT NOIR: LYNMAR '17 / SONOMA  
 PINOT NOIR: LA CREMA '15 / SONOMA 65  
 CABERNET: DRY CREEK '16 / SONOMA 57  
 CABERNET: SEAN MINOR '16 / NAPA 53  
 CABERNET: ARROWOOD '16 / SONOMA 56  
 CABERNET: CHATEAU MONTELENA '09 / NAPA 115  
 CABERNET: BUEHLER '16 / NAPA 69  
 CABERNET: INGLENOOK RESERVE '14 / NAPA 120  
 ZINFANDEL: FRANK FAMILY '16 / NAPA 85  
 ZINFANDEL: ABUNDANCE 'OLD VINE' '15 / LODI 53  
 ZINFANDEL: BIALE 'BLACK CHICKEN' '16/ NAPA 115  
 MERLOT: MATANZAS CREEK '13 / NAPA 53  
 MERLOT: ALEXANDER VALLEY '17 / SONOMA 48  
 MERLOT: FREEMARK ABBEY '13 / NAPA 70  
 SYRAH, PETITE SIRAH: ENKIDU '17 / SONOMA 60  
 MERITAGE: DRY CREEK MARINER '14 / NAPA 70  
 BARBERA: SEGHESSIO '13 / ALEXANDER VALLEY 63  
 GRENACHE: BURGESS '13 / NAPA 65