

TAP BEER

Fulton Brewing MSP MN	6
Lonely Blonde Ale	6
Batch 300 IPA	
Toppling Goliath Decora IA	7
Pompeii IPA	7
Psuedo Sue EPA	
Rotating Specialty	
Little Thistle Rochester MN	6
Brave Woman - Scottish Ale	
Four Daughters Spring Valley MN	6
Loon Juice - Cider	
New Holland Brewing	8
Dragon's Milk - Stout	5
Michelob Golden Light	6
Stella Artois	6
Elysian Space Dust	6
Guinness	
Rotating Line - Ask	
 <u>N/A</u>	
Mineral Water	4
Q Ginger Beer	3
San Pellengrino	3
Blood Orange	
Lemon	
Grapefruit	
Pepsi Fountain	3
Products	5
Kaliber Beer	

SIDES \$5.

MAC N CHEESE

SIDEWINDERS

VEGETABLES

BED & BREAKFAST

COLESLAW

SOUP

TOMATO BASIL | FRENCH ONION |

SOUP OF THE DAY|

WINE - RED

Ghost Pines Cabernet	10 33
Foley Johnson Cabernet	75
Chateau David Bordeaux	10 34
Monotyia Pinot Noir	9 27
Four Graces Pinot Noir	60
Archaval Ferrer Malbec	12 38
Caamp Merlot	12 38
La Promessas Red Blend	10 30
Elk Cove Pinot Noir	90

WINE - WHITE

Sonoma Cutrer Chard	10 35
Chalk Hill Chardonnay	65
Crowded House Sauv Blanc	10 31
Peter Zemmer Pinot Grigio	10 33
Urban Riesling	9 27
Sourgal Moscato	8 24
Prosecco	9
Sonoma Cutrer Rose	10 31

APPETIZERS

SPINACH DIP	V	11	PORK NACHOS	16
grilled or fried pita bread with			pork shoulder, black bean corn salsa,	
vegetables			pico de Gallo, mozzarella, BBQ	
BOURBON WINGS		12	BRUSCHETTA	V 9
Old Forester bourbon sauce, ranch			garlic, oven roasted cherry tomatoes,	
or blue cheese			mozzarella, basil, balsamic, crostini	
CALAMARI		11	BURRATA	V 13
lightly breaded, pepperoncini,			burrata cheese, sauteed capers &	
lemon rouille, sriracha aioli			shallots, crostini	
CHEESE CURDS	V	9	LOADED SIDEWINDRS	16
Wisconsin curds tossed on			melted mozzarella, bacon, chives with	
garlic pepper butter.			dipping sauces	
Ranch				

FLATBREADS

MARGHERITA	V	11	GOAT CHEESE	V 12
oven roasted cherry tomatoes,			marinated tomatoes, mozzarella,	
garlic, mozzarella, basil, baslamic			goat cheese, spinach, balsamic	
PEPPERONI		13	CARNITAS	14
pepperoncini, red onion, marinara,			braised pork shoulder, mozzarella,	
mozzarella, micro greens			pico de gallo, feta, sour cream,	
SOUTHERN CHICKEN		16	cilantro	
grilled chicken, BBQ sauce, black			BUFFALO CHICKEN	16
bean corn salsa, red onion			buffalo tossed chicken, mozzarella,	
			blue cheese, bacon, ranch	

SALADS

Choose from HALF size or FULL. Add protein to either;

Chicken \$5 | Steak \$8 | Salmon \$7 | Shrimp \$6

WHISKEY GREENS	6 11	PEAR & PECAN	6 11
spring greens, whiskey cheddar,		spring greens, crumbled feta,	
fried prosciutto, roasted red		toasted candied pecans, citrus	
tomatoes, whiskey vinaigrette		vinaigrette	

BURGERS & SANDWICHES

All burgers and sandwiches comes with your choice of side

THE BARREL BURGER 15
whiskey cheddar, tomato, bibb
lettuce, applewood smoked
bacon, sautéed onion, truffle aioli

THE BEYOND BURGER VG 13
beyond burger patty, dairy free
bun, tofu mayo, lettuce, tomato

MID WEST WRAP 13
grilled chicken, shredded cheddar,
corn salsa, lettuce, tomatoes,
ranch + BBQ

FISH TACOS 15
old bay seasoned mahi, house
sriracha slaw, pico de gallo,
sriracha aioli

THE BARREL PROOF BURGER 15
ghost pepper cheddar, fried
jalapeños, chipotle aioli, lettuce,
tomato

PRIME RIB SANDWICH 17
horseradish havarti cheese,
arugula, garlic aioli, roasted au jus

RUEBEN 14
shredded corn beef, Swiss cheese,
1000 island, coleslaw

CAULIFLOWER TACOS V 15
corn tortilla, roasted cauliflower &
corn pico, avocado aioli, cilantro

DINNER

HONEY SOY SALMON 24
grilled salmon, honey soy glaze,
vegetables

STEAK N BLU PASTA 23
bleu cheese cream sauce with chili
flakes, sautéed spinach, sirloin
tips, balsamic

MUSHROOM RAVIOLI V 18
creamy roasted tomato bierre
blanc, arugula, balsamic

6OZ TENDERLOIN 30
6oz Tenderloin Filet, rosemary
butter, vegetables

MAC N CHEESE 13
smoked gouda mac, breadcrumbs,
cumbled fried prosciutto. Add
chicken or steak (\$5|\$8)

SEARED TUNA 20
seared tuna, dijon mustard sauce
on a bed of arugula and vegetables.
fried shallots

NY STRIP 40
12oz NY Strip, rosemary butter,
vegetables fried shallots

COCKTAILS

NEGRONI	10
Ford's Gin, Carpano Antica, Campari	
OLD FASHIONED	9
Wild Turkey 101, house black cherry syrup, house bitters and angostura	
KENTUCKY MULE	10
Woodford Reserve, lemon, peach, ginger beer	
GIMLET	9
The Botanist gin, lime juice, simple syrup, cointreau	
SAZERAC	10
Woodford Rye, powdered sugar, Peychaud's, absinthe wash	
BOURBON & KETCHUP	9
Wild Turkey 101, St Germain, lemon juice	
ISLA TO ISLAY	9
Espolon tequila, cointreau, lime juice, simple syrup	
BRAMBLE	9
Ford's Gin, lemon juice, simple syrup, creme de mure (blackberry)	
CAIPHRINIA	10
Ilebon caçacha, lime, simple syrup	
EFFEN A!	8
Effen black cherry vodka, cointreau, lemon juice, vanilla simple	
MOJITO MARTINI	9
Flor de Cana 7yr Rum, mint simple syrup, lime juice, grand marnier	
WILDFLOWER HONEY	11
Wild Turkey 101, honey simple, lemon juice, lime, dashfire bitters,	
ESPRESSO MARTINI	10
Frieda espresso liqueur, tempus fugit creme de cacao, skyy vodka	
SINGLE BARREL OLD FASHIONED	15
Half Barrel Single Barrel Select Barrel, black cherry syrup, house bitters and angostura	
NEW YORK SOUR	12
Woodford Reserve Rye, lemon juice, lime juice, simple syrup, topped with pinot noir	
ALBINO GRASSHOPPER	10
Tempus fugit creme de cacao and creme de menthe, skyy vodka. cream	
SMOKED OLD FASHION/MANHATTAN	10/13
Wild Turkey 101, house black cherry syrup, house bitters and angostura	

TAP BEER

FULTON

Lonley Blonde

6

TOPPLING GOLIATH

Psuedo Sue

7

Pompeii

7

Rotating Line

?

BELLS

Two Hearted

6

ELYSIAN

Spacedust

6

FOUR DAUGHTERS

Loon Juice - Cider

6

LITTLE THISTLE

Brave Woman

6

Rochester Proud!

A/B

Michelob Golden Light

5

Guinness

6

Stella

6

NEW HOLLAND BREWING

Dragon's Milk

8

ROTATING LINE

Ask Your Serve

?

