

barrelhouse

american kitchen and cocktails

lunch menu | spring 2013

grazing

Barbeque Kettle Chips & Dip	5.5
thick cut, house seasoned chips, with tomato and garlic boursin cheese dip	
Artisan Olive Bowl	4.5
cerignola, picoline, and nicoise olives marinated with fresh herbs, citrus, tomato confit and grilled crostini	
Barrel Roasted Nuts	5.5
House candied pecans, smoked almonds, and Cajun peanuts, very addictive	

small plates

French Country Style Flatbread	11
pulled chicken, boursin cheese, wild mushrooms, roasted bell peppers, watercress, truffle oil	
Organic Arizona Tomato Tart	8
goat cheese, organic sunnyside farms tomatoes, toasted garlic oil, and lemon herb greens	
Southern Fried Artichoke Bruschetta	9
crispy artichoke hearts, garlic crostini, lemon aioli, and tomato basil relish	
Sweet Pasilla Chili Shrimp	9.5
3 grilled jumbo gulf shrimp, mild chili glaze, sweet corn butter sauce, and coriander tortilla slaw	

soups

Soup Of The Day	4.5/
made from scratch using the best available ingredients	6.5
Golden Tomato Gazpacho	5/
with diced vegetable relish, chive crème fraîche, and garlic toast	7

salads

<i>all salads available in full size or petit, add chicken \$3, add steak tips \$3.5, add 3 jumbo shrimp \$4</i>	
Daily Farm To Table	mp
natural and organic vegetables from our local farms, fashioned daily by our chefs into a featured salad	
Harvest Salad	5.5/
golden beets, cherry tomato, candied pecans, maytag blue cheese, and baby field greens, citrus vinaigrette	9
Chopped Ranch	6.5/
crisp romaine lettuce, corn tortilla, roasted chicken, chorizo, pico de gallo, queso fresco, avocado, house made ranch dressing	12
Mediterranean Salad	5.5/
almond golden raisin couscous, grilled ratatouille, olives, feta cheese, field greens, and cucumber tomato relish, with balsamic vinaigrette	9

sandwiches

<i>choice of natural cut fries, or petit house salad. Or add a cup of soup for \$2 extra</i>	
Barrelhouse BLT (Belly, Lettuce, Tomato)	9
house potato bread, with pan fried smoked pork belly, organic tomato, watercress, toasted garlic mayo	
Southern Fried Chicken Wrap	9
house made potato grilled flatbread, crisp jicama slaw, swiss, whole grain honey mustard	
Herb Grilled Beef Tenderloin Sandwich	12
toasted baguette, tomato basil ragout, grilled onion, toasted garlic mayo, mozzarella cheese	
All Natural Harris Ranch Chuck Burger	10.5
grilled to order, with choice of cheese, lettuce, tomato, onion, on a toasted brioche bun with garlic mayo	
The Hunter's Burger	12.5
grilled all natural, grass fed harris ranch chuck, with tomato herb cheese, grilled onion, wild mushroom au jus, and maple bacon	
Hickory Roast Turkey Sandwich	10
locally made whole grain bread, house lightly smoked turkey, lingonberry mayo, mozzarella cheese, and citrus jicama slaw	
Sonoran Chorizo Sliders	9
housemade chorizo patties, brioche buns, roasted garlic mayo, pico de gallo, and queso fresco	
Artisan Grilled Cheese	9
local whole grain bread, swiss, smoked cheddar, mozzarella, roasted tomato, bacon, and tomato basil relish	

lunch entrees

Baked Artisan Goat Cheese Crepes	13.5
spinach, herb grilled wild mushrooms, roasted bell pepper sauce, and watercress salad	
White Truffle Mac n Cheese	14.5
creamy four cheese sauce, curly pasta, artichokes, bacon, asparagus, cherry tomatoes, herb bread crumbs	
Roasted Lemon Chicken Pasta	12.5
curly pasta, lemon wine butter sauce, capers, tomato basil relish, and parmesan	
Tavern Steak and Fries	16
grilled 10 ounce N.Y strip steak, chive peppercorn butter, and natural cut garlic and herb fries	
Beer Batter Corvina Sea Bass & Chips	12.5
citrus jicama coleslaw, hand cut herb fries, and smoked yellow pepper tartar sauce	

family sides

Hand Cut Fries	4.5
Asparagus & Artichoke Barley Pilaf	
Petite House Salad	
Golden Raisin Couscous with Toasted Almonds	
Grilled Ratatouille	
Cheddar Butternut Squash Casserole	
Pumpkin Seed Risotto Cakes	

**As per Maricopa County: Eating raw or undercooked meat, poultry, eggs or seafood may pose a health risk. These foods are cooked to order, undercooked or raw.*

*** 20% gratuity added to parties of 6 or more*

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white wine	gls	btl
Bel-Star Prosecco, Veneto, Italy ‘nv lemony fruit, soft creamy mousse, floral pear and apricot. made by Bisol, one of the oldest estates in the region.	8	28
La Capra Pinot Grigio, South Africa ‘11 aromas of tropical fruit and floral notes. easy drinking, with a touch of south african herbaceousness	7	24
Walnut Block Sauvignon Blanc, Marlborough ‘11 vanilla, lime and grapefruit. classic new zealand qualities with enough elegance to set it apart from the pack.	7	24
Max Mann Riesling, Mosel, Germany ‘11 green apples and rose petals on the nose, stone fruit, citrus zest, just a touch of sweet	8	28
Castano Chardonnay Blend, Spain ‘11 unoaked chardonnay blended with macabeo for a unique experience. notes of banana, lemon oil, apple, sweet oak, and coconut	7	24

red wine	gls	btl
Simple Life Pinot Noir, California, ‘11 strawberries, cherries, rhubarb, cranberries and clove	7	24
Ernesto Catena Malbec, Mendoza ‘10 dark berries and vanilla, delicious ripe fruits, lush finish.	10	36
Velvet Devil Merlot, Columbia Washington ‘10 classic aromas of dark cherries, cedar, tobacco, anise, stone and cherry blossoms.	8	28
Cannonball Cabernet, California ‘09 blueberry and red apple dipped in chocolate, all spice and a layer of toasted oak	9	32
The Wolftrap Red Blend, Western Cape ‘10 a blend of syrah, mourvedre, viognier, full dark cherry and cranberry, mixed with dried herbs and a touch of white fennel, nice length and freshness	8	28
Hedges CMS Red Blend, dark ruby color, hint of sweetness, with rich lasting tannins, cabernet, merlot, syrah.	9	32

the steals (house wines)	gls	btl
Alias Chardonnay, California	6	20
Alias Cabernet, California	6	20

signature cocktails

Watermelon Collins Vodka, Fresh Watermelon, Cucumber, Mint, Lemon, Agave Nectar, Soda	8
Blueberry Sangria Blueberry infused Vodka, Velvet Devil Merlot, Gran Gala, Simple Syrup, Fresh Citrus	7
Pink Pegu Gin, Cointreau, Fresh Lime Juice, Peychaud’s Bitters	7
Tawny Manhattan Old Overholt Rye Whiskey, Croft Tawny Port, Montenegro Amaro	8
Cucumber Vesper Hendricks Gin, Effen Cucumber Vodka, Lillet Blanc	9
Naked In Mexico Tequila, Bud Light Lime, Fresh Lime Juice, Pomegranate Cordial	7
Apple Old Fashioned Lairds Applejack Brandy, Baked Apple Bitters, Maple Simple Syrup	8
The Chelsea Affair Silver Tequila, St, Germaine Elderflower Liqueur, Fresh Chandler Grapefruit	7
Castor’s Peach Cocktail Hi-West Peach Vodka, Limoncello, Rosemary Simple Syrup, Bel-Star Prosecco	9
Gin & Smoke Plymouth Gin, Cocchi Americano, Celery Bitters, Scorched Laphroig Scotch Mist	9
Root Beer Flip Bourbon, Root Spirit, Whole Egg, Maple Simple Syrup	9
Box Of Chocolates Chocolate Infused Vodka, Coconut Rum, Butterscotch, Aztec Chocolate Bitters, Cream	7
Barrelhouse Roulette Choose either White Spirit or Brown, and let us choose the rest. Only the adventurous need apply.	9

non-alcoholic beverages

Barrelhouse Blend Dark Roast Coffee	2.5	Barrelhouse Blend Iced Tea (Classic or Peach)	2.5
Barrelhouse Blend Decaf	2.5	House Sweet Tea	3.5
Pepsi, Diet, Sierra Mist, Dr. Pepper, Mountain Dew, Lemonade	2.5	Assorted Hot Tea (ask your server)	2.5

draft beer (16oz pints unless noted otherwise)

Bud Light Light Lager Missouri 4.2%	3.5
Stella Artois Euro Pale Lager Belgium 5%	4.5
Four Peaks Sunbru Kolsch Style Tempe 5.2%	4.5
Ommegang Hennepin Saison NY 7.7%	5.5
Coronado Orange Wit Wheat CA 5.2%	4.5
Weihenstephaner Hefeweizen Germany 5.4%	4.5
Four Peaks Kilt Lifter Scottish Ale Tempe 6%	4.5
La Fin Du Monde (12oz) Tripel Canada 9%	6.5
San Tan Epicenter Amber Ale Chandler 5.5%	4.5
Magic Hat #9 Almost Pale? Vermont 5.1%	4.5
Odell 5 Barrel Pale Pale Ale Colorado 5.2%	4.5
Firestone Walker Union Jack IPA CA 7.5%	5.5
Sierra Nevada Ruthless Rye IPA CA 6.6%	4.5
Stone Cali-Belgique (12oz) Belgian IPA 6.9%	6.5
Oak Creek Nut Brown Brown Ale Sedona 6%	4.5
Guinness Draught Irish Stout Ireland 4.2%	5.5
Left Hand Nitro Milk Stout Colorado 6%	4.5
Crispin Original Hard Cider Minnesota 5%	4.5

usual suspects (bottled)

Michelob Ultra	3.5
Bud Light	3.5
Bud Light Lime	3.5
Budweiser	3.5
Coors Light	3.5
Miller Light	3.5
Stella Artois	4.5
Heineken	3.5
Dos Equis Lager	3.5