



LUNCH MENU

APPETIZERS

Soup of the Day 12

The Barrel Sampler Plate (for 2 people)

Dungeness crab cakes, prosciutto, provolone, calamari, spring roll, bruschetta and mixed olives. 42

Beef Carpaccio

Fried onions, capers, red onion, arugula, parmesan cheese and horse radish creamy sauce. 20

Bruschetta

Diced tomato, capers, basil, garlic and olive oil. 17

Oven Baked Escargots à la Bourguignonne

Oven baked and served with parsley garlic butter sauce and toasted French baguette. 18

Sauteed Gulf Prawns

Lemon juice, cherry tomato, basil and white wine. 21

Hummus and Pita

Kalamata olive, extra virgin olive oil. 15

Spanish Octopus

Braised octopus served with, cucumber, arugula, cherry tomato and lemon, oregano olive oil dressing. 23

Roasted Bone Marrow

Spicy breadcrumbs toasted French baguette and paprika garlic olive oil. 19

Mediterranean Olives

Garlic, fresh herbs, crostini. 14

Barrel Tacos

3 pieces of corn flour tacos served with Pico de Gallo jalapenos, tomatoes, red onion, cilantro, chopped lettuce and avocado, choice of **short ribs, filet mignon or salmon** 22

Baked Burrata

Oven baked and served with, green peas, green onions, toasted French baguette, and truffle oil. 21

Fried Calamari

Served with fried green beans, fennel, artichokes and pepperoncini. 19

Fried Chicken Wings

Crispy chicken wings, carrots, celery, ranch dressing and buffalo sauce. 18

Dungeness Crab Cakes

Served with mango, pineapple, onions, pepper, cilantro. 23

Vegetarian Spring Rolls

Served with spicy ketchup, chipotle aioli. 18

Manila Clams and Mediterranean Mussels

Fresh basil, diced tomato, garlic, green onions, marinara sauce and served with toasted French baguette. 20

FLAT BREADS & PIZZA

Gluten-free is option also available

Filet Mignon Flat Bread

Pecorino truffle cheese, arugula, fried onion, ginger soy glazed filet mignon. 23

Smoked Salmon Flat Bread

Norwegian salmon, fresh dill crème fraiche, arugula, capers, and lemon olive oil. 22

BBQ Free Ranch Chicken Flat Bread

Mozzarella cheese, roasted bell peppers, red onions, and baby arugula. 20

Prosciutto & Arugula Flat Bread

Mozzarella cheese, arugula and extra virgin olive oil. 20

Margherita Pizza

Mozzarella cheese, fresh basil and tomato sauce. 19

Vegetarian Pizza

Mozzarella cheese, olives, mushroom and bell peppers. 19

CHEESE & CHARCUTERIE

Your choice of cheeses or charcutiers

One 10, Three 26, Five 37

(All served with daily preserves and crackers)

Manchego	Spicy Coppa
Pecorino Truffle	Prosciutto
Brie	Mortadella
Port Wine Derby	Calabrese Salami
Gouda	Duck Pate

SALADS

Add Chicken 11, Prawns 13, Octopus 15, Salmon 15, Skirt Steak 15 to any salad

The Barrel Salad

Seasonal mixed greens, olives cherry tomato, cucumber feta cheese and honey balsamic vinaigrette. 15

Kale Caesar Salad

with petite Romaine hearts, baby kale, garlic croutons, parmesan cheese, house-made Caesar dressing. 15

Warm Napa Cabbage Salad

Tossed with crispy pepper bacon, mushrooms, blue cheese, gorgonzola and red wine dressing. 15

Roasted Beet Salad

Pistachio, goat cheese mousse, butter lettuce, tomatoes, ginger roasted beets and raspberry dressing. 16

Grilled Rib Eye Salad

Avocado, quinoa, cherry tomatoes, cucumber, baby kale, Brussel sprouts, raspberry dressing. 30

PASTA

Gluten Free Pasta option also available

Four Cheese Gnocchi

Served with toasted almonds and pecorino gorgonzola sauce. 25

Tagliatelle with Braised Short Ribs

Homemade pasta tossed with short ribs, mixed mushrooms, green peas and feta cheese. 31

Rigatoni con Pollo

Tube pasta tossed with free ranch chicken breast, sun dried tomato and pesto cream sauce. 29

Fusilli Primavera

Pasta tossed with mushrooms, zucchini, artichokes, green peas and pesto cream sauce. 29

Seafood Linguine

Pasta tossed with prawns, salmon, clams, mussels, calamari, diced tomato, basil and spicy marinara. 34

Beef Ravioli

Homemade pasta stuffed with beef and tossed with, mushrooms, cherry tomato, green peas and demi glaze sauce. 30

BURGERS & SANDWICHES

Gluten Free Bun option also available

Add Avocado.4 Add Crispy Bacon.5 Add mushroom.4

Burgers come with your choice of **patatas bravas, regular fries, sweet potato fries, garlic truffle fries** or **mixed green salad** and your choice of cheeses: **cheddar, pepper jack or blue cheese**.

The Barrel Burger

Grilled Kobe beef served with pickles, lettuce, onion, tomatoes and our chef's choice of special sauce. 20

Organic Turkey Burger

Fresh ground turkey breast with caramelized onions, mushrooms, jalapeno and chipotle aioli. 20

The Barrel Sliders

Three grilled Kobe beef sliders served with pickles, chopped lettuce, cheddar cheese and our signature sauce. 21

Lamb Burger

Organic ground lamb, roasted bell peppers, feta cheese and rosemary garlic aioli. 20

Crab and Salmon Burger

Dungeness crab meat with salmon, red onions, tomato arugula, chipotle aioli. 20

French Dip Sandwich

Served with roasted prime rib, caramelized onions, pepper jack cheese, horseradish sauce and au jus. 20

Fried Chicken Sandwich

Roasted bell pepper, arugula, provolone cheese and pesto aioli sauce. 20

Teriyaki Skirt Steak Sandwich

Grilled steak with, tomato, lettuce, onions and chipotle aioli and pepper jack cheese. 20

ENTREES

Lobster Risotto

Skewered salmon, prawns, jumbo scallops with arugula, basil pesto, cherry tomato, yellow corn. 46

Chicken Parmesan

Breaded Mary's ranch chicken breast, served with linguine pasta, provolone cheese, basil, parmesan and marinara. 31

Niman Ranch Beef Short Ribs

Braised short ribs served with garlic mashed potato, vegetables, and demy glaze sauce. 39

Grilled Dry Aged Rib Eye

16 oz dry aged rib eye served with garlic black truffle French fries. 52

Rack of Lamb

Served with mashed potato, roasted cauliflower, arugula, yellow corn and lemon oregano sauce. 51

Meat Sampler Plate (for 2 people)

Served with rack of lamb, skirt steak, 16 oz. dry aged rib-eye steak, grilled asparagus and patatas bravas. 90

Atlantic King Salmon

Grilled and served with red quinoa, sauteed spinach and white wine lemon butter sauce. 38

Traditional Seafood Paella Valencene

Arborio rice, English peas, red bell pepper, chicken, sausages, mussels, clams, calamari, prawns, salmon and paprika saffron sauce. 45

Teriyaki Skirt Steak

Grilled and served with mashed potato, seasonal vegetables, teriyaki sauce and fried onion rings. 38

Mushroom Risotto

Arborio rice simmered with green peas, sun dried tomato, mixed mushrooms, garlic, and light cream. 28

SIDES

- Blistered Shishito Peppers. 10
- Crispy Brussels Sprouts. 9
- Garlic Truffle Fries. 9
- Creamy Grilled Asparagus. 9
- Lemon Creamy Sautéed Spinach. 9
- The Barrel Mac and Cheese. 13
- Patatas Bravas with Chipotle Aioli. 9
- Garlic Bread. 9
- Mexican Street Corn. 9

Executive Chef

Edwin Steve

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.