

# Small Plates

Happy Hour - \$2 off all small plates 3pm-6pm  
*Gluten Free Meals - GF*

Personal Peta Pizza – pepperoni, Hawaiian & veggie	\$12
*Steak Bites with Mushrooms - medium seared steak w/ shallots and mushrooms Jägermeister, teriyaki sauce & cream	\$12
Fondue - with assorted breads, wine and American Swiss Cheese sauce Add Cajun link, Kielbasa or Veggies \$4	\$12
Chicken Quesadilla & Caramelized Pineapple - green chilies, onions and cheddar cheese with spicy strawberry salsa	\$11
Jalapeno Poppers - breaded jalapeno peppers filled with cream cheese & wrapped in bacon	\$11
Shrimp Cocktail - Shrimp cooked and seasoned w/ cilantro cocktail sauce	\$10
Fish Tacos - two soft corn tortilla's filled with sautéed fried cod & coleslaw <b>GF</b>	\$10
Bacon Mac'n Cheese - cheddar and pepper jack loaded with bacon	\$10
Hummus Plate - with carrots, celery, red peppers, cucumbers w/ pita bread <b>GF</b>	\$10
*Dijon Burger Sliders - ground beef patty with dijon sauce and sautéed onions	\$10
Pork Shanks - with spicy aioli <b>GF</b>	\$10
Pork Sliders - house roasted pork in whiskey bbq sauce and jalapeno coleslaw	\$10
Roasted Brussel Sprouts - with shallots, bacon and balsamic glaze <b>GF</b>	\$8
Loaded Fries - with fondue, bacon and green onions	\$9



*Wine and Food Pairing*  
*Beef & Pork w/ Red Wine*  
*Fondue & Hummus w/ Chard or Sauvignon Blanc*  
*Mac & Cheese w/ Wheat Beer or Chardonnay*  
*Fish Tacos – Sauvignon Blanc*



\*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase  
your risk of foodborne illness

# Salads

## *Gluten Free Meals - GF*

- \*Seared Ahi Salad** - greens, with seared ahi steak, green beans, tomato Kalamata olives, and egg & avocado with horseradish teriyaki vinaigrette **GF** \$15
- Uptown Cobb** - greens with shrimp, crumbled bacon, bleu cheese, tomato, egg & avocado with southwest ranch dressing \$13
- Thai Chicken Salad** - chicken, cabbage, carrots, celery, red onion, red peppers & rice noodles tossed with spicy peanut dressing **GF** \$13
- \*Caesar Salad** - romaine lettuce, grated parmesan cheese Caesar dressing add grilled chicken breast - \$4 \$11
- Spinach Salad** - with green apple, mushrooms, craisins, boiled egg, and dijon - balsamic vinaigrette **GF** \$13
- Green Salad** - with carrots, cucumber, red onion and tomato. Add Chicken 4/ Salmon 8/ Crab 9 **GF** \$6

## **Daily Soup Special**

Cup \$5 / Bowl \$8

**Monday-Thursday**

**Tortilla Soup** – Chicken, tortillas, tomato, celery, carrots and topped with avocado and sour cream **GF**

**Friday- Sunday**

**French Onion-** Bourbon, Onions, Beef Broth and Salt & Pepper

## **Sides**

**Bruschetta**- mozzarella cheese, diced tomato, salt and pepper w/ balsamic and olive oil on toasted french bread \$8  
hand cut fries, jalapeno coleslaw or side salad \$4

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# Lunch

## *Gluten Free Meals - GF*

**All plates come with House Cut fries or Side Salad**

<b>Ruben (It's A Monster)</b> - rye bread, thousand island dressing, sauerkraut, corned beef and cheese from Switzerland	\$12
<b>Wild Alaskan Halibut Fish and Chips (4oz)</b> - with tarter sauce, fresh cut fries and jalapeno coleslaw	\$14
<b>BBQ Chicken Sandwich</b> - marinated chicken breast with whiskey BBQ sauce, bacon, swiss cheese and jalapeno	\$12
<b>Uptown Barrelroom Gyro</b> - Lamb and Beef with lettuce, tomato, cucumber, feta	\$11
<b>BBQ Pork Sandwich</b> - with whiskey BBQ sauce and jalapeno coleslaw	\$10
<b>Cup of Soup &amp; Sandwich</b> - Soup of the day & turkey or ham sandwich mayo, tomato, lettuce and onions	\$10
<b>Barrelroom B.L.T w/Avocado Mayo</b> - wheat or sour dough bread, tomato, lettuce, bacon – Add turkey or ham \$1	\$9

## Lunch & Dinner Plates

<b>Philly Dip Sandwich</b> - roast beef with red peppers, onions, mushrooms and provolone	\$12
<b>*Elk Burger</b> - 1/2 lb. patty with roasted garlic mayo, arugula, beetroot relish, tomato and onion on brioche bun, cheese or mushrooms – bacon \$1	\$12
<b>*NEW Bison Burger</b> - 1/2 lb. patty with roasted garlic mayo, arugula, tomato beetroot relish, and onion on brioche bun, cheese or mushrooms – bacon \$1	\$12
<b>*Barrelroom Burger</b> – ½ lb. patty w/ roasted garlic mayo, arugula, beetroot relish, tomato and onion on brioche bun cheese or mushrooms – bacon \$1	\$12
<b>NEW Garden Burger</b> - lettuce, tomato, onion and garlic mayo <b>GF</b>	\$12
<b>Veggie Risotto</b> - Arborio rice, mushrooms, asparagus, parmesan cheese garlic and saffron w/ baguette	\$15

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# Dinner

*Gluten Free Meals - GF*

*4pm- Close*

**\*Angus Filet Mignon Steak 8oz.** - bacon, bleu cheese steak butter, mashed potato or rice w/ seasonal veggies GF \$25

**\*Angus New York Steak 10oz.** - bacon, bleu cheese steak butter, mashed potato or rice w/ seasonal veggies GF \$22

**Halibut Oscar** - halibut seared to a golden brown and topped with generous portion of crab and hollandaise sauce served with seasonal veggies GF \$21

**Halibut Fish and Chips (6oz)** - with tarter sauce, fresh cut fries and jalapeno coleslaw \$21

**Bone in Pork Rib Chop** - whiskey marinated chop seared to perfection served with mashed potato or rice w/ seasonal veggies \$20

**Chicken Alfredo or Pesto Alfredo** - chicken breast, noodles with alfredo sauce add broccoli- \$1 \$15

**Chicken Marsala** - chicken breast, marsala wine and mushrooms with noodles add broccoli- \$1 \$15

**Rice Plate** - long wild rice with mushroom sauce or teriyaki sauce  
\$5 Add veggies \$4: broccoli, carrots, red & green pepper, onions, mushrooms, black beans, add chicken, beef or tofu \$4, halibut- \$6, salmon \$7 or crab \$9 GF

## Dessert

Daily Cheesecake

Add your flavor compote