



OUR MENU IS 98% HOMEMADE. OUR MEATS ARE SMOKED IN-HOUSE, OUR PICKLED ITEMS ARE PREPARED IN-HOUSE, AND ALL OF OUR SAUCES ARE HAND-CRAFTED.

DON'T FORGET TO MAKE POUR DECISIONS

f @ BROKENBARRELBAR BROKENBARRELBAR.COM

APPETIZERS

CHEESE CURDS [Ⓞ]

LOCAL WISCONSIN WHITE CHEDDAR, HOMEMADE BEER BATTER SERVED WITH CHILI AIOLI
TRY IT WITH ROASTED MARINARA SAUCE ADD \$

SPINACH DIP WITH HEART OF PALM [Ⓞ]

HEARTS OF PALM, SPINACH, CREAMY PARMESAN CHEESE SAUCE DICED TOMATOES, SERVED WITH PITA CHIPS AND TORTILLA CHIPS

MINI STEAK SLIDERS ^(4PCS)

BEEF TENDERLOIN, LEMON HORSE RADISH CREAM, CRISPY ONIONS MARINATED TOMATOES, CROSS CUT PICKLES

ANGRY TOTS

CRISPY TOTS, CHOPPED HICKORY BRISKET, GARLIC-BUFFALO CHEESE BLEND, PICKLED ONIONS, SCALLIONS, CREAMY MALT VINEGAR

ROASTED SPROUTED NACHOS [Ⓞ]

TORTILLA CHIPS, CHEESE BLEND, JALAPENO-CHEDDAR SAUCE OVEN-ROASTED SPROUTS, PICKLED ONIONS & JALAPENOS RADISH, ROASTED SALSA, SOUR CREAM

TRY IT WITH CHOPPED HICKORY BRISKET, PULLED PORK GRILLED CHICKEN, OR CRISPY CHICKEN ADD \$

SMOKED BRISKET FLATBREAD

CHOPPED HICKORY BRISKET, BOURBON BBQ CHEESE CURDS, RED ONION, CHILI AIOLI DRIZZLE

QUESADILLA [Ⓞ]

CHEDDAR BLEND, SCALLIONS, PICKLED ONIONS, SALSA, SOUR CREAM ADD GRILLED CHICKEN, CRISPY CHICKEN
PULLED PORK, CHOPPED HICKORY BRISKET ADD \$

SMOKIN' SLIDERS ^(4PCS)

ON TOASTED HAWAIIAN BUNS, CROSS CUT PICKLE TOPPER
CHOOSE 2 CHEESEBURGER, PULLED PORK
CHOPPED HICKORY BRISKET OR CRISPY CHICKEN

WARM PRETZEL TWIST [Ⓞ]

SERVED WITH JALAPENO-CHEDDAR SAUCE & HONEY MUSTARD
TRY WITH PIMENTO CHEESE ADD \$

SMALL SERVES 1-2

MEDIUM SERVES 3-4

LARGE SERVES 4-6

TACOS

TWO PER ORDER. NO MIXING.
WARM CORN TORTILLAS WITH CHIPS & SALSA.
* UPGRADE TO CHOICE OF FRIES OR TOTS ADD \$
* UPGRADE TO SIGNATURE SIDE ADD \$

SMOKED PORK CARNITAS

SMOKED PORK, GOAT CHEESE, YELLOW ONION CILANTRO, TOPPED WITH HOMEMADE SALSA

HICKORY BRISKET

CHOPPED HICKORY BRISKET, BOURBON BBQ CRISPY PICKLED JALAPENOS, CHEDDAR CHEESE BLEND

SPICY STEAK

THINLY SLICED BEEF TENDERLOIN, SEARED IN A SMOKY CHIPOTLE HOMEMADE SALSA, CILANTRO YELLOW ONION, LIME WEDGE

BLACKENED FISH

SALMON, CREAMY JALAPENO SLAW, LEMON WEDGE

[Ⓞ] VEGETARIAN

A 20% FEE WILL AUTOMATICALLY BE CHARGED TO YOUR CREDIT CARD IF YOU FAIL TO CLOSE OUT YOUR TAB BEFORE LEAVING BROKEN BARREL.

GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE. IF YOU LOVE EVERYTHING, TELL YOUR FRIENDS. IF YOU DON'T, TELL US. 4 SPLIT PAYMENTS MAXIMUM PER TABLE/CHECK.

WINGS



SMOKED OVER OAK LOGS & FRIED CRISPY

(8 PCS)

CHOOSE 2 SAUCES
SERVED WITH RANCH OR BLUE CHEESE

MILD



HOT

DRY RUB
BOURBON BBQ
CHILI-MAPLE
BUFFALO
GARLIC BUFFALO
SMOKY CHIPOTLE
HONEY-HABANERO
SEX PANTHER

TRY 'EM GRILLED

ADD \$

TROUGH OF WINGS

30 PCS

CARROTS + CELERY ADD \$



CRISPY CHICKEN TENDERS

(4 PCS)

TOSS 'EM IN CHOICE OF SAUCE
SERVED WITH RANCH OR BLUE CHEESE

AWARD-WINNING

MAC & CHEESE

TOPPINGS CHOOSE 2

BACON • PULLED PORK • HICKORY BRISKET
CRISPY CHICKEN • GRILLED CHICKEN
MARINATED TOMATOES • CARAMELIZED ONIONS
PICKLED JALAPENO & FRESNO PEPPERS
CRISPY BRUSSELS SPROUTS • CRISPY ONIONS

ADDITIONAL TOPPINGS COST EXTRA

SALADS

BUTTERMILK RANCH, CHIPOTLE RANCH, HONEY MUSTARD
BLUE CHEESE, MIXED BERRY VINAIGRETTE
SHERRY VINAIGRETTE, MAPLE-DIJON VINAIGRETTE
WHITE BALSAMIC VINAIGRETTE

ALL SALADS SERVED WITH DRESSING ON THE SIDE

MAKE ANY SALAD A WRAP
COMES WITH CHOICE OF FRIES OR TOTS

ADD PROTEIN TO ANY SALAD
GRILLED/CRISPY CHICKEN
BUFFALO GRILLED/CRISPY CHICKEN
GRILLED SALMON
SPICY SHRIMP

SOUTHWEST [Ⓞ]

ROMAINE, MARINATED TOMATOES, BLACK BEANS SCALLIONS, AVOCADO, PEPPERJACK, TORTILLA STRIPS
CHIPOTLE RANCH

BRUSSELS SPROUTS [Ⓞ]

ROMAINE, BALSAMIC OVEN-ROASTED BRUSSELS SPROUTS PARMESAN, CROUTONS, MAPLE-DIJON VINAIGRETTE

CHEF'S CHOPPED

ROMAINE, BOILED EGG, BACON, BLUE CHEESE, SCALLIONS CUCUMBER, ROASTED TOMATOES, AVOCADO, CRISPY ONIONS

AVOCADO MANGO

ROMAINE, FRESH MANGO, RED PEPPERS, GREEN ONIONS CRISPY WONTONS, MINT, MIXED BERRY VINAIGRETTE (NOT AVAILABLE AS WRAP)

HOUSE [Ⓞ]

ROMAINE, TOMATO, CUCUMBER, CROUTONS
CHOICE OF DRESSING

BETWEEN THE BUNS

WITH CHOICE OF FRIES OR TOTS

UPGRADE TO GRILLED BROCCOLINI, BRUSSELS SPROUTS SWEET FRIES OR MAC & CHEESE ADD \$

DOUBLE DINER BURGER

WELL DONE SMASHED PATTIES, MERKS CHEDDAR CARAMELIZED ONIONS, PEPPERED BACON, CHIPOTLE MAYO BABY ARUGULA, CROSS CUT PICKLES, TOASTED BRIOCHE BUN
MAKE IT WITH A FRIED EGG ADD \$

HOMEMADE BLACK BEAN BURGER [Ⓞ]

AVOCADO, CHIPOTLE MAYO, BABY ARUGULA MARINATED TOMATOES, RED ONION, TOASTED BRIOCHE BUN

BBQ PULLED PORK

HOUSE SMOKED DRY-RUB SEASONED PORK SHOULDER BOURBON BBQ, CRISPY ONIONS, JALAPENO SLAW TOASTED BRIOCHE BUN

PARMESAN CHICKEN

HOMEMADE BUTTERMILK FRIED CHICKEN BREAST BASIL MARINARA, MOZZARELLA CHEESE, TOASTED BRIOCHE BUN

NASHVILLE SPICY CHICKEN

BUTTERMILK FRIED CHICKEN BREAST, HOMEMADE NASHVILLE HOT SAUCE, PIMENTO CHEESE, RED ONION, BABY ARUGULA CROSS CUT PICKLES, BUTTERMILK RANCH, TOASTED BRIOCHE BUN

CRISPY BBQ CHICKEN

HOMEMADE FRIED CHICKEN BREAST, BOURBON BBQ SAUCE CHEDDAR, AVOCADO, RED ONION, BABY ARUGULA CROSS CUT PICKLES, BUTTERMILK RANCH, TOASTED BRIOCHE BUN

SOUTHPORT PHILLY

SLICED RIBEYE, ROASTED BROCCOLINI, PEPPERONCINI PROVOLONE, LIGHTLY TOASTED SUB ROLL

STEAK SANDWICH

TENDERLOIN FILET SLICED THICK, BABY ARUGULA MARINATED TOMATOES, CARAMELIZED ONIONS LEMON HORSE RADISH CREAM, TOASTED SUB ROLL

REUBEN SANDWICH

THIN SLICES OF CORN BEEF, SAUERKRAUT, SWISS CHEESE THOUSAND ISLAND DRESSING, TOASTED RYE
MAKE IT VEGETARIAN - SUB BRUSSELS SPROUTS

PLATES

CLEAN LIVING PLATE

TWIN MARINATED GRILLED CHICKEN BREAST, GRILLED BROCCOLINI PETITE HOUSE SALAD TOPPED WITH AVOCADO MARINATED TOMATOES, WHITE BALSAMIC VINAIGRETTE
SUB GRILLED SALMON ADD \$

SIDES

HOMEMADE TORTILLA CHIPS & SALSA [Ⓞ]

FRENCH FRIES [Ⓞ] SERVED WITH A TRIO OF SAUCES

CRISPY TOTS [Ⓞ] SERVED WITH A TRIO OF SAUCES

SIGNATURE SIDES

MAC & CHEESE [Ⓞ]

JACK DANIELS TURKEY CHILI
CHEESE BLEND, SOUR CREAM, CHIVES

GRILLED BROCCOLINI [Ⓞ]

WHITE-BALSAMIC VINAIGRETTE

OVEN ROASTED CRISPY SPROUTS [Ⓞ]

BALSAMIC, CRISPY ONIONS, PARMESAN

SWEET FRIES [Ⓞ]

SERVED WITH A TRIO OF SAUCES

DESSERTS

MINI DONUTS
FIVE MADE-TO-ORDER MINI DONUTS, DUSTED WITH POWDERED SUGAR CARAMEL/CHOCOLATE DRIZZLE, SERVED WITH FRUIT DIPPING SAUCE

BROWN BUTTER COOKIE SKILLET
FRESH FROM THE OVEN WITH VANILLA ICE CREAM, CHOCOLATE AND CARAMEL DRIZZLE, SPRINKLES, WHIPPED CREAM

ROOT BEER FLOAT
ROOT BEER WITH VANILLA ICE CREAM AND WHIPPED CREAM
UPGRADE TO AN ADULT VERSION ADD 6

ICE CREAM SUNDAE
THREE SCOOPS VANILLA ICE CREAM, CHOCOLATE, CARAMEL CHERRIES, SPRINKLES, M&M'S AND WHIPPED CREAM

VANILLA ICE CREAM SCOOP

BOTTLES & CANS

HEINEKEN NON-ALCOHOLIC	5
HEINEKEN	6
PERONI	7
BOULEVARD TANK 7	7
TWO BROTHERS PRAIRIE PATH (GF)	7
ODELL 90' SHILLING	7
MODELO NEGRA	7
PACIFICO	7
3 FLOYDS GUMBALLHEAD	8
LONE RIVER RANCH WATER	7
RIO RED GRAPEFRUIT	
WHITE CLAW HARD SELTZER	7
BLACK CHERRY, MANGO	
SURF: CITRUS YUZU, TROPICAL POMELO	
WATERMELON LIME, WILDBERRY ACAI	
HIGH NOON HARD SELTZER	
PINEAPPLE, PEACH	9



WHITE CLAW TROUGH	30
HIGH NOON TROUGH	40

TALLBOYS

PBR	4
COORS LIGHT	5
BUDWEISER	5
HAMMS	5
MILLER LITE	5
MILLER HIGH LIFE	5
BUD LIGHT	5
STIEGL GRAPEFRUIT RADLER	7
MICHELOB ULTRA	7
STELLA ARTOIS	7
CORONA	7
CORONA PREMIER	7
ANGRY ORCHARD	8
REVOLUTION ANTI HERO	8
GOOSE ISLAND 312	8
ALLAGASH WHITE	8

MAKE IT A TROUGH

CHOICE OF 5 TALLBOYS

DOMESTIC 22

PBR, COORS LIGHT, BUDWEISER, HAMMS
MILLER LIGHT, MILLER HIGHLIFE, BUD LIGHT

PREMIUM 30

STIEGL GRAPEFRUIT RADLER, MICHELOB ULTRA
STELLA ARTOIS, CORONA, CORONA PREMIER

CRAFT 35

ANGRY ORCHARD, REVOLUTION ANTI HERO
GOOSE ISLAND 312, ALLAGASH WHITE



#MAKEPOURDECISIONS

POUR DECISION 12	
WHITE RUMWATERMELON PUCKER, ELDERFLOWER, LIME	
EFFEN' COOL 12	
EFFEN CUCUMBER, LIME, FRESH CUCUMBER, MINT	
NAKED & FAMOUS 12	
MEZCAL, APEROL, LIME, BITTERS	
MARGARITA 12	
TEQUILA, TRIPLE SEC, LIME, SIMPLE SYRUP	
FEELING SPICY? ADD FRESH JALAPENOS +2	
FEELING SWEET? ADD PEACH/STRAWBERRY/MANGO PUREE +2	

BROKEN MULE 12	
VODKA, GINGER BEER, LIME, MINT, SIMPLE SYRUP	
SOUTHPORT SLINGER 12	
GIN, PEACH LIQUOR, PEACH PUREE, GINGER BEER	
THE JENNER 14	
818 TEQUILA, ROSE, LEMON, SIMPLE SYRUP	



UPGRADE TO A CHALICE
OR POUCH ADD3

BB BUNDLES

JUNGLE JUICE 18	
RELIVE YOUR GLORY DAYS OF COLLEGE. MADE WITH 4 SPIRITS & SECRET JUICE	
MILE HIGH GIN & JUICE STADIUM 18	
STEIGL GRAPEFRUIT RADLER, MILE HIGH GIN	
IRISH TRASH CAN 20	
VODKA, GIN, RUM, TEQUILA, BLUE CURACAO PEACH SCHNAPPS, RED BULL	
SANGRIA CARAFE 30	

DD

SOBER AS A CUCUMBER 6	
FRESH CUCUMBER, SODA, LIME, SIMPLE SYRUP	
PALOMA FIZZ 5	
GRAPEFRUIT, SODA, LIME, SIMPLE SYRUP	
STRAWBERRY SPLASH 5	
LEMONADE, STRAWBERRY PUREE	

LET'S PARTY

WHETHER YOU'RE HOSTING A COMPANY OUTING,
PLANNING A WEDDING, ORGANIZING A CHARITY EVENT
OR SIMPLY CELEBRATING WITH FRIENDS, LET
BROKEN BARREL HOST YOUR NEXT PRIVATE EVENT!
REACH OUT TO EVENTS@BROKENBARRELBAR.COM!

MARTINIS

BB BOURBINI 12		ESPRESSO MARTINI 13	
FOUR ROSES, PEACH SCHNAPPS SPARKLING WINE, BITTERS, MINT LEAF		VANILLA VODKA, MR. BLACK COFFEE LIQUEUR METROPOLIS COFFEE, SIMPLE SYRUP	
PEANUT BUTTER MARTINI 13		COSMOPOLITAN 12	
SKREWBALL, CHOCOLATE LIQUEUR, CREME DE CACAO		CITRON VODKA, COINTREAU, CRANBERRY, LIME	
MANGO-TINI 13		BERRY GIBSON 14	
CITRON VODKA, MANGO PUREE, PEACH SCHNAPPS LIME, GRENADINE		MILE HIGH GIN, RASPBERRY PUREE, SODA, LIME, SIMPLE SYRUP	

ROSE' ALL DAY

BAREFOOT CALIFORNIA 8 GL / 26 BTL	SUNDAY FUNDAY	ITALY 9 GL / 30 BTL
DECOY CALIFORNIA 11 GL / 35 BTL	ZOE GREECE	9 GL / 30 BTL

WHITE WINE

GLASS/BTL

HESS 10/32	
CHARDONNAY CALIFORNIA	
BREAD & BUTTER 12/38	
CHARDONNAY CALIFORNIA	
NOBILO MARBOROUGH 13/41	
SAUVIGNON BLANC NEW ZEALAND	
MATTHEW FRITZ 9/30	
SAUVIGNON BLANC CALIFORNIA	
SANTA MARINA 12/38	
PINOT GRIGIO CALIFORNIA	

RED WINE

GLASS/BTL

SUBSTANCE 13/41	
CABERNET WASHINGTON	
JOSH CELLARS 12/38	
CABERNET CALIFORNIA	
STORY POINT 12/38	
PINOT NOIR CALIFORNIA	
FOUR VINES THE MAVERICK 14/44	
PINOT NOIR CALIFORNIA	
AXIA FLORINA 13/41	
SYRAH GREECE	

DAILY SPECIALS

MONDAY

1/2 PRICED BOTTLES OF WINE
\$5 WELLS
KIDS EAT FREE

TUESDAY

\$3 CHEF'S CHOICE TACOS
\$5 MODELO
\$5 MARGARITA
\$5 CHIPS & SALSA
\$9 CHEESE CURDS

WEDNESDAY

\$1 WINGS
\$6 STADIUM DRAFTS
\$10 BB MARTINIS

THURSDAY

\$10 DINER BURGER + DOMESTIC TALLBOY
\$6 7&7
\$15 JUNGLE JUICE OR MILE HIGH CHALICE

FRIDAY

\$10 HOUSE OLD FASHIONED
\$6 SEASONAL SANGRIA
\$5 DOMESTIC STADIUM DRAFTS / \$15 DOMESTIC PITCHERS
TEACHERS 20% OFF 3-7PM

SATURDAY & SUNDAY

INDUSTRY SUNDAYS 3PM-CLOSE
BRUNCH MENU 10 AM-3 PM
\$25 BOTTOMLESS MIMOSAS (WITH FOOD PURCHASE + 2HR LIMIT)
\$9 STADIUM BLOODY MARY
\$10 SCREWDRIVER OR TEQUILA SUNRISE

SCAN FOR
DRAFT LIST

