The Broken Barrel Bar

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

APPETIZERS

CHEESE CURDS 11
LOCAL WISCONSIN WHITE CHEDDAR, HOMEMADE BEER BATTER, SERVED WITH CHILI AIOLI

CAPRESE SLIDERS 12
FRESH TOMATO, BURRATA, PESTO MAYO, ARUGULA, AVOCADO, TOASTED MINI BRIOCHE

CRISPY CHICKEN TENDERS 12
FOUR CRISPY CHICKEN TENDERS. TOSS 'EM IN YOUR CHOICE OF ONE WING SAUCE. SERVED WITH RANCH OR BLUE CHEESE ON THE SIDE

PORK BELLY SKEWERS 13
SMOKED & GRILLED PORK BELLY, CHILI-MAPLE GLAZE, SCALLIONS, CILANTRO, TOASTED SESAME

ANGRY TOTS 11
CRISPY TOTS, BBQ BRISKET, GARLIC-BUFFALO CHEESE BLEND, PICKLED ONIONS, SCALLIONS, CREAMY MALT VINEGAR

ROASTED SPROUTED NACHOS 13
TORTILLA CHIPS, CHEESE BLEND, JALAPENO-CHEDDAR SAUCE, OVEN-ROASTED SPROUTS, PICKLED ONIONS & JALAPENOS, RADISH, ROASTED SALSA, SOUR CREAM

TRY IT WITH BBQ BRISKET, PULLED PORK, SMOKED CHICKEN, OR CRISPY CHICKEN — ADD 5

MEDITERRANEAN BOARD 16
GRILLED CHICKEN SKEWERS, CHERRY TOMATO-CUCUMBER SALAD, CRUMBLED FETA, YOGURT MINT SAUCE, AJVAR DIP, ROASTED RED BEETS, TOASTED NAAN FLATBREAD

QUESADILLA 10
CHEDDAR BLEND, SCALLIONS, PICKLED ONIONS, SALSA, SOUR CREAM
ADD SMOKED CHICKEN, CRISPY CHICKEN, PULLED PORK, BBQ BRISKET — ADD 5

SMOKIN' SLIDERS 10 (4PCS)
ON TOASTED HAWAIIAN BUNS, CROSS CUT PICKLE TOPPER

CHOOSE 2	CHEESEBURGER, PULLED PORK, CHOPPED HICKORY BRISKET, CRISPY CHICKEN

WARM PRETZEL TWIST 14 (SERVES 3-4)
SERVED WITH JALAPENO-CHEDDAR SAUCE & HONEY MUSTARD

TRUFFLE PARMESAN FRIES 11
WAFFLE FRIES, HOMEMADE TRUFFLE AIOLI, FRESH HERBS, PARMESAN CHEESE, SEA SALT

TACOS

TWO TACOS PER ORDER SERVED ON WARM CORN TORTILLAS. NO MIXING TACOS. ALL TACOS COME WITH CHIPS & SALSA.
UPGRADE TO WAFFLE FRIES OR CRISPY TOTS FOR +$1
UPGRADE TO SWEET TOTS FOR +$2
UPGRADE TO GRILLED BROCCOLINI, BRUSSELS SPROUTS, OR MAC & CHEESE FOR +$3

GRINGO 10
HARD SHELL, SEASONED GROUND BEEF, CHEDDAR CHEESE, LETTUCE, TOMATO, SOUR CREAM, RED TACO SAUCE

SMOKED CHICKEN 12
OAK-SMOKED CHICKEN, RED ONION, SOUR CREAM, RED TACO SAUCE, CILANTRO

SPICY STEAK 13
CHOPPED HANGAR STEAK SEARED IN HOMEMADE SMOKEY CHIPOTLE SALSA, CILANTRO, YELLOW ONION, LIME WEDGE

BLACKENED SALMON 12
SALMON, CREAMY JALAPENO SLAW, LEMON WEDGE

AWARD WINNING WINGS

SMOKED OVER OAK LOGS & FRIED CRISPY 16
(8 PCS)

MILD → HOT

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

TRY 'EM GRILLED — ADD 3

TOSS 'EM IN YOUR CHOICE OF TWO WING SAUCES. SERVED WITH YOUR CHOICE OF RANCH OR BLEU CHEESE. SERVED WITH CARROTS & CELERY.

TROUGH OF WINGS 55 (30 PCS)

PLATES

CLEAN LIVING PLATE 20
YOUR CHOICE OF TWIN MARINATED CHICKEN BREASTS OR ONE GRILLED SALMON FILET. SERVED WITH GRILLED BROCCOLINI AND A PETITE SALAD WITH AVOCADO & MARINATED TOMATOES

STEAK FRITES 25
GRILLED HANGER STEAK WITH CHIMICHURRI SAUCE. SERVED WITH WAFFLE FRIES.

AWARD-WINNING MAC & CHEESE 17

TOPPINGS — CHOOSE 2

BACON • PULLED PORK • BBQ BRISKET
CRISPY CHICKEN • SMOKED CHICKEN
PICKLED JALAPENO & FRESNO PEPPERS
CRISPY ONIONS

1ST

ADDITIONAL TOPPINGS $3

SALADS

ALL SALADS SERVED WITH DRESSINGS ON THE SIDE

ASK TO MAKE ANY SALAD A WRAP

ADD PROTEIN TO ANY SALAD
- $5 SMOKED CHICKEN, GRILLED CHICKEN, CRISPY CHICKEN, BUFFALO CHICKEN, BUFFALO CRISPY CHICKEN
- $6 GRILLED SALMON
- $9 GRILLED HANGER STEAK

SOUTHWEST 12
ROMAINE, MARINATED TOMATOES, BLACK BEANS, SCALLIONS, AVOCADO, PEPPERJACK, TORTILLA STRIPS, CHIPOTLE RANCH

BRUSSELS SPROUTS 12
ROMAINE, BALSAMIC OVEN-ROASTED BRUSSELS SPROUTS, PARMESAN, CROUTONS, MAPLE-DIJON VINAIGRETTE

CHEF'S CHOPPED 12
ROMAINE, BOILED EGG, BACON, BLUE CHEESE, SCALLIONS, CUCUMBER, ROASTED TOMATOES, AVOCADO, CRISPY ONIONS

ROASTED BEETS & RICOTTA 13
ROASTED RED BEETS, ARUGULA, RICOTTA CHEESE, SHREDDED CARROTS, RED ONIONS, BASIL-PESTO VINAIGRETTE, BALSAMIC GLAZE, LEMON ZEST

CAESAR SALAD 12
ROMAINE, PARMESAN CHEESE, CROUTONS, CAESAR DRESSING

DRESSINGS

BUTTERMILK RANCH, CHIPOTLE RANCH, CAESAR, BLEU CHEESE, BASIL-PESTO VINAIGRETTE, MAPLE-DIJON VINAIGRETTE, WHITE BALSAMIC VINAIGRETTE, SHERRY VINAIGRETTE

BETWEEN THE BUNS

SERVED WITH YOUR CHOICE OF WAFFLE FRIES OR CRISPY TOTS

UPGRADE TO SWEET TOTS FOR +$1.
UPGRADE TO GRILLED BROCCOLINI, BRUSSELS SPROUTS, OR MAC & CHEESE FOR +$3

DOUBLE DINER BURGER* 14
WELL DONE SMASHED PATTIES, MERKTS CHEDDAR, CARAMELIZED ONIONS, PEPPERED BACON, CHIPOTLE MAYO, BABY ARUGULA, CROSS CUT PICKLES, TOASTED BRIOCHE BUN
MAKE IT WITH A FRIED EGG — ADD 2

HOMEMADE BLACK BEAN BURGER 13
AVOCADO, CHIPOTLE MAYO, BABY ARUGULA, MARINATED TOMATOES, RED ONION, TOASTED BRIOCHE BUN

BBQ PULLED PORK 13
HOUSE-SMOKED, DRY-RUB, SEASONED PORK SHOULDER, BOURBON BBQ, CRISPY ONIONS, JALAPENO SLAW, TOASTED BRIOCHE BUN

GRILLED PESTO CHICKEN 14
MARINATED CHICKEN BREAST, BURRATA CHEESE, PESTO MAYO, ARUGULA, TOMATO, RED ONION, TOASTED BRIOCHE BUN

NASHVILLE SPICY CHICKEN 14
BUTTERMILK FRIED CHICKEN BREAST, HOMEMADE NASHVILLE SPICY HOT SAUCE, PIMENTO CHEESE, RED ONION, BABY ARUGULA, CROSS CUT PICKLES, BUTTERMILK RANCH, TOASTED BRIOCHE BUN

VEGGIE NAAN WRAP 14
GRILLED ZUCCHINI, AVOCADO, PICKLED ONION, MARINATED TOMATOES, ARUGULA, FETA, ROASTED AJVAR SPREAD, TOASTED NAAN FLATBREAD

HANGER STEAK SANDWICH 19
GRILLED HANGAR STEAK, CREAMY MUSHROOM AU POIVRE SAUCE, GARLIC-WHIPPED RICOTTA CHEESE, MARINATED TOMATOES, PICKLED ONIONS, ARUGULA, TOASTED HOAGIE ROLL

SIDES

WAFFLE FRIES 6
SERVED WITH A TRIO OF SAUCES

CRISPY TOTS 6
SERVED WITH A TRIO OF SAUCES

SWEET TOTS 7
SERVED WITH A TRIO OF SAUCES

MAC & CHEESE 7

GRILLED BROCCOLINI 7
WHITE-BALSAMIC VINAIGRETTE

ROASTED BRUSSELS SPROUTS 7
CRISPY ONIONS, PARMESAN CHEESE

DESSERTS

BROWN BUTTER COOKIE SKILLET 8
FRESH FROM THE OVEN WITH VANILLA ICE CREAM, CHOCOLATE AND CARAMEL DRIZZLE, SPRINKLES, WHIPPED CREAM

BARREL'S LOADED ICE CREAM SUNDAE 10
THREE VANILLA ICE CREAM SCOOPS, CHOPPED REESE"S PEANUT BUTTER CUPS, CRUMBLED OREOS, CHOCOLATE & CARAMEL DRIZZLE, SPRINKLES, WHIPPED CREAM, CHERRIES

The BROKEN BARREL Bar

#MAKEPOURDECISIONS
BROKENBARRELBAR
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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 ADDEDTO PARTIES OF 6 OR MORE. IF YOU LOVE EVERYTHING, TELL YOUR FRIENDS. IF YOU DONT, TELL US. 4 SPLIT PAYMENTS MAXIMUM PER TABLE/CHECK. A 3% PRE-TAX RESTAURANT SUPPLY CHAIN SURCHARGE IS AUTOMATICALLY ADDED TO ALL TABS.

BOTTLES & CANS

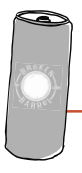
MODELO ORO LIGHT	6
CORONA N/A	5
HEINEKEN	6
TWO BROTHERS PRAIRIE PATH (GF)	7
PACIFICO	7
3 FLOYDS GUMBALLHEAD	8
GOOSE ISLAND SOFIE	8
SPITEFUL LAGER	7
GOOSE ISLAND HAZY HUG	7
LAGUNITAS LIL SUMPIN	8
BELLS LAGER OF THE LAKES	7

SELTZERS, CIDERS & SUCH SINGLE/TROUGH

JAVIS RANCH WATER LIME, WATERMELON, GRAPEFRUIT	10
HIGH NOON WATERMELON, PINEAPPLE, PEACH	9/42
WHITE CLAW BLACK CHERRY, MANGO	7/33
STELLA CIDRE	7
ANGRY ORCHARD 16OZ	8/38
BLAKES EL CHAVO MANGO HABANERO CIDER	7
TWISTED TEA 16OZ	8

TALLBOYS

HAMMS	5
PBR	5
MILLER LITE	6
MILLER HIGH LIFE	6
COORS LIGHT	6
BUD LIGHT	6
BUDWEISER	6
MICHELOB ULTRA	7
STELLA ARTOIS	7
CORONA	7
CORONA PREMIER	7
STIEGL GRAPEFRUIT RADLER	8
312	8
SPITEFUL HEFE	8
REVOLUTION ANTI HERO	8
HALF ACRE PONY PILS	8
REVOLUTION ROSA	8
ALAGASH WHITE	9
MAPLEWOOD BROWNIE POINTS	9
MAPLEWOOD SON OF JUICE	10



MAKE IT A TROUGH

CHOICE OF 5 TALLBOYS

DOMESTIC 28
PBR, COORS LIGHT, BUDWEISER, HAMMS, MILLER LITE, MILLER HIGH LIFE, BUD LIGHT

PREMIUM 32
MICHELOB ULTRA, STELLA ARTOIS CORONA, CORONA PREMIER

CRAFT 36
STIEGL RADLER, SPITEFUL, FOUNDERS, HALF ACRE, REVOLUTION, GOOSE ISLAND

CRAFTED COCKTAILS

HIBISCUS MARG 12
TEQUILA ANZA BLANCO, TRIPLE SEC, HIBISCUS SIMPLE SYRUP, FRESH LIME JUICE

IF YOU'D LIKE A BASIC MARGARITA...JUST ASK!

GRINGO FLAMINGO 14
TITO'S VODKA, RASPBERRY PURÉE, CHAMPAGNE FLOAT, FRESH LEMON JUICE

SOUTHPORT & WRIGHTWOOD 13
(YOUR NEIGHBORHOOD OLD FASHIONED)
FOUR ROSES BOURBON, CHRISTIAN BROS, BLOOD ORANGE BITTERS

GREEN MACHINE 15
FORD'S GIN, ELDERFLOWER LIQUEUR, FRESH CUCUMBER JUICE, FRESH LIME JUICE

WATERMELON PALOMA 13
TEQUILA ANZA BLANCO, GRAPEFRUIT, WATERMELON PURÉE, FRESH LIME JUICE, CLUB SODA

EL CHAPO'S MULE 14
JALAPEÑO-INFUSED MEZCAL, PINEAPPLE JUICE, FRESH LIME JUICE, GINGER BEER, BITTERS

BERRY SPRITZ 14
APEROL, STRAWBERRY PURÉE, CHAMPAGNE FLOAT

UPGRADE YOUR COCKTAILS TO A BB POUCH FOR $3 OR A CHALICE FOR $5.

#MAKEPOURDESICIONS

JACK BLACKBERRY SMASH 13
JACK DANIEL'S TENNESSEE WHISKEY, BLACKBERRY LIQUEUR, PEACH LIQUEUR, FRESH LEMON JUICE, MUDDLED BLACKBERRIES, CLUB SODA

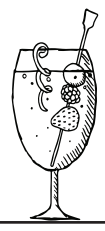
PINEAPPLE MOJITO 12
BACARDI WHITE RUM, PINEAPPLE JUICE, MINT SIMPLE SYRUP, CLUB SODA

SUMMER SUNSET NEGRONI 13
FORD'S GIN, APEROL, VERMOUTH, CHARRED LEMON

PRICKLY PEAR COOLER 14
NOSOTROS TEQUILA BLANCO, CAMPARI, PRICKLY PEAR PURÉE, CRANBERRY JUICE, FRESH LIME JUICE, SIMPLE SYRUP

SEASONAL SANGRIA 12
WHITE WINE, PEACH LIQUEUR, FRUIT PURÉES, FRESH JUICES

ASK YOUR SERVER OR BARTENDER ABOUT OUR FROZEN COCKTAILS



N/A BEVS

SOBER AS A CUCUMBER 6
FRESH CUCUMBER AND LIME JUICES, SODA, SIMPLE SYRUP

PALOMA FIZZ 5
FRESH LIME AND GRAPEFRUIT JUICES, SIMPLE, SYRUP, SODA

STRAWBERRY SPLASH 5
LEMONADE AND STRAWBERRY PURÉE

WHITE WINE

HESS CHARDONNAY, CALIFORNIA	11 GL / 42 BTL
PROVERB SAUVIGNON BLANC, CALIFORNIA	10 GL / 38 BTL
NOBILO SAUVIGNON BLANC, NEW ZEALAND	13 GL / 50 BTL
PROVERB PINOT GRIGIO, CALIFORNNIA	10 GL / 38 BTL
SANTA MARINA PINOT GRIGIO, CALIFORNNIA	12 GL / 46 BTL

RED WINE

PROVERB CABERNET, CALIFORNIA	10 GL / 38 BTL
LOUIS MARTINI CABERNET, CALIFORNIA	12 GL / 48 BTL
PROVERB PINOT NOIR, CALIFORNIA	10 GL / 38 BTL
GÉRARD BERTRAND PINOT NOIR, FRANCE	12 GL / 48 BTL
TALL DARK STRANGER MALBEC, ARGENTINA	11 GL / 42 BTL

ROSE & BUBBLES

LAMARCA PROSECCO	11 GL / 42 BTL
GÉRARD BERTRAND CÔTE DES ROSES ROSÉ	12 GL / 48 BTL
LAMARCA PROSECCO ROSE	11 GL / 42 BTL
CHANDON BRUT	60 BTL

LET'S PARTY!

WHETHER YOU'RE HOSTING OR CATERING AN EVENT, PLANNING A WEDDING OR BACHELOR/BACHELORETTE PARTY, ORGANIZING A CHARITY EVENT, OR SIMPLY CELEBRATING WITH FRIENDS - LET BROKEN BARREL HOST YOUR NEXT PRIVATE EVENT! JUST SCAN THE QR CODE BELOW AND LET US GET THE PARTY STARTED!

The BROKEN BARREL Bar

DAILY SPECIALS

HAPPY HOUR
4PM - 6PM MON - FRI
- $5 WELL DRINKS
- $5 HOUSE WINES
- $5 HOUSE MARGARITAS
- $5 GOOSE ISLAND DRAFTS & CANS
- 1/2 PRICE CHEESE CURDS
- 1/2 PRICE WARM PRETZEL TWISTS

OPEN FOR LUNCH AT NOON FRIDAYS

MONDAY
- $6 LOCAL..ISH DRAFTS
- $10 TITO'S MARTINIS

TUESDAY
TEAM TRIVIA AT 7PM
- $3 CHEF'S CHOICE TACOS
- $5 MODELO DRAFTS
- $5 HOUSE MARGS
- $5 CHIPS & SALSA
- $10 NACHOS

WEDNESDAY
- 1/2 PRICE WINGS
- 1/2 PRICE BOTTLES OF WINE
- $8 FOUR ROSES COCKTAILS

THURSDAY
- $12 DINER BURGER + DOMESTIC TALLBOY
- $15 DOMESTIC PITCHERS
- $5 WHITE CLAWS

FRIDAY
- $30 GOOSE ISLAND 5-BEER TROUGHS
- $6 GOOSE ISLAND DRAFTS

SATURDAY & SUNDAY
BRUNCH MENU 10AM-3PM
- $25 BOTTOMLESS MIMOSAS (WITH FOOD PURCHASE)
- $9 LOADED BLOODY MARYS
- INDUSTRY SUNDAYS 3PM TO CLOSE