APPETIZERS

CHEESE CURDS *
Local Wisconsin White Cheddar, Homemade Beer Batter, Served with Chili Aioli

CAPRESE SLIDERS *
Fresh Tomato, Burrata, Pesto Mayo, Arugula, Avocado, Toasted Mini Brioche

CRISPY CHICKEN TENDERS
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
Smoked & Grilled Pork Belly, Chili-Maipe Glaze, Scallions, Celantro, Toasted Sesame

ANGRY TOTS
Crispy Tots, BBQ Brisket, Bacon, Cheddar Cheese, Pickled Onions, Sour Cream, Smoked Onion, or Chipotle

MEDITERRANEAN BOARD
Grilled Chicken Skewers, Cherry Tomato-Cucumber Salad, Crumbled Feta, Yogurt Mint Sauce, Avocado, Roasted Beets, Roasted Naan Flatbread

QUESADILLA *
Cheddar Blend, Scallions, Pickled Onions, Salsa, Sour Cream, Add Smoked Chicken, Crispy Chicken, Pulled Pork, BBQ Brisket

SMOKIN’ SLIDERS
On Toasted Hawaiian Buns, Cross Cut Pickle Topper

WARM PRETZEL TWIST *
Served with Jalapeño-Cheddar Sauce & Honey Mustard

TRUFFLE PARMESAN FRIES
Waffle Fries, Homemade Truffle Aioli, Fresh Herbs, Parmesan Cheese, Sea Salt

TACOS
Two Tacos Per Order Served on Warm Corn Tortillas, No Mashing Tacos. All Tacos Come with Chips & Salsa. Upgrade to Waffle Fries or Crispy Tots for $1

GRINGO
Hard Shell, Seasoned Ground Beef, Cheddar Cheese, Lettuce, Tomato, Sour Cream, Red Taco Sauce

SMOKED CHICKEN
Oak-Smoked Chicken, Red Onion, Sour Cream, Red Taco Sauce, Chimichurri

SPICY STEAK
Chopped Hangar Steak Seared in Homemade Smokey Chipotle Sauce, Served with Waffle Fries

BLACKENED SALMON
Salmon, Creamy Jalapeño Slaw, Lemon Wedge

SMOKED OVER OAK LOGS & FRIED CRISPY 16
55 (30 Pcs)

BACON • PULLED PORK • BBQ BRISKET
Crispy Chicken • Smoked Chicken
Pickled Jalapeño & Fresno Peppers
Crispy Onions

ADD PROTEIN TO ANY SALAD
$1 Smoked Chicken, Grilled Chicken, Crispy Chicken, BBQ Brisket, Chicken, Buffalo Crispy Chicken
$5 Grilled Salmon
$5 Grilled Hanger Steak

ADD ON SIDE
Tally A Salad, Add a Topping, Add a Side

ADD PROTEIN TO ANY SALAD
$1 Smoked Chicken, Grilled Chicken, Crispy Chicken, BBQ Brisket, Chicken, Buffalo Crispy Chicken
$5 Grilled Salmon
$5 Grilled Hanger Steak

SALADS
All salads come with House Dressing of your choice. Make it a Salad & a Wrap

ADDITIONAL TOPPINGS $3

SOUTHWEST *
Roasted Pork, Mango Salsa, Black Beans, Salsa, Avocado, Pepper Jack, Tortilla Strips, Chipotle Ranch

BRUSSELS SPROUTS *
Roasted Balsamic, Oven-Roasted Brussels Sprouts, Parmesan, Croutons, Maple-Dijon Vinaigrette

CHEF’S CHOPPED
Roasted Chicken, Grilled Egg, Bacon, Blue Cheese, Scallions, Cucumber, Roasted Tomatoes, Avocado, Crispy Onions

ROASTED BEETS & RICOTTA *
Roasted Red Beets, Arugula, Ricotta Cheese, Shredded Carrots, Red Onions, Basil-Pesto Vinaigrette, Balsamic Glaze, Lemon zest

CAESAR SALAD *
Roasted Romaine, Parmesan Cheese, Croutons, Caesar Dressing

DRESSINGS
Buttermilk Ranch, Chipotle Ranch, Caesar, Blue Cheese, Basil-Pesto Vinaigrette, Maple-Dijon Vinaigrette, White Balsamic Vinaigrette, Sherry Vinaigrette

AWARD-WINNING MAC & CHEESE 17

TOPPINGS CHOOSE 2

BACON • PULLED PORK • BBQ BRISKET
Crispy Chicken • Smoked Chicken
Pickled Jalapeño & Fresno Peppers
Crispy Onions

20

Sides

WAFFLE FRIES
Served with a Trio of Sauces

CRISPY TOTS
Served with a Trio of Sauces

SWEET TOTS
Served with a Trio of Sauces

MAC & CHEESE

CRISPY ONIONS

ROASTED BRUSSELS SPROUTS

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 Cookies, Caramel Sauce, Whipped Cream, Caramel Drizzle, Chocolate Drizzle, Sprinkles, Whipped Cream, Cherries

#MAKEPOUREDECISIONS

#BROKENBARRELBAR

Broken Barrel Barchi
brokenbarrelbar.com
**BOTTLES & CANS**
- Modelo Oro Light 6
- Corona N/A 5
- Heineken 6
- Two Brothers Prairie Path (GF) 7
- Pacifico 8
- 3 Floyds Gumballhead 9
- Goose Island Sofie 8
- Spiteful Hazy Hug 8
- Lagunitas Lil Sumpin 7
- Stiegl Radler, Spiteful, Founders, Half Acre, Revolution, Goose Island 9

**Seltzers, Ciders & Such Single/Trough**
- Javits Ranch Water 16
- High Noon Watermelon, Pineapple, Peach 9/12
- White Claw Black Cherry, Mango 7/33
- Stella CIDRE 7
- Angry Orchard 16 oz 8/30
- Blakes El Chavo Mango Hard Cider Cider 7
- Twisted Tea 16 oz 8

**Crafted Cocktails**
- Hibiscus Marg
  - Tequila Anza Blanco, Triple Sec, Hibiscus Simple Syrup, Fresh Lime Juice
  - If you’d like a basic margarita... just ask!
- Gringo Flamingo
  - Tito’s Vodka, Raspberry Purée, Champagne Float, Fresh Lemon Juice
- Southport & Wrightwood
  - Your Neighborhood Old Fashioned
  - Four Roses Bourbon, Christian Brothers, Blood Orange Bitters
- Green Machine
  - Ford’s Gin, Elderflower Liqueur, Fresh Cucumber Juice, Fresh Lime Juice
- Watermelon Paloma
  - Tequila Anza Blanco, Grapefruit, Watermelon Purée, Fresh Lime Juice, Club Soda
- El Chapo’s Mule
  - Jalapeño-Infused Mezcal, Pineapple Juice, Fresh Lime, Ginger Beer, Bitters
- Berry Spritz
  - Aperol, Strawberry Purée, Champagne Float

**N/A Bevs**
- Sober As A Cucumber
  - Fresh Cucumber and Lime Juices, Soda, Simple Syrup
- Paloma Fizz
  - Fresh Lime and Grapefruit Purées, Simple, Soda, Syndo
- Strawberry Splash
  - Lemonade and Strawberry Purée

**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!

**Make It A Trough**
- Choice of 5 Tallboys

**Domestic**
- PBR, Coors Light, Budweiser, Hamms, Miller Lite, Miller High Life, Bud Light 26

**Craft**
- Michelob Ultra, Stella Artois Corona, Corona Premiers 36

**Premium**
- Michelob Ultra, Stella Artois Corona, Corona Premiers 32

**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 Premiers 7
- Stiegl Grapefruit Radler 312
- 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

**Craft**
- Michelob Ultra, Stella Artois Corona, Corona Premiers 36

**Domestic**
- PBR, Coors Light, Budweiser, Hamms, Miller Lite, Miller High Life, Bud Light 26

**Premium**
- Michelob Ultra, Stella Artois Corona, Corona Premiers 32

**Craft**
- Michelob Ultra, Stella Artois Corona, Corona Premiers 36

**White Wine**
- Hess Chardonnay, California 11 gl / 42 btl
- Proverb Sauvignon Blanc, California 16 gl / 38 btl
- Nobilo Sauvignon Blanc, New Zealand 13 gl / 58 btl
- Proverb Pinot Grigio, California 16 gl / 38 btl
- Santa Marina Pinot Grigio, California 12 gl / 48 btl

**Red Wine**
- Proverb Cabernet, California 16 gl / 38 btl
- Louis Martini Cabernet, California 12 gl / 48 btl
- Proverb Pinot Noir, California 16 gl / 38 btl
- Gerardo Bertrand Pinot Noir, France 12 gl / 48 btl
- Tall Dark Stranger Malbec, Argentina 11 gl / 42 btl

**Rose & Bubbles**
- Lamerica Prosecco 11 gl / 42 btl
- Gerard Bertrand Côte Des Roses Rose 12 gl / 48 btl
- Lamerica Prosecco Rose 11 gl / 42 btl
- Chandon Brut 56 btl

**Daily Specials**
- Monday: $6 Local, Jish Drafts
- $10 Tito’s Martini
- Tuesday: Team Trivia at 7pm
- $3 Chef’s Choice Tacos
- $6 Modelo Drafts
- $6 House Margaritas
- $6 Chips & Salsa
- $10 Nachos

- Wednesday: 1/2 Price Wines
- 1/2 Price Bottles of Wine
- $8 Four Roses Cocktails

- Thursday: $12 Diner Burger + Domestic Tallboy
- $15 Domestic Pitchers
- $6 White Claws

- Friday: $36 Goose Island 5-Beverage Troughs
- $6 Goose Island Drafts

- Saturday & Sunday: Brunch Menu 11am-3pm
- $5 Bottomless Mimosas (With Food Purchase)
- $5 Loaded Bloody Marys

- Sunday: Industry Sundays
  - 3pm to Close