BROKE W BARRREL

PRiVATE EVENTS

For your special occasions with 10 to 300 of your closest friends or to cater your events, let Broken Barrel take care of the details. Call 773.327.4900 or email events@BrokenBarrelBar.com



EXECUTIVE CHEF BRYANT ANDERSON

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 by Chef Bryant Anderson. Always remember, everything pairs well with a drink.

APPETiZERS

ROASTED SPROUTED NACHOS [™]

Homemade tortilla chips, 3-cheese blend, jalapeño-cheddar sauce, pickled red onions, fresno and jalapeño peppers, radish, crispy brussel sprouts, fire-roasted salsa, cilantro and sour cream

Chopped Hickory Brisket, Smoked lamb shoulder or Pulled Pork

PARMESAN BALSAMIC FRIES [®] 9 Crispy fries, balsamic glaze,

bella vitano cheese, scallions, smoked sea salt

CRISPY CAULIFLOWER

Sweet chili glaze, sesame seeds, micro cilantro

CHEESE CURDS [∞] Local Wisconsin cheddar, homemade beer batter, chili aioli

Buttermilk Ranch, Honey Mustard, Sherry Vinaigrette, Bleu Cheese, Mustard IPA Vinaigrette, Maple-Dijon Vinaigrette

Add 5

10

10

CHEF'S CHOPPED SALAD

Romaine, boiled egg, bacon, bleu cheese, scallions, cucumber, roasted tomatoes, avocado, sherry vinaigrette

KALE & GOAT CHEESE SALAD [∞] 11 Baby kale, arugula, house pickled curry cauliflower, red onions,

MUSHROOM TRUFFLE 12 FLATBREAD [®]

10 Oyster and Shiitake mushrooms, green onions, pickled red onions, boursin and bella vitano cheese

SMOKED BRISKET

11 Bourbon bbq sauce, hickory brisket, cheese curds, red onions, chili aioli drizzle, micro cilantro

CHEESY MONKEY BREAD ® Great for sharing!

Melted 3-Cheese blend, garlic-herb butter, warm French loaf, roasted tomato sauce

Guajillo and chipotle peppers, sour cream, cheddar, scallions

INGS

FRIED CRISP

Small \$11 • Large \$17

SAUCES

Dry Rub • Bourbon-BBQ Sticky Curry • Chili-Maple • Buffalo Garlic-Buffalo • Honey-Habanero HellRaiser • Sex Panther

Try'em grilled

Large plates

CLEAN LIVING PLATE *

Twin marinated chicken breasts, grilled broccolini, green salad, avocado, marinated tomatoes

SMOKED RIBS

Half slab slow-smoked ribs, char grilled with bbq sauce, with creamy slaw, texas toast, and choice of side

Award-Winning MAC & CHEESE ♥

Prepared to order with smoked cheddar with choice of two toppings

TOPPINGS

Bacon

11

5

Pulled Pork Smoked Lamb Shoulder **Caramelized** Onions **Crispy Onions** Pickled Curry Cauliflower Roasted Tomatoes Pickled Jalapeño & Fresno Peppers **Crispy Brussel Sprouts** Wild Mushroom Mix

BetWE - THE BUNS

With choice of tots, fries, or sweet fries. Substitute any side for 3

DOUBLE DINER BURGER * 12 Twin butter-griddled patties, merkts cheddar, caramelized onions, chipotle mayo, bacon, arugula, tomato, zucchini pickles, toasted cheddar bun

OAK-SMOKED PULLED PORK

13

14

13

17

13

15

12 Hour smoked pork shoulder, bourbon bbq, crispy onions, jalapeño slaw, pickles, toasted challah bun

HOMEMADE

BLACK BEAN BURGER ® 13 Avocado, chipotle mayo, lettuce, tomato, onion, toasted cheddar bun

MUSHROOM MELT ®

Shiitake and oyster mushrooms, garlic whipped ricotta, fresh sprouts, Wisconsin muenster and cheddar. pickled curry cauliflower, toasted sourdough

18 NASHVILLE SPICY CHICKEN *

Buttermilk-brined breast, homemade Nashville spicy hot sauce, pimento cheese, red onion, pickles, arugula, buttermilk ranch, toasted challah bun

THE BROKEN BRISKET DIP 14

Our version of the Chicago Classic. Hickory-smoked brisket, house-pickled banana peppers, muenster cheese, sautéed mushrooms and onions, served with smoked beef stock

CHAR-GRILLED STEAK *

Half pound ribeye, togarashi spice, marinated tomatoes, arugula, bleu cheese butter, zucchini pickles, toasted italian roll

VEGGIE STACK [©]

Fresh avocado, cucumbers, radish, marinated tomatoes, baby kale, honey mustard, toasted sourdough bread

SMOKED LAMB GYROS

7 Hour smoked lamb shoulder, cucumber ranch, fresh arugula, marinated tomatoes, pickled red

SIDE SALAD [™]

cucumber, croutons

FLATBREAD

croutons, maple-dijon vinaigrette

Romaine, tomato,

11 BRUSSEL SPROUT SALAD [☉]

Butter lettuce, roasted brussel

sprouts, bella vitano cheese,

SMOKEHOUSE CHILI

6

11



15

19

radish, toasted pepitas, goat cheese, mustard IPA vinaigrette

ADD PROTEIN TO ANY SALAD * 5 EACH Grilled Chicken, Chopped Brisket, Pulled Pork, Smoked Lamb Shoulder, Blackened Cod

Grilled Ribeye Steak 10

TACOS 7

TWO PER ORDER. NO MIXING. NO MODIFICATIONS. SERVED ON WARM CORN TORTILLAS.

SMOKED LAMB SHOULDER

Guajillo-marinated hickory-smoked lamb shoulder, pickled onions, micro cilantro, goat cheese

STICKY CURRY PORK

Oak-smoked pork shoulder, sticky curry sauce, house pickled red cabbage, cilantro

HICKORY BRISKET

14 Hour smoked brisket, bourbon bbq, crispy pickled jalapeños, cheddar

BLACKENED FISH

fresh cod, cajun seasoned, jalapeno slaw, pickled jalapenos, fresh lime

Additional toppings 3

onion, warm naan flatbread

SIDES₆

FRIED PLANTAINS Cilantro, queso fresco

GRILLED BROCCOLINI White-balsamic vinaigrette

ROASTED BRUSSEL SPROUTS •

MAC & CHEESE @



@ BROKENBARRELBAR **BROKENBARRELBAR.COM** 773.327.4900

FRENCH FRIES SWEET POTATO FRIES ®

CRISPY TOTS [©]

Served with a trio of sauces

Vegetarian

Gratuity will be added to parties of 6 or more. If you love everything, tell your friends. If you don't, tell us. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness. Our kitchen contains products with peanuts, tree nuts, soy, milk, eggs, and wheat. While we take steps to minimize the risk of cross-contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg or wheat allergies.