

DINNER MENU

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 [Ⓞ] 13

HOMEMADE TORTILLA CHIPS, 3-CHEESE BLEND, JALAPENO-CHEDDAR SAUCE, PICKLED RED ONIONS, FRESNO AND JALAPENO PEPPERS, RADISH, CRISPY BRUSSEL SPROUTS, FIRE-ROASTED SALSA, CILANTRO AND SOUR CREAM

CHOPPED HICKORY BRISKET, PULLED PORK, BRAISED SHORT RIB, GRILLED CHICKEN, OR CRISPY CHICKEN BREAST ADD 5

CRISPY GOAT CHEESE BALLS [Ⓞ] 12

WHIPPED GOAT CHEESE, PANKO CRUST, SMOKED MARINARA, ROSEMARY-TRUFFLE HONEY, MICRO CILANTRO, CHOPPED WALNUTS

ANGRY TOTS 11

CRISPY TOTS, SMOKED BEEF PASTRAMI, GARLIC-BUFFALO, CHEESE CURDS, GOAT CHEESE, PICKLED ONIONS, SCALLIONS, CREAMY MALT VINEGAR

CHEESE CURDS [Ⓞ] 11

LOCAL WISCONSIN CHEDDAR, HOMEMADE BEER BATTER, CHILI AIOLI

MUSHROOM TRUFFLE FLATBREAD [Ⓞ] 11

OYSTER AND SHIITAKE MUSHROOMS, GREEN ONIONS, PICKLED RED ONIONS, BOURSIN AND BELLA VITANO CHEESE

SMOKED BRISKET FLATBREAD 11

BOURBON BBO SAUCE, HICKORY BRISKET, CHEESE CURDS, RED ONIONS, CHILI AIOLI DRIZZLE, MICRO CILANTRO

CRISPY CAULIFLOWER [Ⓞ] 11

SWEET CHILI GLAZE, SESAME SEEDS, MICRO CILANTRO

CHEESY MONKEY BREAD [Ⓞ] 12

GREAT FOR SHARING! MELTED 3-CHEESE BLEND, GARLIC-HERB BUTTER, WARM FRENCH LOAF, ROASTED TOMATO SAUCE

PORK CRACKLINS' 9

CRISPY HOUSEMADE PORK RINDS, HOUSE SEASONING, NASHVILLE HOT SAUCE, LIME ZEST, CHILI AIOLI, SCALLIONS

SALADS

BUTTERMILK RANCH, HONEY MUSTARD, BLEU CHEESE, SHERRY VINAIGRETTE, MUSTARD IPA VINAIGRETTE, MAPLE-DIJON VINAIGRETTE

CHEFS CHOPPED 12

ROMAINE, BOILED EGG, BACON, BLEU CHEESE, SCALLIONS, CUCUMBER, ROASTED TOMATOES, AVOCADO, CRISPY ONIONS, SHERRY VINAIGRETTE

KALE & GOAT CHEESE [Ⓞ] 12

BABY KALE, ARUGULA, HOUSE PICKLED CURRY CAULIFLOWER, RED ONIONS, RADISH, TOASTED PEPITAS, GOAT CHEESE, MUSTARD IPA VINAIGRETTE

BRUSSEL SPROUT [Ⓞ] 12

BUTTER LETTUCE, ROASTED BRUSSEL SPROUTS, BELLA VITANO CHEESE, CROUTONS, MAPLE-DIJON VINAIGRETTE

SOUTHWEST [Ⓞ] 12

ROMAINE, SCALLIONS, MARINATED TOMATOES, PEPPERJACK, BLACK BEANS, AVOCADO, CHIPOTLE RANCH, SERVED IN A CRISPY TORTILLA BOWL

SIDE SALAD [Ⓞ] 6

ROMAINE, TOMATO, CUCUMBER, CROUTONS

ADD PROTEIN TO ANY SALAD* 6 EACH

GRILLED CHICKEN, CRISPY CHICKEN BREAST, CHOPPED BRISKET, PULLED PORK, ATLANTIC SALMON, BRAISED SHORT RIB

LARGE PLATES

CLEAN LIVING PLATE* 18

TWIN MARINATED CHICKEN BREASTS, GRILLED BROCCOLINI, GREEN SALAD, AVOCADO, MARINATED TOMATOES

SMOKED RIBS 19

HALF SLAB SLOW-SMOKED RIBS, CHAR-GRILLED WITH BBO SAUCE, CREAMY SLAW, TEXAS TOAST, AND CHOICE OF SIDE

AWARD-WINNING

MAC & CHEESE [Ⓞ]

CHEF BRYANT WON FIRST PLACE AT MAC & CHEESE FEST CHICAGO WITH HIS SECRET RECIPE 15

TOPPINGS CHOOSE 2

BACON • PULLED PORK • HICKORY BRISKET
BRAISED SHORT RIBS • CRISPY CHICKEN BREAST
ROASTED TOMATOES • SAUTEED WILD MUSHROOMS
CARAMELIZED ONIONS • CRISPY ONIONS
PICKLED JALAPENO & FRESNO PEPPERS
CRISPY BRUSSEL SPROUTS

ADDITIONAL TOPPINGS 3



AWARD WINNING

WINGS

SMOKED OVER OAK LOGS & FRIED CRISPY

SMALL \$12 LARGE \$17

SAUCES

DRY RUB • BOURBON-BBO
STICKY CURRY • CHILI-MAPLE
BUFFALO • GARLIC-BUFFALO
HONEY-HABANERO
DON'T-BE-A-JERK
HELLRAISER • SEX PANTHER

TRY 'EM GRILLED

TACOS 8

TWO PER ORDER. NO MIXING. WARM CORN TORTILLAS.

BRAISED SHORT RIB

STOUT AND CHOCOLATE BRAISED SHORT RIB, PICKLED ONIONS, GOAT CHEESE, MICRO CILANTRO

SMOKED CURRY PORK

OAK-SMOKED PORK SHOULDER, STICKY CURRY SAUCE, HOUSE PICKLED RED CABBAGE, CILANTRO

HICKORY BRISKET

14 HOUR SMOKED BRISKET, BOURBON BBO, CRISPY PICKLED JALAPENOS, CHEDDAR

BLACKENED FISH

FRESH SALMON, CAJUN SEASONED, JALAPENO SLAW, PICKLED JALAPENOS, FRESH LIME

BETWEEN THE BUNS

WITH CHOICE OF TOTS, FRIES, OR SWEET FRIES. SUBSTITUTE ANY SIDE FOR \$3

DOUBLE DINER BURGER* 13

TWIN BUTTER-GRIDDLED PATTIES, MERKTS CHEDDAR, CARAMELIZED ONIONS, CHIPOTLE MAYO, BACON, ARUGULA, TOMATO, ZUCCHINI PICKLES, TOASTED CHEDDAR BUN

OAK-SMOKED PULLED PORK 13

12 HOUR SMOKED PORK SHOULDER, BOURBON BBO, CRISPY ONIONS, JALAPENO SLAW, PICKLES, TOASTED CHALLAH BUN

HOMEMADE BLACK BEAN BURGER [Ⓞ] 13

AVOCADO, CHIPOTLE MAYO, ARUGULA, TOMATO, ONION, TOASTED CHEDDAR BUN

PASTRAMI REUBEN MELT 14

LOCAL PASTRAMI, RUSSIAN DRESSING, SAUERKRAUT, BUTTERKASE CHEESE, TOASTED MARBLE RYE, PICKLES

NASHVILLE SPICY CHICKEN* 14

BUTTERMILK FRIED CHICKEN 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, SAUTEED MUSHROOMS AND ONIONS, SERVED WITH SMOKED BEEF STOCK

SHORT RIB GYROS 14

STOUT AND CHOCOLATE BRAISED SHORT RIB, FRESH ARUGULA, PICKLED ONIONS, MARINATED TOMATOES, CUCUMBER RANCH, WARM NAAN FLATBREAD

GRILLED AVOCADO MELT [Ⓞ] 13

FRESH AVOCADO, MARINATED TOMATOES, SPROUTS, PICKLED ONIONS, MEUNSTER, CHEDDAR, TOASTED MARBLE RYE, HABANERO-HONEY MUSTARD FOR DIPPING

MAKE IT WITH BACON ADD 2

GRILLED SALMON WRAP 13

FRESH ATLANTIC SALMON, ARUGULA, BUTTER LETTUCE, GOAT CHEESE, ROASTED-GARLIC VINAIGRETTE, MARINATED TOMATOES, RED ONION, PICKLED BANANA PEPPERS, FLOUR TORTILLA

SIDES 6

FRIED PLANTAINS [Ⓞ]

BELLA VITANO CHEESE

GRILLED BROCCOLINI [Ⓞ]

WHITE-BALSAMIC VINAIGRETTE

ROASTED BRUSSEL SPROUTS [Ⓞ]

CRISPY ONIONS, BELLA VITANO CHEESE

MAC & CHEESE [Ⓞ]

SERVED WITH A TRIO OF SAUCES

SWEET POTATO FRIES [Ⓞ]

FRENCH FRIES [Ⓞ]

CRISPY TOTS [Ⓞ]

The BROKEN BARREL Bar

f @

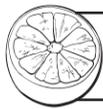
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[Ⓞ] VEGETARIAN

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.

BOTTLES & CANS

FOUNDERS ALL DAY IPA	6
BELL'S TWO HEARTED ALE	7
AMSTEL LIGHT	6
ACE PEAR CIDER (GF)	6
MICHIGAN HONEY VIRTUE CIDER (GF)	6
LEFT HAND MILK STOUT NITRO	6
HEINEKEN	6
HEINEKEN NON-ALCOHOLIC	5
BIG SKY MOOSE DROOL	7
TWO BROTHERS PRAIRIE PATH (GF)	7
TWO BROTHERS DOMAINE DUPAGE	6
CIGAR CITY JAI ALAI IPA	7
ANDERSON VALLEY SEASONAL	7
SURLY HELLES LAGER	7
PERONI	6
WHITE CLAW HARD SELTZER LIME, MANGO, RUBY GRAPEFRUIT	6



WHITE CLAW TROUGH 34

TALLBOYS

ANGRY ORCHARD CIDER*	7
BUD LIGHT	5
BUDWEISER	5
GOOSE ISLAND 312*	7
TECATE*	5
DOS EQUIS	6
HAMMS PREMIUM	5
MILLER HIGH LIFE	5
MICHELOB ULTRA	6
CORONA*	7
MODELO ESPECIAL*	7
REVOLUTION ANTI HERO*	7
SIERRA NEVADA PALE ALE*	7
CHURCH STREET Q STREET NOT AVAILABLE IN TROUGHS	9

MAKE IT A TROUGH

CHOICE OF 5 TALLBOYS

DOMESTIC 20 PREMIUM 25



#ALLDAYEVERYDAY

\$4

PBR
TALL
BOYS

\$4

HOLY
WATER
SHOTS

BARTENDERS CREATIVE
CHOICE

FEATURED COCKTAILS

JUNGLE JUICE	18	TROPICAL TUMBLER	12
RELIVE THE GLORY DAYS OF COLLEGE. 4 VODKAS AND SECRET JUICE SERVED IN A PIMP CHALICE		PINEAPPLE RUM, PINEAPPLE, OJ, CRANBERRY, SPARKLING WINE	
SEXY MARY	12	STRAWBERRY MARGARITA	12
OUR SIGNATURE BLOODY MARY SPIKED WITH CHEF BRYANTS SEX PANTHER HOT SAUCE		TEQUILA, TRIPLE SEC, AGAVE FEELIN' SPICY? 🌶️ ASK YOUR SERVER. UPGRADE TO PATRON \$3	
SOUTHPORT SLINGER	12	PUMPTINI	12
BOMBAY DRY GIN, PEACH LIQUOR, GINGER BEER		VODKA, ST. GERMAIN, CRANBERRY, MINT	

TRADITIONAL COCKTAILS

MANHATTAN	12	BROKEN MULE	12
PREPARED WITH BULLEIT RYE		TITO'S VODKA, GINGER BEER, LIME, MINT	
OLD FASHIONED	12	THE DUDE A.K.A. WHITE RUSSIAN	12
PREPARED WITH BULLEIT BOURBON		TITO'S VODKA, KAHLUA, CREAM	

ROSE ALL DAY

TROUGH OF 4 CANS \$34

EG ROSE	10	PAMPALONA LIME ROSE	11
NOMIKAI ROSE	10	RUZA ROSE	10
VANDERPUMP ROSE	GLASS 12	BTL 49	

WHISKEY & BOURBON

MAKERS MARK	BUFFALO TRACE
CROWN ROYAL	BASIL HAYDENS
CROWN ROYAL APPLE	1792 WHISKEY
CROWN ROYAL VANILLA	RITTENHOUSE RYE
PADDY IRISH WHISKEY	JAMESON
TEMPLETON RYE	JAMESON CASKMATES IPA EDITION
WILD TURKEY	NOB CREEK BOURBON
WILD TURKEY 101	FOUR ROSES
BULLEIT BOURBON	GENTLEMAN JACK
BULLEIT BOURBON RYE	NOB CREEK RYE
JIM BEAM	OLD FORESTER 86
WHISTLEPIG	WESTLAND
WOODFORD RESERVE	
JACK DANIELS	

SCOTCH

MACALLAN 12YR
GLENFIDDICH 12 YR & 14 YR
DEWERS WHITE LABEL
JOHNNIE WALKER BLACK
ARBEG 10 YR ISLAY SINGLE MALT
HIGHLAND PARK DARK ORIGINS
LAPHROIG 10 YR ISLAY SINGLE MALT
AUCHENTOSCHAN AMERICAN OAK



RED WINE

SPOKEN BARREL CABERNET	GLASS/BTL
WASHINGTON	12/46
BUENA VISTA NORTH COAST PINOT NOIR	13/50
CALIFORNIA	
YOLO MALBEC	13/50
CALIFORNIA	
CHINON RED BLEND	14/54
FRANCE	

WHITE WINE

PACIFIC RIM RIESLING	GLASS/BTL
WASHINGTON	8/30
MOHUA SAUVIGNON BLANC	12/46
NEW ZEALAND	
CASA SMITH VINO PINOT GRIGIO	13/50
WASHINGTON	
TIAMO ORGANIC PROSECCO	13/50
ITALY	
LA CREMA CHARDONNAY	13/50
SONOMA COAST CALIFORNIA	

SEASONAL SANGRIA \$9

SASSY
SHOTS \$8

TEQUILA KATIE
GREEN TEA
HORSEFEATHER

BROKEN SHIRLEY
GIRL SCOUT COOKIE
CARRIE BRADSHOT