

# BARREL HOUSE TAVERN

— *menu* —

## STARTERS

### OAK ROASTED CORN SOUP

fresno chili custard, scallions and micro cilantro  
9

### BUTTER POACHED LOBSTER SLIDERS

avocado, cilantro, watermelon radish-jicama  
slaw and brioche  
24

### GOAT CHEESE DOUGHNUTS

pickled cherries, roasted beets and arugula  
8

### OYSTERS ALCATRAZ

smoked pork belly, spinach, crème fraîche  
and caramelized onions  
12

### FLAT BREAD

fresh pesto, artichoke hearts and smoked gouda  
9

### BONE MARROW & ESCARGOT

garlic butter and pernod with oak roasted flatbread  
14

### BUFFALO FROGS LEGS

haricots verts, pt. reyes blue cheese, shaved fennel  
and candied pecans  
13

### MUSSELS

roasted in white wine, garlic, lemon, tomato  
concassé and grilled sourdough  
17

## RAW BAR

### OYSTERS

fresno chili and cilantro mignonette and cocktail sauce  
Half Dozen 12

### CEVICHE & TARO ROOT

prawns, cilantro, tomatoes and fresh squeezed lime juice  
12

### WRECKED SUSHI

spicy tuna, wasabi, sticky rice, daikon sprouts and nori  
13

## SALADS

### BUTTER LETTUCE

fresh herbs, shaved radishes and herb dressing  
8

### FRISÉE SALAD

poached egg, bacon, croutons and sherry vinaigrette  
12

### GRILLED OCTOPUS

almonds, pomelo grapefruit, niçoise olives  
and chioggia beets  
15

### WARM SPINACH SALAD

shiitake mushrooms, fingerlings, fried oysters, garlic,  
walnuts and mustard vinaigrette  
11

## SIDES

haricots verts | mashed potatoes | creamed spinach | fries  
5

## ENTRÉES

### SAUSALITO CIOPPINO

crab, mussels, clams, cod and a red wine garlic broth  
20

### PAN ROASTED BLACK COD

yellow corn, summer squash, cippolini onions  
and port reduction  
21

### GRILLED SWORDFISH & PORK BELLY

white beans, kale and pistou jus  
25

### SEARED TUNA & OXTAIL

tortellini, spring onions, savoy cabbage  
and ginger broth  
24

### WOOD FIRED CHICKEN

red bliss mashed potatoes, bacon, carrots  
and lemon thyme jus  
22

### SLOW ROASTED LAMB SHOULDER

romesco quinoa, fava beans, eggplant and valparaiso  
feta cheese  
29

### BERKSHIRE PORK CHOP

braised red cabbage, apricots, sage, banyuls vinagar  
and red potatoes  
31

### GRILLED GRASS-FED NIMAN RANCH RIBEYE

fries, red wine butter and housemade aioli  
34



*\*We proudly serve our food on Heath Ceramics, made locally in Sausalito since 1949.*

*\*\*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition and consuming too much mercury which is found in fish may be harmful to your health.*

# BARREL HOUSE TAVERN

— drinks —

## HOUSEMADE SODAS

Choose up to three flavors to create your own 16oz soda 4.5

Lemon	Bacon	Lavender
Yellow Peach	Chocolate	Cola
Strawberry	Vanilla	Rosemary
Ginger	Pistachio	Tarragon
Blackberry	Cream	Basil
Cherry		Thyme

## STAFF CREATIONS

### **BAM! BY MIRANDA**

Yellow peach, basil, ginger soda 4.5

### **EDDIE'S LOVE POTION**

Bacon, chocolate, blackberry soda 4.5

### **PEACOCK PALACE**

Strawberry, lemon, lavender soda 4.5

## BRING OUT YOUR INNER MIXOLOGIST

{ Add \$2 to the Spirit price, page 5 & 6 }

Choose up to three soda flavors and your favorite spirit

## BEER

### **DRAUGHT**

{ 12oz or 23oz } 5/7

Anchor, California Lager

21st. Amendment, Hell or High Watermelon Wheat Ale

Lagunitas, Little Sumpin' Sumpin,' Pale Ale

Bear Republic Brewing Co, Racer 5, IPA

Stone, Levitation, Ale

Beach Chalet, Smoked Scottish Ale

### **BOTTLED**

{ 12oz }

Sierra Nevada, Pale Ale 5

Anderson Valley, Boont Amber Ale 5

Angry Orchard, Apple Cider 5

Marin Brewing Co, San Quentin Breakout Stout {22oz} 7

Drake's Drakonic, Imperial Stout {22oz} 13

## NON-ALCOHOLIC

### **POP**

Coke, Diet Coke, Sprite, Ginger Ale 3

St. Pauli, Non-Alcoholic Malt Beverage 5

### **FRESH SQUEEZED JUICE**

Orange or Grapefruit 4

## BARREL AGED COCKTAILS

### **MANHATTAN**

Bulleit Bourbon, Carpano Antica Sweet Vermouth, Mount Gay Eclipse Rum, and Angostura Bitters 10

### **NEGRONI**

Tanqueray, Carpano Antica Sweet Vermouth and Campari 10

## HOUSE COCKTAILS

### **THE UNICORN**

Bombay Dry Gin, lime, Green Chartreuse, basil, mint, soda and grapefruit bitters 9

### **THE PIONEER**

Whipper Snapper Whiskey, Carpano Antica Sweet Vermouth, Peach Liqueur, Canton Ginger Liqueur, lemon, soda and orange bitters 9

### **WILLOW GROVE**

American Harvest Orange Vodka, Campari, grapefruit, lime and soda 9

### **AGUA DULCE**

Partida Reposado, Licor 43, Crème Yvette, Cointreau, lime and orange bitters 9

### **BABY FACE NELSON**

Mount Gay Black Barrel Rum, Yellow Chartreuse, fresh lime juice and Peychaud's Bitters float 9

### **POCKETFUL OF POSIES**

Jack Daniel's, St. Germain, fresh lemon juice and Laphroaig 10yr. 9

## BY THE GLASS

### **BUBBLES**

Mumm, Napa Valley Brut 8

### **ROSÉ**

Iron Horse, Sonoma 2012 8

### **PINOT GRIS**

Saintsbury, Carneros 2012 8

### **SAUVIGNON BLANC**

Long Meadow Ranch, Napa Valley 2012 8

### **CHARDONNAY**

Lioco, Carneros 2012 9

### **PINOT NOIR**

Don & Sons, Sonoma Coast 2011 9

### **CABERNET SAUVIGNON**

Smith & Hook, Central Coast 2011 9

## HALF BOTTLES

### **BUBBLES**

Gruet, New Mexico, Blanc de Noir 18

### **CHARDONNAY**

Patz & Hall, Dutton Ranch, Russian River Valley 2011 40

Rombauer, Carneros 2011 36

### **SAUVIGNON BLANC**

Hall, Napa Valley 2012 21

### **FUN WHITES**

Sinskey, Los Carneros, Pinot Blanc 2012 40

Tablas Creek, Paso Robles, White Blend 2011 25

Conundrum, Napa Valley, Sweet White Blend 2011 15

Longoria, Santa Barbara, Pinot Grigio 2012 39

### **PINOT NOIR**

Calera, Central Coast 2011 21

### **CABERNET SAUVIGNON**

Shafer, One Point Five, Stags Leap District, Napa 2010 70

### **ZINFANDEL**

Carol Shelton, Wild Thing, Mendocino 2008 22

### **MERLOT**

Swanson, Oakville, Napa 2007 35

## GREAT WHITES

### **BUBBLES**

Mumm, Napa Valley, Brut 35

Gloria Ferrer, Carneros, Blanc de Noir 40

Schramsberg, North Coast, Blanc de Blanc 2010 67

Roederer Estate, Anderson Valley, Brut Rosé 55

### **CHARDONNAY**

Hendry, Napa Valley Unoaked 2012 33

Trout Gulch, Monterey Unoaked 2010 35

Clos Du Val, Napa Valley 2011 38

Zepaltas, Russian River Valley 2011 40

Hartford, Russian River Valley 2011 57

Hanzell Estate, Sevela Vinyard, Sonoma Valley 2011 63

Kistler, Les Noisetieres, Sonoma Coast 2011 108

### **SAUVIGNON BLANC**

Wrath, Monterey 2012 36

Heritage, Napa Valley 2011 33

Illumination, Napa Valley 2011 63

Stonestreet, Aurora Point, Alexander Valley 2011 60

### **VIIGNER**

Miner, Simpson Vineyard, Napa Valley 2011 36

Freemark Abbey, Napa Valley 2012 47

### **RIESLING**

Morgan, Double L Vineyard, Santa Lucia Highlands 2011 38

Tatomer, Kick on Ranch, Santa Barbara 2011 50

### **FUN WHITES**

Opolo, Paso Robles, Albarino 2011 47

David Girard, Sierra Foothills, Viogner/Rousanne 2009 36

Chester's Anvil, Mendocino, Gewürztraminer 2011 48

Von Strasser, Diamond Mtn, Grüner Veltliner 2011 60

Toulouse, Anderson Valley, Rosé of Pinot Noir 2012 40

Turley, Napa Valley, White Zinfandel 2012 30

# GREAT REDS

## **PINOT NOIR**

Champ de Rêves, Anderson Valley 2010	67
Twomey, Anderson Valley 2011	83
Dutton Estate, Karmen Isabella, Russian River Valley 2010	63
Windy Oaks, Diane's Block, Santa Cruz Mountains 2010	86
David Bruce, Bien Nacido, Santa Maria 2009	47
Lynmar, Quail Hill Vineyard, Russian River Valley 2010	115
Wind Racer, Russian River Valley 2007	74
Kistler, Russian River Valley 2011	108

## **MERLOT**

Joesph Carr, Napa Valley 2010	32
Medlock Ames, Sonoma County 2008	75

## **CABERNET SAUVIGNON**

Anakota, Helena Montana, Knights Valley 2008	113
Pott, Arsenal, Napa Valley 2008	160
Mount Brave, Mt. Veeder, Napa Valley 2009	126
La Jota, Howell Mountain, Napa Valley 2010	120
Ghost Block, Oakville, Napa Valley 2010	107
Lipartia, Oakville, Napa Valley 2009	98

## **SYRAH**

Aldrich Browne, Mariah Vineyard, Mendocino 2009	65
Qupé, Bien Nacido, Santa Barbara 2010	45
DuMol, Russian River Valley 2007	98
Red Car, "The Fight," Sonoma Coast 2008	94

## **ZIN**

Enkidu, Bedrock, Sonoma Valley 2010	57
Storybook Mountains, Mayacamas, Napa Valley 2010	60
Hendry, Block 22, Napa Valley 2010	57

## **FUN RED BLENDS**

Flowers, Perennial, California 2010	50
Justin, Justification, Paso Robles 2010	76
Blackbird Vinyards, Arise, Napa Valley 2010	83
Sean Thackrey, Orion, St. Helena 2011	150

## SPIRIT LIST

### VODKA

Hangar One	7
Hangar One Buddha	9
Hangar One Mandarin	9
Tito's	9
Ketel One	9
Grey Goose	10
Belvedere	10
Charbay Blood Orange	9
Charbay Ruby Graprefruit	9
Absolut	9
Absolut Mandarin	9
Absolut Citron	9
American Harvest Organic	9

### GIN

209	7
Beefeater	11
St. George Botanivore	9
St. George Terroir	9
Tanqueray	9
Hendrick's	9
Genever	9
Damrak	8
Junipero	8
50 Pounds	9
Bombay Sapphire	9

### HOUSE RUM

JM Rhum Gold	9
Smith & Cross	9
Bacardi	8
Captain Morgan	8
Gosling's Dark	8
10 Cane	11
Mount Gay XO	10

### TEQUILA

{Blanco}	
Don Julio	10
Herradura	9
Partida	9
{Reposado}	
Cazadores	9
Partida	10
{Anejo}	
Chinaco	10
Partida	11
Ocho	11

### IRISH WHISKEY

Jameson	8
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### BOURBON

Willet	11
Woodford Reserve	10
Bakers	10
Bookers	10
Knob Creek	10
Bulleit	9
Elijah Craig	9
Angel's Envy	10
Blanton's	11

### RYE

Whistle Pig 10yr.	10
Old Overholt	9
Bulleit	9
Rittenhouse 100	9
Templeton	9
Sazerac	9

### OTHER NORTH AMERICAN WHISKEY

Whipper Snapper	9
Jack Daniel's	9
Crown Royal	8
Old Potrero	10

### SCOTCH

{Highlands}	
Glenlivet 12yr.	9
Glenmorangie	
Nectar D'Or	12
Macallan 12yr.	10
Macallan 18yr.	12
{Lowlands}	
Dalmore 12yr.	12
Glenkinchie 12yr.	12
Auchentoshan	
Three Wood	11
{Islay}	
Highland Park 15yr.	12
Laphroaig 10yr.	11
Lagavulin 16yr.	12
Talisker 10yr.	10
{Isle}	
Isle of Jura 10yr.	10
{Speyside}	
Glenfiddich 12yr.	12
Aberlour 12yr.	13
{Campeltown}	
Springbank 15yr.	12
{Blended}	
Johnny Walker Black	9
Johnny Walker Blue	33
Pig's Nose	9
Dewar's White Label	9

## SPIRIT LIST

### **APÉRTIF & DIGESTIF**

Fernet -Branca	8
Herbsaint	7
Jägermeister	8
Campari	8
Yellow Chartreuse	8
Green Chartreuse	8
Aperol	8
Bénédictine	8

### **CORDIAL**

Crème Yvette	8
Baileys	8
Kahlúa	8
Bitter Sloe Gin	8
St. Germain	8
Bols Sloe Gin	8
Chambord	9
Cherry Heering	8
Drambuie	8
Domaine de Canton	8
Disaronno Amaretto	8
Luxardo Espresso	8
Luxardo Maraschino	8
Cointreau	8
Grand Marnier	8
Pimm's	8
Leopold Bros Cherry	8
Leopold Bros Alpine	8
Leopold Bros Blackberry	8

### **BRANDY**

Laird's Applejack	8
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### **COGNAC**

Courvoisier VSOP	9
Hennessy VSOP	10
Paul Giraud Napoleon	12

### **ARMANAGAC**

Domain Boingnéres XO	12
Château du Tariquet 1999	14

### **VERMOUTH**

Carpano Antica	8
Noilly Prat Dry	8
Noilly Prat Sweet	7
Lillet Blanc	7
Lillet Rouge	7

### **ABSINTHE**

St. George	10
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## DESSERTS

### SEASONAL CRISP

Oatmeal brown sugar topping with salted caramel ice cream 9

### SORBET OR ICE CREAM

Myer lemon sorbet or salted caramel ice cream 9

### CHEESE PLATE

Chef's selection 9

## FLOATS

### BROWN CHICKEN BROWN COW!

Salted caramel ice cream, chocolate and cream soda 9

### FIRST KISS

Lemon sorbet, raspberry and lavender soda 9

## NIGHT CAP

### CHOCOLATE FLIP

Avena, Templton Rye, Cocchi Torino, whole egg and Reagan's orange bitters 9

### BLACK & WHITE COLOR PICTURE

Hangar One Vodka, fresh lemon, crème de cacao, muddled raspberry, egg white and chocolate bitters 9

### THE PIE MAN

Captain Morgan Rum, lemon juice, Aperol, muddled strawberry, eggwhite, Saigon cinnamon and Fee Brothers old fashion bitters 9

## DESSERT WINE

Alvear, Pedro Ximénez 1927 8

Royal Tokaji, 5 Puttonyos 10

Merryvale, Antigua 10

## COFFEE

### ORGANIC DIPSEA BLEND

Drip Decaf or Regular 3

### ORGANIC ESPRESSO

Decaf or Regular 4

Cappuccino 4

Latté 5

## TEA

### ORGANIC TEA

Earl Grey, Breakfast, Green, Chamomile and Peppermint 3

