



CURRENT FOCUS: CLASSIC FRENCH

**JOIN US FOR SF RESTAURANT WEEK!
JANUARY 18TH-29TH**

3-course lunch menu + wine pairings, \$25

3-course dinner menu + wine pairings, \$65

*service charge may be added to
parties of 5 or more*

*in observance of the california
drought crisis, water will be served
upon request.*

*M-F lunch 11am-2:30pm
M-F happy hour 3pm-5pm
M-Sa dinner 5pm-10:30pm
M-F speakeasy lounge 4p-late
Sat speakeasy lounge 5pm-late*

*barrelroomsf.com | (415) 956-6900
415 sansome street
san francisco, ca | 94111*

SNACKS

BEAUSOLEIL OYSTERS

mignonette, lemon | 6 oysters for 20

WARMED MARINATED OLIVES

citrus chili marinade | 7

STUFFED DATES

chevre, marcona almonds, lardons | 9

CRISPY BRUSSEL SPROUTS

brussel almond pesto, parmesan | 11 add bacon | 12.5

SPICY SHOYU POKE

hawaiian ahi tuna, sesame, sriracha, wontons | 18

PORK RILLETES

currant jam, caramelized onions, crostini | 12

DUCK LIVER MOUSSE

cornichons, pickled peppers, dijon, pan de mie | 12

SMALL PLATES

COMTÉ POTATO CROQUETTES

garlic dijon aioli | 12

MUSHROOMS BOURGUIGNON

fresh bread | 12

MOULES-FRITES

*garlic white wine sauce, red pepper, tarragon,
french fries | 18*

SALADS

MARKET SALAD

*arugula, radicchio, sherry vinaigrette,
parmigiano-reggiano | 9*

CITRUS CHICORY SALAD

*mandarins, walnuts, chevre, blood orange vinaigrette,
persimmon | 14*

GARLIC PRAWN CEASAR

bocquerones, parmigino-reggiano, croutons | 17

CHOPPED SALAD

*bacon, eggs, bleu cheese, avocado, chives | 13
add chicken | 18*

SANDWICHES & LARGE PLATES

FRENCH DIP

*black angus, caramelized onion,
horseradish aioli, au jus | 15*

BLACK ANGUS BURGER

*½ pound grass fed burger, brie, bacon,
caramelized onion, arugula, dijon aioli | 17*

GRILLED CHICKEN

swiss cheese, black forest ham, dijon aioli | 16

CROQUE MONSIEUR

pan de mie, black forest ham, béchamel, gruyere | 15

MAHI TACOS

achiote, pineapple jicama salsa, guacamole, crema | 18

SIDES

PANISSE

garlic chick pea fries, fennel slaw, garlic dijon aioli | 10

CRISPY RED POTATOES

brown butter, garlic confit, herbs | 8

HARICOT VERT

citrus, garlic, pine nuts | 9

ROASTED ROOT VEGETABLES

fresh herbs, butter | 6