

**Delivery days:**  
SF & Marin: M W F  
East Bay: T Th



[www.barrelroomsf.com](http://www.barrelroomsf.com)  
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\*prices are updated weekly on Saturday

### COCKTAILS

just add ice, sit back, and enjoy our craft cocktails delivered to your home!

<u>Item</u>	<u>2 servings</u>	<u>3 servings</u>	<u>5 servings</u>
<b>Shaken Drinks</b>			
<b>Spice Boy</b>	\$ 15.00	\$ 21.00	\$ 33.00
<i>gem &amp; bolt mezcal, raspberry, lime, pickled jalapeño honey our most popular cocktail, expect layers of smoke, berries, and citrus, with a pronounced tangy heat</i>			
<b>Gin &amp; Tiki No. 2</b>	\$ 15.00	\$ 21.00	\$ 33.00
<i>st. george gins, amaro averna, lychee, falernum, passion fruit, lemon, bitters ***allergen - contains almond*** bountiful tropical aromas and flavors meld in this tiki style gin sipper</i>			
<b>Chill, or Be Chilled</b>			
<b>avua prata cachaca, aloe, lemon, fernet branca, ginger, bitters</b>	\$ 15.00	\$ 21.00	\$ 33.00
<i>like a well made daiquiri, but with refreshing and cooling aloe, balanced by a touch of ginger, and just a hint of fernet</i>			

<b>Dylan, Don't</b>	\$	15.00	\$	21.00	\$	33.00
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**old forester bourbon, amaro averna, maple, lemon, bitters**

*with a complex depth of flavor, fruity, but dry. a well balanced dance somewhere near a whiskey sour*

<b>Kinda Good</b>	\$	15.00	\$	21.00	\$	33.00
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**st. george green chile vodka, white porto, pineapple, lime**

*a deceptive combination of flavors: pineapple, citrus, and green chile, with hints of cilantro and bell pepper, refreshingly tiki with a faint bite. a dangerous marriage indeed*

### Stirred Drinks

<u>2 servings</u>	<u>4 servings</u>	<u>6 servings</u>
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<b>Totally Baked</b>	\$	15.00	\$	26.00	\$	38.00
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**st. george breaking & entering bourbon, apple brandy, biscotti, gum syrup, bitters**

*for fans of the old-fashioned, notes of baked apple pie blend perfectly into this bourbon based escape*

<b>Brew York</b>	\$	15.00	\$	26.00	\$	38.00
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**monkey shoulder scotch, rye, vermouth, cold brew coffee, bitters**

*an extremely well-balanced cold brew manhattan that reveals itself in layers. smooth whiskey notes up front, turning to bittersweet citrus and vermouth on the mid-palate, and finishing with bright coffee flavors. now great for breakfast, and after dinner!*

<b>Puppybird</b>	\$	15.00	\$	26.00	\$	38.00
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**stiggin's pineapple rum, campari, falernum, amontillado, lime, bitters**

*if a jungle bird was a negroni! soft bittersweet floral and honey notes, with a tropical whisper, and incredible balance*

**More Zissou**

\$ 15.00 \$ 26.00 \$ 38.00

**st. george gins, amari, cocchi bianco, yellow chartreuse, basil**

*this gin forward cocktail has a sumptuous herbaceous character, which is tempered wonderfully by the bittersweet citrus qualities of amaro angeleno and cocchi americano*

**5 & Dime**

\$ 15.00 \$ 26.00 \$ 38.00

**st. george california citrus vodka, cold brew coffee, mint, vanilla**

*akin to the espresso martini, with delicate notes of citrus, vanilla, and mint.  
yum*

## WINE & BEER

<u>Item</u>	<u>Unit</u>	<u>Price</u>
<u>Wine</u>		
Mixed 6-pack, \$15/bottle	1 case	\$ 90.00
Mixed 6-pack, \$25/bottle	1 case	\$ 150.00
<u>Beer and Cider (inquire for additional offerings!)</u>		
Almanac Sunshine & Opportunity Sour	16 oz can	\$ 5.00
Almanac Farm To Barrel Peche Bourbon	375 ml bottle	\$ 12.00
Chimay Blue Grand Reserve	12 oz bottle	\$ 6.75
Duvel	11.2 oz bottle	\$ 4.50
Golden State 'Mighty Dry' Cider	16 oz can	\$ 4.00
Maui Brewing co. Hiwa Coconut Porter	12 oz can	\$ 3.00
Pine Street Atom Splitter Pale Ale	12 oz can	\$ 3.00
Pine Street IPA	12 oz can	\$ 3.00
Pine Street Kolsch	12 oz can	\$ 3.00
Russian River Brewing Co. Blind Pig West Coast IPA	510 ml	\$ 6.00
Russian River Brewing Co. Happy Hops IPA	510 ml	\$ 6.00
Russian River Brewing Co. Pliny the Elder Double IPA	510 ml	\$ 6.00
Sierra Nevada Hazy Little Thing IPA	12 oz can	\$ 2.00
Erdinger non alcoholic malt beverage	12 oz bottle	\$ 2.50

## SPECIALTY ITEMS

subject to availability

<u>Item</u>	<u>Unit</u>	<u>Price</u>
<u>Housemade Pasta and Sauces</u>		
Fresh fettucine	8 oz	\$ 6.00
Brussel Pesto	cup	\$ 5.00
Lemon Bechamel	pint	\$ 8.00
Pork Sugo	pint	\$ 12.00
Marinara	quart	\$ 10.00
<u>Gourmet 6 oz Beef Burger Patties</u>		
Shallot, rosemary, and blue cheese	2 each	\$ 10.00
Bacon, shallot, thyme, and garlic	2 each	\$ 10.00
<u>Marinated Meats</u>		
Chicken breast & thighs - lemon herb	lb	\$ 5.50
Chicken breast & thighs - honey balsamic	lb	\$ 5.50
<u>Dressings and Other Sauces</u>		
Serrano chimichurri	cup	\$ 6.00
Shallot vinaigrette	cup	\$ 4.50
Cesar dressing	cup	\$ 4.50
Dulce de leche	cup	\$ 5.00
<u>Jackpop popcorn - vegan, gluten free specialty popcorn</u>		
OG Kettle	2.5 oz	\$ 5.00
Strawberry's My Jam	2.5 oz	\$ 5.00
Peanut Butter in Belly	2.5 oz	\$ 5.00
Pineapple Chilli	2.5 oz	\$ 5.00

**ALL MEAT IS ANTIBIOTIC AND HORMONE FREE**

<u>Item</u>	<u>Unit</u>	<u>Price</u>
Grass-fed ground beef	1 lb	\$ 8.00
Ground pork	1 lb	\$ 5.00
Ground lamb	1 lb	\$ 12.00
Ground bison	1 lb	\$ 15.81
Ground Diestel turkey	1 lb	\$ 6.00
Whole chickens	each	\$ 12.00
Boneless chicken breast	1 lb	\$ 3.90
Boneless skinless chicken thighs	1 lb	\$ 4.00
Mary's Organic chicken wings	1 lb	\$ 5.98
Whole Grass-fed Tri-Tip	each	\$ 20.00
Grass-fed beef stew meat	1 lb	\$ 10.00
Baby back pork ribs	1 package (about 5 lb)	\$ 35.00
Boneless pork shoulder	1 lb	\$ 4.76
Thick cut bacon	1 lb	\$ 8.80
Rack of lamb NZ 14/16	2 racks	\$ 42.00
SF Giants stadium hot dogs	1 lb	\$ 4.95
Mild Italian sausage (bulk)	1 lb	\$ 5.50
Sliced prosciutto	12 oz	\$ 26.00

## SEAFOOD

all green on the Monterey Bay seafood watch list

<u>Item</u>	<u>Unit</u>	<u>Price</u>
Steelhead trout	1 lb	\$ 19.00
SoCal halibut	1 lb	\$ 22.00
Smoked salmon	ask for pricing	
Frozen:		
16/20 shrimp #2 bags	2 lb	\$ 23.85
Sashimi Grade Ahi Tuna	1.6 lb	\$ 33.00

## PRODUCE & JUICES

<u>Item</u>	<u>Unit</u>	<u>Price</u>
<b><u>Root vegetables:</u></b>		
Ginger	1 lb	\$ 4.00
Yukon gold potatoes	2 lb	\$ 3.00
Russet potatoes	2 lb	\$ 2.70
Carrots	2 lb	\$ 2.25
Baby Red beets	1 bunch	\$ 2.75
Baby Yellow beets	1 bunch	\$ 2.75
<b><u>Alliums:</u></b>		
Peeled garlic	1/2 lb	\$ 4.50
Peeled shallots	1/2 lb	\$ 4.50
Green onions	1 bunch	\$ 1.00
Fennel	1 bulb	\$ 2.00
Yellow onions	each	\$ 0.70
Red onions	each	\$ 1.00
Chives	1 bunch	\$ 1.50
<b><u>Greens:</u></b>		
Baby arugula	1 lb	\$ 7.50
Radicchio	1 head	\$ 3.50
Hearts of romaine	3 hearts	\$ 3.82
Frisee	1 head	\$ 4.32
Swiss chard	1 bunch	\$ 3.00
Kale	1 bunch	\$ 2.75
Green cabbage	each	\$ 1.50
Red cabbage	each	\$ 1.75
Mixed greens	1 lb	\$ 7.00
<b><u>Fruit</u></b>		
Lemons	each	\$ 0.42
Limes	each	\$ 0.50
Cara Cara Oranges	each	\$ 1.25
Bananas	each	\$ 0.95



<b>Blueberries</b>	<b>1 basket</b>	<b>\$ 6.78</b>
<b>Blackberries</b>	<b>1 basket</b>	<b>\$ 5.55</b>
<b>Raspberries</b>	<b>1 basket</b>	<b>\$ 5.55</b>
<b>Strawberries</b>	<b>1 basket</b>	<b>\$ 6.44</b>
<b>Pineapple</b>	<b>each</b>	<b>\$ 6.00</b>
<b>White seedless grapes</b>	<b>1 bag (about 2 lb)</b>	<b>\$ 9.85</b>
<b>Red seedless grapes</b>	<b>1 bag (about 2 lb)</b>	<b>\$ 9.25</b>
<b>Avocados</b>	<b>each</b>	<b>\$ 1.50</b>
<b>Cucumbers</b>	<b>each</b>	<b>\$ 1.25</b>
<b>Roma tomatoes</b>	<b>1 lb</b>	<b>\$ 2.50</b>
<b>Grape tomatoes</b>	<b>1 basket</b>	<b>\$ 4.00</b>
<b>Tomatillos</b>	<b>1 lb</b>	<b>\$ 2.00</b>
<b>Granny smith apples</b>	<b>each</b>	<b>\$ 1.25</b>
<b>Serrano peppers</b>	<b>1/2 lb</b>	<b>\$ 1.50</b>
<b>Jalapeno peppers</b>	<b>1/2 lb</b>	<b>\$ 1.35</b>
<b>Habanero peppers</b>	<b>each</b>	<b>\$ 0.50</b>
<b>Shishito peppers</b>	<b>1 lb</b>	<b>\$ 5.00</b>
<b>Red bell peppers</b>	<b>1 lb</b>	<b>\$ 3.00</b>
<b>Green Bell peppers</b>	<b>1 lb</b>	<b>\$ 2.00</b>

**Vegetables:**

<b>Brussels sprouts</b>	<b>1 lb</b>	<b>\$ 3.00</b>
<b>Blue Lake green beans</b>	<b>1 lb</b>	<b>\$ 3.00</b>
<b>Baby bok choy</b>	<b>1 lb</b>	<b>\$ 5.00</b>
<b>Celery</b>	<b>each</b>	<b>\$ 2.00</b>
<b>Cauliflower</b>	<b>each</b>	<b>\$ 4.75</b>
<b>Asparagus</b>	<b>each</b>	<b>\$ 5.50</b>
<b>Broccoli</b>	<b>each</b>	<b>\$ 2.30</b>
<b>Broccolini</b>	<b>1 lb</b>	<b>\$ 6.00</b>
<b>Watermelon radish</b>	<b>1 lb</b>	<b>\$ 6.20</b>

**Mushrooms:**

<b>White mushrooms</b>	<b>1 lb</b>	<b>\$ 4.76</b>
<b>Portabello mushrooms</b>	<b>1 cap</b>	<b>\$ 2.00</b>
<b>Dried porcini mushrooms</b>	<b>1/8 lb</b>	<b>\$ 7.46</b>

**Herbs:**

Italian parsley	1 bunch	\$ 1.50
Cilantro	1 bunch	\$ 1.50
Dill	1 bunch	\$ 1.75
Sage	1 bunch	\$ 1.75
Rosemary	1 bunch	\$ 1.50
Thyme	1 bunch	\$ 1.50
Mint	1 bunch	\$ 1.71
Basil	1 bunch	\$ 1.50

**Juices:**

Apple Juice	1/2 gal	\$ 12.55
Orange Juice	1 gal	\$ 10.65
Grapefruit Juice	1/2 gal	\$ 5.90
Lemonade	1 gal	\$ 7.80

**Vegetable Products:**

Firm tofu	package	\$ 4.50
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## DAIRY & EGGS

<u>Item</u>	<u>Unit</u>	<u>Price</u>
Whole Milk	1/2 gal	\$ 5.30
2% Milk	1/2 gal	\$ 4.90
Organic Half and Half	1 quart	\$ 6.50
Heavy Cream	1/2 gal	\$ 16.00
Buttermilk	1/2 gal	\$ 8.00
Sweet Cream butter	1 lb	\$ 5.25
Crème Fraiche	1 qt	\$ 23.33
Greek Yogurt	1 qt	\$ 9.90
Large eggs - free range, organic	30 eggs	\$ 28.00
<u>Cheeses</u>		
Parmigiano Reggiano	1 lb	\$ 20.48
Pecorino Romano	1 lb	\$ 11.03
Pepato	1 lb	\$ 20.09
Tartufo	1 lb	\$ 19.50
Fiore Sardo	1 lb	\$ 15.99
Grated Parmesan	1/2 lb	\$ 5.00
Blue cheese crumbles	1/2 lb	\$ 5.00
Cheddar - mild white	1 lb	\$ 10.00
Cheddar - sharp orange	1 lb	\$ 9.00
Mozzarella	1 lb	\$ 9.00
Smoked Mozzarella	1 lb	\$ 7.00

## PANTRY

5 lb per item per order on baking products

<u>Item</u>	<u>Unit</u>	<u>Price</u>
<u>Grains</u>		
White Rice	1 lb	\$ 3.20
Brown Rice	1 lb	\$ 2.50
Arborio Rice	1 lb	\$ 6.30
Couscous middle eastern	1 lb	\$ 6.50
Quinoa	1 lb	\$ 8.30
Bulgur Wheat	1 lb	\$ 2.60
<u>Dried Pasta</u>		
Gluten Free Penne	1 lb	\$ 4.00
Spaghetti	1 lb	\$ 3.50
Lasagna	1 box	\$ 3.00
Cellentani	1 lb	\$ 4.25
Penne	1 lb	\$ 3.00
Medium Shells	1 lb	\$ 4.00
Orzo	1 lb	\$ 4.18
<u>Dried Beans</u>		
Giant White Beans	1 lb	\$ 12.50
Cannolini Beans	1 lb	\$ 6.40
Black beans	1 lb	\$ 2.75
Pinto beans	1 lb	\$ 3.50
French lentils	1 lb	\$ 5.00
<u>Canned Goods and Broth</u>		
Chicken broth	49.5 oz	\$ 7.58
Tomato paste	4.5 oz	\$ 3.51
Black beans	15 oz	\$ 2.10
Garbanzo Beans	15 oz	\$ 2.10
Red kidney beans	15 oz	\$ 2.10
<u>Baking</u>		

<b>AP Flour</b>	<b>1 lb</b>	<b>\$ 1.00</b>
<b>00 Flour</b>	<b>1 lb</b>	<b>\$ 2.50</b>
<b>White Sugar</b>	<b>1 lb</b>	<b>\$ 1.64</b>
<b>Brown Sugar</b>	<b>1 lb</b>	<b>\$ 1.90</b>
<b>Powdered Sugar</b>	<b>1 lb</b>	<b>\$ 1.92</b>
<b>Kosher Salt</b>	<b>box (3 lb)</b>	<b>\$ 7.50</b>
<b>Black peppercorns - whole</b>	<b>16 oz</b>	<b>\$ 35.00</b>

### **Tortillas**

<b>Organic corn tortillas</b>	<b>pack - 5 doz</b>	<b>\$ 9.80</b>
<b>Organic flour tortillas</b>	<b>pack - 20</b>	<b>\$ 6.50</b>

### **Sauces and Condiments**

<b>Sriracha</b>	<b>28 oz</b>	<b>\$ 4.00</b>
<b>Honey</b>	<b>12 oz</b>	<b>\$ 5.00</b>
<b>Ketchup</b>	<b>20 oz</b>	<b>\$ 4.00</b>
<b>Mustard</b>	<b>8 oz</b>	<b>\$ 3.60</b>
<b>Mayonnaise</b>	<b>20 oz</b>	<b>\$ 7.00</b>
<b>Miso paste</b>	<b>jar</b>	<b>\$ 5.95</b>

**FROZEN ITEMS**

<u>Item</u>	<u>Unit</u>	<u>Price</u>
Blueberries	1 lb	\$ 4.50
Blackberries	1 lb	\$ 4.25
Peaches	1 lb	\$ 5.50
Pineapple	1 lb	\$ 3.50
Raspberries	1 lb	\$ 6.82
Strawberries	1 lb	\$ 4.00
Yellow Corn	1 lb	\$ 3.50
Edamame, shelled	1 lb	\$ 7.40
Peas	1 bag (2.5 lb)	\$ 10.90
Shoestring fries	1 bag (5 lb)	\$ 12.00
Chopped Spinach	3 lb	\$ 9.50