MENU

CASK & BARREL

THE SMALL COMFORTS & SHAREABLES

The FLATBREAD

Rosemary Ciabatta topped with Bourbon Poached Pears, Gorgonzola, Prosciutto, Fresh Arugula & finished with a Honey Drizzle.

16.5

The BRUSCHETTA V

A mixture of Diced Tomatoes, Onions, Garlic, Lemon Juice & Fresh Basil topped with Melted Parmesan & drizzled with Chef's Balsamic Reduction.

12.5

The HUMMUS V

Chickpeas blended with Tahini, Cumin, Garlic, Olive Oil & Lemon Juice. Served with warm grilled Naan, Carrots & Celery Sticks.

**Gluten free option available*

12.5

The SAVORY V

A blend of Cream Cheese, Spinach, Artichoke Hearts, Sundried Tomatoes & Feta served with warm grilled Naan.

**Gluten free option available*

13.5

The SPICY GF

Whipped Cream Cheese, Chipotle Peppers topped with Buffalo Chicken & Mixed Cheese. Served with Tortilla Chips.

**Vegetarian option available*

13.5

The SWEET V

A blend of Essence of Rosemary, Cranberry Jelly, Goat Cheese & Whipped Cream Cheese served with warm grilled Naan.

**Gluten free option available*

13.5

The WINGS GF

1lb of Chicken wings baked with the Chef's secret spices. Served with fiery White Hot Sauce or Innis & Gunn infused BBQ Sauce.

12.50

The KEBABS GF

Four seared Beef Tenderloin skewers paired with an Asian Sweet Soy Sauce.

OR

Four grilled Chicken skewers paired with a Thai Satay Sauce.

15.5

The BAKED GOAT CHEESE V

Breaded Goat Cheese baked until warm served with Mixed Greens, Candied Pecans, Berry Coulis & Crostini.

18.5

THE SWEET SPOT

The COOKIES

Three freshly baked Chocolate Chip Cookies served with a glass of Cold Milk. Try it spiked with 1oz of Liqueur for $5.50. Patience grasshopper; these are made to order.

6.5

The TIRAMISU

Ladyfingers soaked in Rum flavored Coffee, layered with Mascarpone Cream Cheese and topped with Cocoa.

9

**Look for these symbols to identify dishes that are vegetarian and gluten free.*

V GF

THE SOUPS & SALADS

The KETTLE GF

Roma Tomato Italian Bisque or our Cask Feature Creation.
Always new & exciting!

Cup 6 / Bowl 9

The CASK GF|V

Sliced Cucumber, Red Onions, Fresh Tomatoes, Orange & Grapefruit Segments on top of fresh Mesclun Greens tossed with our In-house Balsamic Vinaigrette.

12

The BARREL GF|V

Spinach, Bourbon Poached Pears, Walnuts, Cranberries, Gorgonzola Cheese & Sweet Bell Peppers tossed with our homemade Framboise Vinaigrette.

14

The CAESAR

Crisp Romaine with homemade Caesar Dressing, Bacon Bits, Garlic Croutons & Parmesan.

14

The CATCH

Pan-seared Sesame-crusted Yellowfin Tuna served rare on a bed of Tuscan Greens & finished with a Wasabi Dressing & Wonton Crisps.

21

**Gluten free option available*

**Add Grilled Chicken for $5 | *Add Grilled Shrimp for $9*

THE PANINIS

{ ALL $14.50 }

The BEEF

Rosemary slow-roasted sliced Beef with Sautéed Sweet Bell Peppers & Onions, wrapped in a warm grilled Pita.

The CHICKEN

Roasted Pesto Chicken on a Rosemary Loaf with Sundried Tomatoes, Onions, Bacon, Spinach & Sweet Onion Aioli.

The ITALIANO

Pepperoni, Italian Salami, Mozzarella with a homemade Marinara Sauce, grilled to perfection.

The WRAP V

Tuscan Greens, Roma Tomatoes, Red Onion, Spinach & Cucumber, layered with a tapenade spread & wrapped in a grilled flour tortilla.

Add cheese for $1.00

All Paninis are presented with your choice of Cask Salad, Tomato Bisque or Feature Soup

OR

**Upgrade to the Caesar or Barrel Salad for $1.50*

THE ENTREES

The LOTUS

Chicken & Onions simmered in Cream, Coconut Milk & Curry Seasonings served over Jasmine Rice with warm grilled Naan.

**Gluten free option available*

18

The STIRFRY GF

Sautéed Mixed Vegetables with Citrus Infused Schezwan Sauce served with Jasmine Rice. Your choice of Chicken or Shrimp.

18

The SOUVLAKI

Your choice of grilled Chicken or Tenderloin Steak skewer served with Greek Salad, Roasted Potatoes, Turmeric Rice, grilled Pita & Tzatziki.

21

The CARIBBEAN JERK GF

Spicy Jerk Chicken served with Rice & Beans topped with Chef's Coleslaw.

18