



THE BARREL ROOM

San Diego, California

MIMOSAS

TRADITIONAL	7
<i>Fresh Squeezed Orange Juice</i>	
BLOODY MARY MIMOSA	8
<i>A Bubbly Twist on a Classic Brunch Beverage</i>	
PINEAPPLE	7
<i>Fresh Pineapple Juice</i>	
MANGO	8
<i>Tropical Mango Juice</i>	
MIMOSA MULE	8
<i>Ginger Beer, Angostura Bitters, Fresh Lime, Mint Leaves</i>	
WHITE PORT PASSIONFRUIT	9
<i>Siroco White Port, Passionfruit</i>	

SOUPS

SPLIT PEA	CUP 5 BOWL 7
<i>Applewood Smoked Bacon, Roasted Tomatoes, Sweet Yellow Onions, Chicken Stock</i>	
FRENCH ONION	CUP 5 BOWL 7
<i>Sweet Onions, Ruby Port, Rich Broth, "Au Gratin"</i>	

SIDES

ROSEMARY POTATOES	5
SAUSAGE PATTIES	5
APPLEWOOD BACON	4
FRENCH FRIES	3
GARLIC FRIES	4
FRESH FRUIT	5
ENGLISH MUFFIN	3
WHOLE WHEAT TOAST	3

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

BREAKFAST

MOST SERVED WITH YOUR CHOICE OF SIDE

BEIGNETS*	6	EGGS BLACKSTONE	12
<i>French Fritters, Powdered Sugar</i>		<i>Eggs Benedict, Applewood Bacon, Grilled Tomato, Meyer Lemon Hollandaise</i>	
PORK CHILAQUILES*	13	SALMON BENEDICT	14
<i>Braised Pork, Tomatillo Salsa, Queso Fresco, Creme Fraiche, Fried Egg</i>		<i>House Smoked Salmon, Caper Cream Cheese, Red Onion, Dill Hollandaise</i>	
SPINACH SCRAMBLE	10	CALIFORNIA BURRITO	12
<i>Three Eggs, Spinach, Basil, Aged White Cheddar</i>		<i>Scrambled Eggs, Sausage, Applewood Bacon, French Fries, Cheddar, Avocado</i>	
LEMON RICOTTA PANCAKES	12	STEAK AND EGGS*	16
<i>Seasonal Berries, Two Eggs</i>		<i>Prime Ribeye, Parmesan Fries, Over Easy Egg, Whiskey Peppercorn Sauce</i>	
STUFFED FRENCH TOAST	12		
<i>Marscapone Cheese, Seasonal Berries, Blackberry Reduction Sauce</i>			

*SIDE NOT INCLUDED

GREENS

AVOCADO 2 | CHICKEN 4 | SALMON 6 | SHRIMP 6

APPLE PECAN SALAD	8	FARRO SHRIMP SALAD	15
<i>Field Greens, Green Apple, Candied Pecans, Gorgonzola, Balsamic Vinaigrette</i>		<i>Spiced Shrimp, Arugula, Tomatoes, Cucumber, Kalamata Olives, Feta Cheese, Basil, Balsamic Vinaigrette</i>	
CLASSIC CAESAR	7	CALIFORNIA COBB	14
<i>Artisan Romain, Parmigiano Reggiano, House Made Croutons</i>		<i>Field Greens, Roasted Turkey, Roma Tomatoes, Moody Bleu, Smoked Bacon, Avocado</i>	

WRAPS / PANINIS

SERVED WITH YOUR CHOICE OF SIDE | AVOCADO 2

BREAKFAST SANDWICH	10	CAPRESE PANINI	11
<i>Scrambled Eggs, Bacon OR Sausage, Cheddar Cheese, Ciabatta</i>		<i>Fresh Mozzarella, Roma Tomatoes, Basil, Mixed Greens, Balsamic Reduction, Toasted Ciabatta</i>	
CHICKEN PESTO WRAP	11	<i>*Add Prosciutto \$2</i>	
<i>Grilled Chicken, Romain Lettuce, Roasted Tomatoes, Shaved Parmesan, Basil Pesto</i>		BLACK FOREST HAM PANINI	12
TURKEY WRAP	11	<i>Black Forest Ham, Granny Smith Apples, Swiss Cheese, Port Grilled Onions, Whole Grain Mustard, Fresh Thyme</i>	
<i>Roasted Turkey, Bacon, Romain Lettuce, Tomatoes, Ranch Dressing</i>		TBR BURGER	16
CHILI CRUSTED AHI WRAP	14	<i>Waygu Beef, Port Red Onions, Gorgonzola, Arugula, Home Made Brioche Bun</i>	
<i>Seared Yellowfin Tuna, Mixed Greens, Cucumber, Avocado, Chipotle Aoili</i>			

LUNCH

MISO SESAME SALMON	23	CHICKEN PARMESAN	18
<i>Bok Choy Kimchi, Basmati Rice, Blistered Snap Peas, Soy Drizzle</i>		<i>Panko Breaded Chicken Breast, Marinara, Mozzarella Cheese, Capellini, Garlic Cream Sauce</i>	
JAMBALAYA	18	FOUR CHEESE RAVIOLI	15
<i>Shrimp, Chicken Breast, Spicy Andouille Sausage, Bell Peppers, Onions, Creole Sauce, Basmati Rice</i>		<i>Artichoke Hearts, Roasted Tomatoes, Fresh Basil, Roasted Pine Nuts, Pesto Cream Sauce</i>	