



THE BARREL ROOM

San Diego, California



FOR THE TABLE

ARTICHOKE BRUSCHETTA 13

Focaccia, Burrata, Grilled Artichoke, Arugula, Basil Oil

*Traditional Caprese Bruschetta 12

LAMB CHOPS 16

Red Chimichurri Marinade, Fingerling Potatoes, Roasted Fennel

*Upgrade to Entree (+ 2 Chops & Veg) \$10

AHI TOSTADAS 14

Edamame Guacamole, Watermelon, Cucumber, Soy Lime Dressing

SALT & PEPPER CALAMARI 13

Scallions, Red Chilis, Crispy Garlic, Chamoy Sauce

ARANCINI 11

Crispy Risotto, Peas, Mozzarella, Basil, Marinara

SWEET & SALTY 12

Bacon Wrapped, Blue Cheese Stuffed Dates, Honey Thyme Reduction

SMOKED AHI EMPANADAS 15

Smoked Mozzarella, Pickled Onions, Cotija, Chipotle Sauce

SMOKED PORK BELLY 13

Palm Miso Glaze, Brussels, Marcona Almonds, Pickled Onions, Parmesan

BOARDS

HALF BOARD 15

Choice of Three Items

FULL BOARD 24

Choice of Six Items

Includes Toasted Baguette, Pickled Veg, Candied Pecans
Honey Comb + \$3

CHEESE SELECTIONS

Aged Brie • Gorgonzola Dolce • Manchego • Port Salut • Goat Cheese • Smoked Gouda • Prairie Breeze - Aged White Cheddar • Midnight Moon - Aged Goat

MEAT SELECTIONS

Genoa Salami • Prosciutto Di Parma • Sopressata • Hot Coppa • Applewood or House Cured Bacon • Chorizo • *Duck Prosciutto \$1 EXTRA

SOUPS

ROASTED TOMATO & CORN BISQUE

CUP 6 | BOWL 8

Poblano Corn Relish, Basil Oil

FRENCH ONION

CUP 6 | BOWL 8

Sweet Onions, Ruby Port, Rich Broth, "Au Gratin"

GREENS

AVOCADO 2 | CHICKEN 4 | SALMON 6 | SHRIMP 6

SHRIMP & GRILLED ELOTE 16

Baby Romaine, Roasted Poblano, Avocado, Cotija, Cilantro, Chili Lime Dressing

APPLE PECAN SALAD 9

Field Greens, Green Apple, Candied Pecans, Blue Cheese, Balsamic Vinaigrette

TBR COBB 15

Field Greens, Mary's Chicken, Roma Tomatoes, House Cured Bacon, Avocado, Crumbled Gorgonzola, Bleu Cheese Dressing

SMOKED SALMON SALAD 16

Arugula, Cucumber, Red Onion, Crispy Capers, Radish, Lemon Dill Dressing

CLASSIC CAESAR 8

Artisan Romain, Parmigiano Reggiano, Crostini

ROASTED CAULIFLOWER & SPINACH 12

Frisee, Soppressata, Aged Goat Cheese, Pine Nuts, Tangerine Sage Vinaigrette

BUILD YOUR OWN PANINI 16

BREAD SELECTIONS CHOOSE 1

Ciabatta • French Baguette • Focaccia
French Artisan Roll • Brioche Bun
Whole Wheat

MEAT SELECTIONS CHOOSE 2

Prosciutto Di Parma • Sopressata
Salmon Filet • Roasted Turkey
Black Forest Ham • Genoa Salami
Chicken Breast • Applewood Smoked Bacon

CHEESE SELECTIONS CHOOSE 2

Aged Brie (\$1) • Goat • Manchego • Cheddar • Swiss • Blue Cheese • Fresh Mozzarella • Port Salut • Pepper Jack

TOPPING SELECTIONS CHOOSE 2

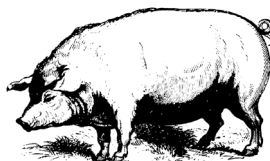
Artichoke Hearts • Red Onion
Port Onion Jam • Romaine Lettuce
Mixed Greens • Arugula • Cucumber
Roasted Peppers • Pepperoncini
Roma Tomatoes • Roasted Tomatoes
Avocado (\$1)

SAUCE SELECTIONS CHOOSE 1

Buttermilk Ranch • Italian Vinaigrette • Balsamic Vinaigrette • Chipotle Aioli • Garlic Aioli • Caesar • Mayonnaise
Dijon Mustard • Romesco • Bleu Cheese • Pesto (\$1)

ON THE SIDE CHOOSE 1

Mixed Green Salad • Caesar Salad • French Fries • Garlic Fries • Fresh Fruit





FOR THE SIDE

- CHARRED CAESAR ASPARAGUS** 7
Garlic Chips, Lemon Zest
- GARLIC FRIES** 7
Fresh Garlic, Herbs, Aioli
- PANCETTA MAC & CHEESE** 8
Elbow Pasta, Four Cheese Sauce, Pancetta, Parmesan Crust
- DUCK FAT POTATOES** 7
Fresh Herbs, Roasted Fennel
- BRUSSELS SPROUTS** 8
House Cured Bacon, Parmesan, Balsamic
- TEMPURA CAULIFLOWER** 7
Fresh Herbs, Romesco Sauce



Let The Barrel Room cater your next event. We can host your private party here in the restaurant, or come to you with our catering van to provide your event with delicious food and world renowned wine. Our team works hard to provide you with a unique and personalized experience. Speak with a Manager today for more details

* \$2 SPLIT CHARGE ON ANY SPLIT ITEM

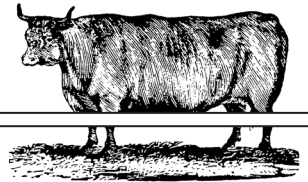
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

IN BETWEEN BREAD

MIXED GREEN SALAD | CAESAR SALAD | FRENCH FRIES
GARLIC FRIES | FRESH FRUIT

- CAPRESE PANINI** 12
Fresh Mozzarella, Roma Tomato, Mixed Greens, Basil, Balsamic Reduction, Toasted Ciabatta
**Add Prosciutto \$2*
- BLACK FOREST HAM PANINI** 13
Black Forest Ham, Granny Smith Apples, Swiss Cheese, Port Grilled Onions, Whole Grain Mustard, Fresh Thyme, Toasted Ciabatta
- TURKEY PANINI** 13
Roasted Turkey, Roasted Peppers, Smoked Mozzarella, Arugula, Pepperoncini, Garlic Aioli, Toasted Ciabatta
- SMOKED SALMON PANINI** 16
Brie, Red Onion, Capers, Upland Cress, Toasted Ciabatta
- ZESTY CHICKEN PANINI** 13
Grilled Chicken Breast, Roasted Tomatoes, Artichoke Hearts, Pepper Jack, Basil Pesto, Toasted Ciabatta
- STEAK SANDWICH** 16
Thinly Sliced Steak, Bell Peppers, Sliced Avocado, Caramelized Onions, Pepper Jack, Chipotle Aioli, Toasted French Roll
- PORK BELLY CUBAN** 14
Smoked Pork Belly, Black Forest Ham, House Made Pickles, Swiss, Yellow Mustard, Toasted French Roll
- TBR BURGER** 16
Wagyu Beef, Port Red Onions, Gorgonzola Dolce, Arugula, Brioche Bun

TBR SIGNATURES



- FOUR CHEESE PESTO RAVIOLI** 17
Artichoke Hearts, Roasted Tomatoes, Fresh Basil, Pine Nuts, Pesto Cream Sauce
- PISTACHIO CRUSTED SEABASS** 26
Cipollini Onion Risotto, Romesco Sauce, Watercress Salad
- MISO SESAME SALMON** 24
Sesame Crust, Bok Choy, Asian Pear Kimchi, Black Rice Cake
- CHICKEN PARMESAN** 19
Panko Breaded Chicken Breast, Marinara, Mozzarella Cheese, Capellini, Garlic Cream Sauce
- JAMBALAYA** 19
Shrimp, Chicken Breast, Spicy Andouille Sausage, Bell Peppers, Onions, Creole Sauce, Basmati Rice
- STEAK FRITES** 27
Grilled Hanger Steak, Parmesan Fries, Whiskey Peppercorn Sauce