



THE BARREL ROOM

San Diego, California

FOR THE TABLE

- 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
- SMOKED AHI EMPANADAS** 15
Smoked Mozzarella, Pickled Onions, Cotija, Chipotle Sauce
- SALT & PEPPER CALAMARI** 13
Scallions, Red Chilis, Crispy Garlic, Chamoy Sauce
- ARANCINI** 11
Crispy Risotto, Peas, Marinara, Mozzarella, Basil
- SWEET & SALTY** 12
Bacon Wrapped, Blue Cheese Stuffed Dates, Honey Thyme Reduction
- SMOKED PORK BELLY** 13
Palm Miso Glaze, Brussels, Marcona Almonds, Pickled Onions, Parmesan

SOUPS

- ROASTED TOMATO & CORN BISQUE**
Poblano Corn Relish, Basil Oil
- FRENCH ONION**
Sweet Onions, Ruby Port, Rich Broth, "Au Gratin"



CUP 6 | BOWL 8

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GREENS

AVOCADO 2 | CHICKEN 4 | SALMON 6 | SHRIMP 6

- APPLE PECAN SALAD** 9
Field Greens, Green Apple, Candied Pecans, Blue Cheese, Balsamic Vinaigrette
- CLASSIC CAESAR** 8
Artisan Romain, Parmigiano Reggiano, Crostini
- SHRIMP & GRILLED ELOTE** 16
Baby Romaine, Roasted Poblano, Avocado, Cotija, Cilantro, Chili Lime Dressing
- SMOKED SALMON SALAD** 16
Arugula, Cucumber, Red Onion, Crispy Capers, Black Radish, Lemon Dill Dressing
- ROASTED CAULIFLOWER & SPINACH** 12
Frisee, Soppressata, Aged Goat Cheese, Pine Nuts, Tangerine Sage Vinaigrette

BOARDS

- HALF BOARD** 15
Choice of Three Items
- FULL BOARD** 24
Choice of Six Items
Includes Toasted Baguette, Pickled Veg, Candied Pecans

ADD 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 • Chorizo • Applewood or House Cured Bacon • *Duck Prosciutto

* \$1 EXTRA





ON THE SIDE

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



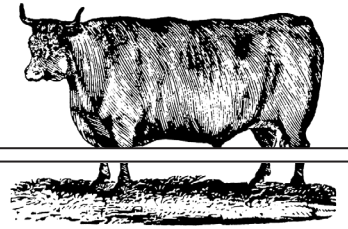
Let The Barrel Room cater your next event. We can host your private party here in the restaurant, or come to you with our catering van to provide your event with delicious food and world renowned wine. Our team works hard to provide you with a unique and personalized experience. Speak with a Manager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

* \$2 SPLIT CHARGE ON ANY SPLIT ITEM

PASTA

FOUR CHEESE PESTO RAVIOLI	17
<i>Artichoke Hearts, Roasted Tomatoes, Fresh Basil, Roasted Pine Nuts, Pesto Cream Sauce</i>	
SHORT RIB PAPPARDELLE	21
<i>Braised Short Ribs, Mushrooms, Fresh Peas, Ricotta Cheese</i>	
CHICKEN PARMESAN	19
<i>Panko Breaded Chicken Breast, Marinara, Mozzarella Cheese, Capellini, Garlic Cream Sauce</i>	

TBR SIGNATURES



PISTACHIO CRUSTED SEABASS	26
<i>Cipollini Onion Risotto, Romesco Sauce, Watercress Salad</i>	
DIVER SCALLOPS	28
<i>Ricotta Gnudi, Green Garlic Pea Puree, Oyster Mushrooms, Pea Tendrils</i>	
MISO SESAME SALMON	24
<i>Sesame Crust, Bok Choy, Asian Pear Kimchi, Black Rice Cake</i>	
JAMBALAYA	19
<i>Shrimp, Chicken Breast, Spicy Andouille Sausage, Bell Peppers, Onions, Creole Sauce, Basmati Rice</i>	
MARY'S BRICK CHICKEN	25
<i>Chermoula Spice, Cauliflower "Cous Cous," Baby Kale, Pomegranate Sauce</i>	
STEAK FRITES	27
<i>Grilled Hanger Steak, Parmesan Fries, Whiskey Peppercorn Sauce</i>	
PRIME NEW YORK	33
<i>Duck Fat Potatoes, Charred Asparagus, Red Chimichurri Butter</i>	
TBR BURGER	16
<i>Wagyu Beef, Port Red Onions, Gorgonzola Dolce, Arugula, Brioche Bun</i>	

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