



LUNCH & DINNER

SHARE PLATES

No one will make you actually share.

The Nacho Plate \$20

Tortilla chips topped with pico de gallo, smoked black olives, pickled red onions, candied jalapeños, Monterey Jac, cheddar & mozzarella cheese blend.

Add double cooked bacon	\$5	Add roasted chicken	\$7½
Add chipotle ground beef	\$6	Add smoked brisket	\$8
Add pulled pork	\$6½	Make it Double Stacked!	\$15

Double the nachos on a single plate.

Giant Pretzels \$19

Two warm pretzels, pilsner cheddar sauce, house beer mustard.

Add pretzel \$6

Pairs well with On the Hunt Italian Style Pilsner

Smoked Chicken Wings \$24

House-fermented fresno chili, Spark House BBQ, Muskoka Bee honey garlic, or secret cajun dust. Served with veggie sticks.

6 wings \$14 12 wings \$24

Beer Battered Onion Rings \$13½

Beer battered, with Muskoka maple aioli.

Loaded Potato Tots \$16¾

Crispy tots, three cheese blend, green onion, chipotle ranch

Add smoked bacon bits	\$5	Add smoked brisket	\$8
Add pulled pork	\$6½		

Pairs well with On the Hunt Italian Style Pilsner

The Poutine \$14½

Beef gravy, fries, cheddar cheese curds, crispy rosemary.

Add extra curds	\$5	Add roasted chicken	\$7½
Add bacon lardons	\$5	Add smoked brisket	\$8
Add pulled pork	\$6½		

Pairs well with Spark House Red Ale

Crispy Dry Ribs \$20

Boneless pork riblets, BBQ spice rub, creamy coleslaw, smoked BBQ sauce.

Pairs well with Spark House Red Ale

Crispy Pickle Fries \$15

Dill pickle slices tossed in a seasoned breading & fried, chipotle ranch.

LARGE PLATES

Willing commitments.

Buttermilk Mac 'n' Cheese \$19¾

Pilsner, 4 cheese blend, garlic panko crumb.

Add bacon lardons	\$5	Add roasted chicken	\$7½
Add peameal bacon	\$6	Add smoked brisket	\$8

Pairs well with On the Hunt Italian Style Pilsner

Pulled Pork Mac 'n' Cheese \$25

Pilsner, 4 cheese blend, jalapenos, crispy onions, hint of Spark House BBQ sauce.

Pairs well with Off the Grid Hazy Pale Ale

Fish & Chips \$21¾

Atlantic cod, pilsner batter, lemon pepper, fries, creamy coleslaw, house tartar sauce.

Add extra fish \$9¾

Pairs well with On the Hunt Italian Style Pilsner

TACOS

Head tilting guaranteed.

Rainbow Trout Tacos \$22½

Blackened trout, avocado ranch, mixed lettuces, sesame and soy slaw, lime.

Add trout taco \$11¼

Chipotle Brisket Tacos \$21

Chipotle ranch, mixed lettuces, pico de gallo, pickled red onions, lime.







Add brisket taco \$10½

Pairs well with Starboard New England IPA

DID YOU KNOW?
WE HAVE BEER TO GO!



ASK YOUR SERVER OR SWING BY THE COOLER.

 Vegetarian  Gluten free  Gluten aware  Vegan  Dairy free  Spicy

Please let your server know about any food allergies or special dietary needs. We will do our best to accommodate your requests.

SOUP & SALADS

A utensil's best friend.

Double Garlic Caesar Salad \$14

House dressing, romaine, bacon lardons, crispy capers, grana padano, sourdough crouton, lemon.

Pairs well with Off the Grid Hazy Pale Ale

Barrelhouse Greens \$15½

Mixed baby greens, crumbled blue cheese, diced apple, onion, candied walnuts, Brewmaster's vinaigrette.

French Onion Soup \$11

Stout braised caramelized onions, rosemary beef stock, sourdough crostini, blistered smoked cheddar & gouda.

Add Ons for Soups & Salads

Add garlic toast \$4	Add roasted chicken \$7½
Add double cooked bacon strips \$5	Add smoked brisket \$8
Add peameal bacon \$6	Add blackened trout \$9
Add pulled pork \$6½	

HANDHELDS

Napkins recommended.

Served with your choice of leafy greens, Caesar salad, or fries.

Double BLT \$18

Peameal bacon, double cooked bacon strips, avocado ranch, mixed lettuces, seasoned tomato, grilled sourdough.

Pairs well with Paddle On Session IPA

Add smoked cheddar \$3	Add roasted chicken \$7½
Add double cooked bacon strips \$5	Make it a Clubhouse! \$8
Extra peameal \$6	Add roasted chicken, extra veggies, and a third slice of sourdough.

The Buttermilk Fried Chicken Sandwich \$21¼

Cajun dusted thigh, pickled red onion, mixed lettuce, smoked cheddar, maple Cayenne mayo, brioche.

Add double cooked bacon \$5	Add peameal bacon \$6
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Pairs well with Off the Grid Hazy Pale Ale

BBQ Chicken Caesar Wrap \$22

Roasted chicken, Spark House BBQ, romaine, house Caesar dressing, double cooked bacon strips, grilled flour tortilla.

Add extra bacon \$5

Pulled Pork Sandwich \$18

House Smoked Spark House BBQ sauce, crispy onions, creamy coleslaw, brioche.

Pairs well with Spark House Red Ale

Smoked Brisket Sandwich \$20½

Crispy onions, horseradish mayo, gouda, ciabatta, brisket jus.

Pairs well with Starboard New England IPA

Soup du Jour \$9

Your server will enlighten you on the details.

Muskoka Crunch Salad \$15¾

Mixed baby greens, goat cheese, toasted granola, candied walnuts, dried cranberries, maple raspberry vinaigrette.

The Barrel Bowl \$16

Lemon herbed couscous & quinoa blend with kale, black beans, roasted red peppers, goat cheese with sweet cumin yoghurt.

Add blackened chicken \$7½

Soup & Salad Combo \$18

Your choice of leafy greens or Caesar with soup du jour & garlic toast.

Upgrade to french onion \$2	Add extra garlic toast \$4
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THE BURGERS

Two handers.

Served with your choice of leafy greens, Caesar salad, or fries.

The Standard Burger \$18½

6oz chuck patty, house ketchup & grainy mustard, mixed lettuces, seasoned tomato, dill pickle, brioche.

Add smoked cheddar \$3	Add peameal bacon \$6
Add gouda \$4	Add pulled pork \$6½
Add double cooked bacon strips \$5	

The Barrelhouse Burger \$21

6 oz. chuck patty, double cooked bacon, smoked cheddar, mixed lettuce, seasoned tomato, diced onion, dill pickle, couple o' ringers, black pepper & garlic aioli, brioche.

The Dirty Burger \$24

6 oz. chuck patty, smoked brisket, caramelized cheese curds, crispy onions, garlic aioli, Spark House BBQ, dill pickle, brioche.

Make it Filthy! \$3¼

Add pulled pork & jalapeños!

Pairs well with Starboard New England IPA

The Fried Tofu Burger \$18¼

Pickle brined tofu, seasoned breading, plant-based Thousand Island, house zucchini relish, diced onion, plant-based brioche.

Substitutions for Handhelds & The Burgers

Sub gluten-free bun \$3	Sub french onion soup \$6
Sub soup du jour \$4	Sub poutine \$6
Sub beer battered onion rings \$5	Sub mac 'n' cheese \$7