

BARRELHOUSE

SMALL PLATES

Buffalo Cauliflower
Grit Girl cornmeal crust,
celery, blue cheese
- 10

State Street Sausage Plate
Local Andouille, smoked cheddar,
house bbq, pickles, praline mustard
- 10

House Smoked Salmon Spread
Wild caught salmon,
Gils bread crostinis
- 13

Tuna Poké Nachos
Ahi Tuna, avocado, seaweed
salad, sesame seeds, wonton chips,
Hawaiian sauce, spicy aioli
- 13

Crispy Confit Chicken Wings
Slow cooked in duck fat and deep fried,
white bbq
- 10

Brisket Sliders
House smoked angus brisket,
sesame ginger slaw, marinated cucumbers,
Korean bbq, Gil's bun
- 12

Smoked Chicken Flatbread
House smoked MS chicken, white BBQ,
crumbled bacon, smoked cheddar, chives
- 13

Brisket Tots
House smoked angus brisket, demi glace,
parmesan cream, pimento pepper relish
- 13

LARGE PLATES

Cajun Pasta
Blackened chicken,
local Andouille,
pimento pepper, bucatini,
parmesan cream - 16

Joyce Farms Chicken Breast
Pecan basil pesto, roasted MS sweet pota-
toes, thin beans - 16

Shrimp and Grits
Gulf shrimp, pimento cheese, Grit Girl
Grits, country ham, smoked tomato cream
- 17

Country Cuban
Braised pulled pork, country ham,
fried pickles, swiss, praline mustard, Gil's
hoagie - 13

Barrelhouse Burger
Angus beef, sharp cheddar,
caramelized onion, tomato, house
pickle, shredded lettuce,
Barrelhouse sauce, Gil's bun - 13
Corn cobb smoked bacon - 3

Sushi Burrito
Ahi tuna, avocado, spicy aioli,
seaweed salad, sticky rice,
cucumber, sesame ginger glaze - 15

Spicy Chicken Sandwich
Mississippi Fried Chicken,
Barrelhouse sauce, house pickles,
shredded lettuce, Gil's bun - 11

Stuffed Pork Chop
Andouille cornbread stuffing, Delta Blues
Rice cake,
greens, bourbon sorghum glaze - 20

Steak Frites
Teres Major, demi glace, creole roasted garlic
compound butter, house cut fries - 20

Sesame Ginger Glazed Salmon Bowl
Sushi Rice, cucumber, seaweed salad,
shredded carrots, edamame, avocado,
pimento pepper, baby kale - 16

MEATBALL MENU

Choose Type Of Meatball (5 per order)

- Angus Beef
- Home Place Pastures Pork
- Joyce Farms Chicken

Choose Type Of Sauce

- Classic Tomato
- Parmesan Cream
- Pecan Basil Pesto

Make It A Sub (Choose One Side) -12

Make It A Pasta (Bucatini) -14

Make It A Grit Bowl -13

SIDES

- Roasted MS Sweet Potatoes
- Pimento Cheese Grits
- Thin Beans
- Tots
- Rice Grit Cake
- House Cut Fries
- Greens

SALADS

Kale Caesar
Baby kale, shaved parmesan,
Gil's Bread crouton,
caesar vinaigrette - 6/10

Grapefruit & Greens
Spring mix, grapefruit,
roasted pecans, goat cheese,
grapefruit vinaigrette - 6/10

Add:
MS Chicken - 5
Gulf Shrimp - 6
Poké Tuna - 7
Pan Seared Salmon - 6
(add to any entree salad)

Cobb Wedge
Crumbled bacon, chopped egg,
avocado, cherry tomato,
roasted pecans, onion strings,
blue cheese dressing - 6/10

Asian Chop
Romaine, wonton strips,
edamame, sliced almonds,
avocado, cucumber, toasted
sesame vinaigrette - 6/10

General Manager:
Ashley Dollar

Executive Chef:
Stephen Kruger

3009 North State Street
Jackson, MS 39216
barrelhousems.com
769.216.3167

20% gratuity will be added to parties of 8 or more. Please inform your server of any food allergies you may have. Consuming raw foods may have negative effects or cause food borne illness.

Cocktails

Cade's Alley

Maker's Mark, Angostura, Brown Sugar Syrup, Amarena Cherry
- 12

Duling Daiquiri

Plantations 3 Star Rum, Crème de Fraise des bois, Fresh Strawberry syrup, Lime Juice, Orange Juice
- 11

Woodland Hills

Cucumber infused Tito's Vodka, Lime Juice, Simple Syrup, Ginger Ale
- 9

Fulton's Fizz

Hendricks Gin, Lemon Juice, Simple Syrup, Chambord, St. Germaine, Egg Whites
- 11

Sazerac

Rittenhouse Rye, Pernod, Peychaud's Bitters, Brown Sugar Syrup
- 10

Watermelon Cooler

Watermelon Infused Tito's Vodka, Lime Juice, Simple syrup, Mint, Muddled Watermelon and Ginger Ale
- 10

Barrelhouse Margarita

Espolon Silver, O3, Sour, Grapefruit, Chile Salt
- 11

Kings HWY

Hendrick's Gin, Muddled Orange, Tonic, Grapefruit
- 10

Barrel Cat

Cathead Honeysuckle, Honey, Lemon, finished with Prosecco
- 12

Blueberry

Pomegranate Martini

Tito's Vodka, Crème de Violette, Simple Syrup, Lemon Juice, Pomegranate Blueberry Juice
- 12

SOCIAL HOUR MENU

3pm-6pm M-S

\$2 – Domestic

Budweiser
Bud Light
Dixie Lager
Michelob Ultra
Miller Lite
Miller High Life
So Pro Light
PBR
Coors Light
Coors Original
Yuengling
Yuengling Light
Yuengling Pilsner

\$1 Off Draft Beers

\$3 – Off Select

Glasses of Wine

Moment de
Plaisir Rose \$4
Meiomi Chardonnay \$6
Josh Cabernet \$6
Line 39
Sauvignon Blanc \$5
Mirassou Pinot Noir \$4

\$4 – Well Drinks

Tito's Vodka
Four Roses Bourbon
New Amsterdam Gin
Espolon Tequila
Plantation Rum
Dewars Scotch

\$5 - Meatballs

Mocktails

Mock Mule

Lime Juice, Simple Syrup, Barritt's Ginger Beer, and Soda water
- 5

Island Breeze

Grapefruit Juice, Lime Juice, Pineapple Juice, Simple Syrup on top of Cranberry Juice
- 5

BOTTLED BEERS

Abita Andygator - 5
Angry Orchard - 5
Angry Orchard Rose - 5
Bud Light - 4
Budweiser - 4
Chandeleur Surfside - 5
Coors Light - 4
Coors Original - 4
Corona - 5
Crosstown Siren Blonde - 5
Dixie Lager - 4
Dos Equis - 5
Ghost River Golden Ale - 5
Grayton 30A Beach Blonde Ale - 5
Guinness - 6
Heineken - 5
Kona Big Wave - 5
Lagunitas IPA - 5
Lazy Magnolia Southern Pecan - 5
Michelob Ultra - 4
Miller High Life - 3
Miller Lite - 4
Modelo Especial - 5
Natchez Altered State Amber - 5
New Belgium Dayblazer - 4
New Belgium Fat Tire - 5
Newcastle - 5
O'Douls Non-Alcoholic - 4
Pabst Blue Ribbon - 3
Parish Canebreak - 5
Parish Envie - 5
Peroni - 5
Rose of the Gulf - 5
Shiner Bock - 5
Sierra Nevada Otra Vez - 5
Sierra Nevada Pale Ale - 5
So Pro Light - 4
Threefoot The Local Brown Ale - 5
Wisecre Ananda IPA - 5
Wisecre Gotta Get Up - 5
Yazoo Gerst - 5
Yuengling - 4
Yuengling Light - 4
Yuengling Pilsner - 4

WHISKEY

DOMESTIC
1792 Single Barrel 12
1792 Small Batch 9
Angel's Envy 12
Baker's 12
Basil Hayden's 10
Belle Meade 10
Blanton's 20
Booker's 16
Buffalo Trace 8
Bulleit 7
Bulleit Rye 7
Colonel EH Taylor Small Batch 11
Eagle Rare 10yr 11
Elijah Craig Small Batch 9
Four Roses Single Barrel 11
Four Roses Small Batch 9
Jefferson's 9
Jefferson's Ocean 19
Jefferson's Reserve 14
Knob Creek 9
Knob Creek Rye 9
Knob Creek Single Barrel 12
Larceny 8
Michter's 10
Michter's Sour Mash 10
Michter's Straight Rye 11
Rittenhouse Rye 7
Russell's Reserve 9
Russell's Reserve Rye 10
Tincup 8
Willet Pot Still 13
Woodford Reserve 9
Woodford Reserve Dbl Oaked 13
Woodford Reserve Rye 9

IMPORTED
The Balvenie 14yr 20
Bushmills 7
Dewar's 6
Glenlivet 12yr 12
Glenmorangie 11
Jameson 7
Macallan 12yr 15
Redbreast 16

WINE

WHITES
Harken Chardonnay 7 26
California
Meiomi Chardonnay 9 34
California
Codax Albarino 8 30
Spain
Kris Pinot Grigio 7 26
Italy
Line 39
Sauvignon Blanc 8 32
California
Kung Fu Girl Riesling 7 26
Washington
Moment de
Plaisir Rose 7 26
California
La Marca Prosecco 9 34
California

REDS
Josh Cabernet 9 32
California
Alexander Valley
Vineyard Merlot 9 34
California
Louis Martini
Cabernet 11 36
California
Meiomi Pinot Noir 11 42
California
Mirassou Pinot Noir 7 26
California
Perrin Cotes
du Rhone 8 30
France
Sottano Malbec 9 34
Argentina

Bar Manager: Jon Webster