



THE Barrel Room

A 21+ EXPERIENCE

SOMETHING TO SNACK ON

MAKI ACEVICHADO ROLL : \$15

Maki sushi roll stuffed with shrimp tempura, avocado, cucumber, topped with tuna slices and acevichado sauce.

TUNA POKE BOWL : \$18

Seared tuna on white rice with diced avocado, diced cucumber, green onion, radish, shredded carrots and sesame drizzled house sauce.

SALMON POKE BOWL : \$20

Fresh salmon dice marinated in a citrus sauce, on white rice with avocado, edamame, pickled cucumber, red cabbage, togarashi seaweed and Sriracha sauce.

VEGETARIAN HINDU PAKORAS : \$14

Mixture of chopped broccoli, cauliflower, onion, spinach, jalapeño and Hindi spices wrapped in chickpea flour and deep fried.



VEGETARIAN HINDU PAKORAS

PORK CHINESE DUMPLINGS : \$15

Deep fried and steamed dumplings stuffed with ground pork, green onions and flavored seasonings served with sweet and sour sauce.

STUFFED CALIFORNIA AVOCADO : \$16

Avocado tempura with Tampico surimi and sweet soy sauce on spring mix.

CARIBBEAN COCONUT SHRIMP : \$17

Shrimp breaded in shredded coconut, mango sauce and spring mix.

BUFFALO BARBACOA NACHOS : \$18

Shredded buffalo, corn tortilla chips, cheddar cheese sauce, onion, tomato, jalapeño and lettuce.



AMERICAN RIB EYE FLAT BREAD

EXOTIC AND DELICIOUS

Add a side salad to any entrée : \$8

NASI GORENG INDONESIAN FRIED RICE

Vegetarian : \$14 | Chicken : \$15

Shrimp : \$17 | Beef Tenderloin : \$22

Diced chicken, green onions, peppers, sweet sauce, chilies, cucumber and tomato wedge topped with fried egg.

PERUVIAN LOMO SALTADO : \$22

Marinated beef tenderloin, pan fried with sweet onion, tomato, oyster sauce, served with steamed rice and garlic potatoes.



PERUVIAN LOMO SALTADO

BARREL ROOM BURGER : \$22

Fresh ground rib eye patty served on a toasted bun with caramelized onion, provolone cheese and grilled mushrooms.

CHICKEN TANDORI : \$18

Chicken legs and thighs mixed in a mixture of Indian spices, yogurt and lemon juice on a bed of steamed rice.



CHICKEN TANDORI

TURKISH DONER KEBAP : \$15

Roasted lamb with yogurt sauce and cucumber, mixed salad served on pita bread with fries.

BBQ BRISKET SANDWICH : \$22

House made smoked brisket served on sour dough bread, whiskey BBQ sauce, topped with fried onion crisps.

JAPANESE YAQUISOBA

Chicken : \$15 | Shrimp : \$17 | Beef : \$22

Fried noodles in a sweet thick sauce, celery, onion, carrots and cabbage.

AMERICAN RIB EYE FLAT BREAD : \$20

Homemade oregano flat bread with a chimichurri spread, mushrooms, onions and sliced rib eye.

BUILD YOUR OWN PIZZA

12" Crust : \$14

Vegan/Gluten-Free Cauliflower Crust : \$15

Marinara sauce and mozzarella cheese

Toppings : \$1.50 EACH

Bacon
Italian Sausage
Pepperoni
Canadian Bacon

Pineapple
Black Olives
Ground Beef
Diced Chicken

Bell Peppers
Onions
Mushrooms
Jalapeños