

CRAFT BEER & WHISKEY
EST X 2017
OAK BARREL
PUBLIC HOUSE

APPETIZERS

The F.B.S

GLUTEN FREE AND VEGAN

Our down-home fried Brussels sprouts tossed in scratch-made bourbon glaze.

— \$8 —

Bang Bang Shrimp

Nashville hot seasoned whiskey battered shrimp served with dynamite sauce and mango salsa.

— \$8 —

Cheese Fries

VEGETARIAN

House fries smothered in our house-made cheese sauce topped with shavings of parmesan and chives.

— \$5.50 —

Kentucky Fried Bacon

Panko crusted bourbon cider thick cut bacon, Nashville hot seasoning and served with a side of horsey mayo.

— \$9 —

Bechamel Mac & Cheese Cup

VEGETARIAN

Cavatappi pasta topped with our house-made bechamel sauce.

— \$3 —

COCKTAILS

Grapefruit Margarita

A classic margarita topped with grapefruit fizz.

— \$9 —

Pomegranate Mule

You can never go wrong with a classic Mule, but we have added a twist with some house-made pomegranate syrup.

— \$8 —

Pretty in Pink

Gray Whale gin shaken with St. Germain, fresh lemon juice and a hint of cranberry.

— \$8 —

The Spicy Herman

Warm up your tastebuds with this spicy gin jalapeño drink.

— \$7 —

Strawberry Lemonade

NON-ALCOHOLIC

Fresh strawberries muddled in lemonade.

— \$5 —

