

CRAFT BEER & WHISKEY
EST. 2017
OAK BARREL
PUBLIC HOUSE

APPETIZERS

Pulled Bacon Taco

bourbon cider-braised pulled bacon taco tossed with Kentucky bourbon glaze, topped with jalapeño corn pico and pickled red onion on flour tortillas

— \$5 —

Bier Cheese Mac Cup with Thick Cut Bacon

triple cheddar Bier cheese tossed with asiago, cheddar, and garlic panko, cavatappi pasta, topped with bourbon cider thick cut bacon

— \$5 —

Kentucky Fried Bacon

bourbon cider-braised thick cut bacon, panko crusted and deep fried, Nashville Hot seasoning, chives, served with horseradish aioli

— \$5 —

COCKTAILS

Bulleit Bourbon Old Fashioned

Bulleit bourbon, muddled orange and dark cherries, orange bitters, served Wisconsin-style with a splash of Sprite

— \$5 —

Mezcal Mule

Sombra mezcal, muddled lime, ginger beer, served in a copper mug

— \$5 —

Temptation

Wheatley vodka, muddled lemon and strawberry

— \$5 —

NON-ALCOHOLIC

Mint Lemonade

hand-made from scratch with muddled fresh mint leaves and lemon

— \$4 —

