

CRAFT BEER & WHISKEY
EST. 2017
OAK BARREL
PUBLIC HOUSE

APPETIZERS

Kentucky Fried Bacon

Bourbon cider-braised thick cut bacon, panko crusted and deep fried, Nashville hot seasoning, chives and served with horseradish aioli.

— \$6.00 —

Bang Bang Shrimp

Nashville hot seasoned panko breaded shrimp served with dynamite sauce.

— \$5.00 —

Grandma's Dip

VEGETARIAN

Gma Rita's classic sour cream and cream cheese based onion dip, served with kettle chips.

— \$5.00 —

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.

— \$6.00 —

COCKTAILS

Temptation

Wheatley Vodka, muddled lemon and strawberries topped with soda.

— \$5.00 —

Oak Cosmo

Rehorst Citrus & Honey Gin, Goodland Orange Liqueur, sour and cranberry.

— \$6.00 —

Tito's Party-Ade

Muddled lemon and lime, Tito's Vodka, cranberry juice and Red Bull.

— \$6.00 —

Strawberry Lemonade

NON-ALCOHOLIC

Fresh muddled strawberries, lemon juice and simple syrup.

— \$4.00 —

