

The Barrel House Bar & Grill

Hours:

Tuesday - Thursday 11:00am-9:00pm

Friday & Saturday 11:00am-10:00pm

501 E. Broadway St. Winnsboro Tx. 75494
903-347-1282

www.thebarrelhousewinnsboro.com
@TheBarrelHouseWinnsboro



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Let's get the party started!

<p>Tortilla Chips & Salsa - House-made \$6 Chips & Queso - \$8</p> <p>Potato Chip Basket - House-made with chipotle ranch. \$6</p> <p>Pork Rinds - Cooked to order and served with jalapeño ranch. \$7 add queso \$10</p> <p>Fried Pickles - Breaded pickles deep fried and served with ranch. \$8</p>	<p>Pretzel Ring - Large Bavarian soft pretzel served with mustard. \$11 add queso \$14</p> <p>AHI Tuna - Sashimi grade tuna pan-seared medium rare with wasabi and soy. \$15</p> <p>Tuna Avocado Poke - AHI tuna, onion, poke sauce, and sesame seed over avocado with side of tortilla chips. \$18</p> <p>Bread Basket- House-made focaccia bread served with olive oil and balsamic vinegar. \$6</p>
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Tasty bites - Wings and Nachos

Traditional Chicken Wings (GS) - 8 wings (\$12), 12 wings (\$18), 20 wings (\$30). (GS) Sauces: Buffalo, Garlic Parmesan, Tangy Carolina BBQ. Other sauces: Sweet Chili, and Spicy Inferno. (GS) Dry Rubs: Spicy Diablo, Spicy Buffalo, Lemon Pepper, Malt & Vinegar.

Philly Cheese Steak Nachos - Thinly sliced Philly steak with bell peppers, onions, and fresh jalapeño peppers. Served over our house-made tortilla chips with white queso. \$14

Southwest Beef Nachos - Served with seasoned ground beef, tomatoes, corn, black beans, onions, and fresh jalapeño peppers. Served over our house-made tortilla chips with white queso. \$13 (try it with grilled chicken instead)

Get your skinny on!

Salmon Filet Salad - Pan-seared and served over mixed greens with tomatoes, avocado, and sesame ginger vinaigrette dressing served on the side. \$18

AHI Tuna Salad - Pan-seared medium rare over mixed greens with tomatoes, avocado, and sesame ginger vinaigrette dressing served on the side. \$18

Chicken BLT Salad - (GS) Grilled chicken over mixed greens with tomatoes, bacon, parmesan cheese, and chianti basil vinaigrette dressing served on the side. \$13

Chicken Caesar Salad - Grilled chicken over chopped romaine with parmesan cheese and house-made croutons. Tossed with caesar dressing. \$13 (Try it with blackened chicken \$13.50)

Southwest Chicken Salad - Grilled chicken over mixed greens with tomatoes, corn, black beans, cheddar cheese, tortilla chips, and chipotle ranch dressing served on the side. \$13

House Salad - Mixed greens, tomatoes, and parmesan cheese. \$5

Caesar Salad - Chopped romaine lettuce with house-made croutons, parmesan cheese. \$5

Soup of the day - Bowl \$5, Cup \$3.00

Salad dressings: Blue Cheese (GS), Caesar (GS), Chianti Basil Vinaigrette (GS), Chipotle Ranch (GS), Honey Mustard (GS), Jalapeño Ranch (GS), Ranch (GS), Thousand Island, and Sesame Ginger (contains wheat).

Carnivore Area!

Steaks

Ribeye Steak - (GS) 14 oz. choice grade hand-cut and grilled the way you want it. Served with garlic mashed potatoes and vegetable of the day. \$33

Chicken Fried Steak - Hand-cut and hand-battered choice sirloin steak with white gravy. Served with garlic mashed potatoes and vegetable of the day. \$17

Smothered Hamburger Steak - ½ lb burger patty topped with sauteed onions and brown gravy. Served with garlic mashed potatoes and vegetable of the day. \$15

Chicken

Honey Bourbon Glazed Chicken - Grilled chicken breast topped with our house-made glaze. Served with garlic mashed potatoes and vegetable of the day. \$15

Blackened Chicken - Blackened chicken breast served over cajun rice with creamy rotel sauce and vegetable of the day. \$15

Cajun Chicken Alfredo - Sliced blackened chicken served over thin spaghetti with creamy cajun alfredo. \$14

Seafood

Herbed Salmon - (GS) Pan-seared and served with garlic mashed potatoes and vegetable of the day. (Try it topped with sweet chili glaze or our honey bourbon sauce (contains soy), add .50) \$19

Red Snapper - Pan-seared and served over cajun rice with creamy rotel sauce and vegetable of the day. \$20

Shrimp Cajun Alfredo - Sauteed shrimp served over thin spaghetti with creamy cajun alfredo. \$16

***Consuming raw or undercooked meat & seafood may increase your risk of foodborne illness.**

A little somethin' somethin' on the side

Fresh Sauteed Spinach (GS) \$4 - Sweet Potato Fries (GS) \$5 - Onion Rings \$5
French Fries \$4 - Cajun Rice, Garlic Mashed Potatoes, or Vegetable of the Day \$3

For the little deductions

Chicken strips & fries \$8

Grilled Cheese Sandwich & fries \$8

Cheese Flatbread \$5, add chicken \$7

Cajun Pasta Alfredo \$8

**All split plates are subject to an extra \$1 charge. Menu substitutions subject to an extra charge.
A gratuity charge of 20% can be added for parties of 8 or more.**

Pick me up!

The Barrel House Burger - ½ lb burger with smoked gouda cheese, bacon, fried egg, lettuce, avocado and onion on a brioche bun. Served with french fries. \$14

The Trail Ride Burger - ½ lb burger with cheddar cheese, whiskey infused steak sauce, lettuce, sauteed onion and horseradish sauce on a brioche bun. Served with french fries. \$13

Traditional Cheeseburger - ½ lb burger with American cheese, lettuce, tomatoes, pickles, and onion on a brioche bun. Served with french fries. \$13

(Add bacon to any burger for an additional \$2)

Cranberry Walnut Chicken Salad Sandwich - Mixed with honey mustard dressing on honey potato bread. Served with potato chips. \$10

Grilled Chicken Sandwich - Grilled chicken breast with Monterey Jack cheese, lettuce, tomato, and honey mustard dressing on a brioche bun. Served with potato chips. \$11

Blackened Chicken Tacos (2) - Blackened chicken breast on grilled white corn tortillas with Monterey Jack cheese, avocado, and chipotle ranch. Served with cajun rice. \$12

Fish Tacos (2) - Beer battered pollock on grilled white corn tortillas with cheddar cheese, coleslaw, and spicy mayo. Served with cajun rice. \$11 (try them with sauteed shrimp instead \$14)

Philly Cheesesteak Sandwich - Thinly sliced Philly steak on a hoagie roll with bell pepper, onion, and topped with white queso. Served with potato chips. \$12

If loving carbs is wrong, I don't want to be right!

Chicken Club Flatbread - Grilled chicken, avocado, tomato, onion, bacon, and cheddar cheese topped with chipotle ranch. - \$12

Gouda Chicken Flatbread - Blackened chicken, avocado, red bell pepper, and smoked gouda cheese topped with chipotle ranch. - \$12

Substitute Gluten Free Crust - \$4 extra

Ta Da! The Grand Finale

Chocolate Mousse Cake \$6

Seasonal Cheesecakes or Dessert Specials - ask your server.

Wet your whistle

Fountain Drinks: Coke, Diet Coke, Dr Pepper, Diet Dr Pepper, Lemonade, Sprite, Powerade, Root Beer - \$2.75 Tea, Hot Tea, Coffee - \$3

Bottled Drinks: Topo Chico Sparkling Mineral Water, Smart Water, Coke Zero - \$4

Gluten sensitive (GS): Some gluten free items may be fried in the same oil or prepped near gluten items. If you have a severe allergy, please let us know.

Takeout menu pricing subject to change without notification.