



## SPECIALS

**HAPPY HOUR**  
3-6pm Monday-Friday

**TUESDAY**  
Taco Tuesday: 3ea. - 5ea. All Day!  
*see your server for details*

**WEDNESDAY**  
Wine Down Wednesday:  
Half Price Select Bottles

## SIDES

- GARLIC WHIPPED POTATOES VG / GF 6
- BLEU CHEESE WHIPPED POTATOES VG / GF 7
- CHIPS & PICO DE GALLO V / GF 6
- HOUSE SLAW V / GF 6
- MAC-N-CHEESE VG 8
- BRUSSELS SPROUTS 6
- ASPARAGUS 6
- BROCCOLINI 6
- FRIES 6

## SNACKS

- SOUP OF THE DAY 8
- CRISPY CAULIFLOWER V  
chili-lime glaze, scallions 12
- STONE OVEN BAKED PRETZEL VG  
german beer cheese fondue, kentucky light dijon mustard 12
- OAK BARREL ONION RINGS VG  
beer battered, spicy mayo 11
- CRISP CALAMARI  
chili-lime glaze, wasabi honey, toasted sesame seeds, scallions 17
- TRUFFLED POMMES FRITES VG / GF  
fries, shaved parmesan, truffle oil, scallions, herb mayo 12
- DUCK FAT CHICKEN WINGS  
soy chili jam, scallions, toasted sesame seeds 15
- BAKED BRIE BUTCHER'S BOARD  
pastry wrapped brie, cured meats, domestic cheese,  
house jam, local honey, pickles, crostini 24
- BLUE MUSSELS  
white wine, butter, herbs, toast points 17
- THE OAK BARREL PLATTER GF\*  
*serves 1 - 2 people*  
pulled pork, baby back ribs, brisket, italian bread, variety of pickles,  
oak barrel bbq sauce, house slaw 30

## SANDWICH TIME

*served with french fries and a crafted pickle spear*

- THE CLUBHOUSE  
grilled all-natural ohio chicken, applewood smoked bacon, carver ham,  
yellow cheddar, swiss, lettuce, vine-ripened tomato, toasted italian bread 17
- THE CUBAN  
carver ham, house smoked pork butt, honey dijon, pickles, swiss, ciabatta 16
- LAKE ERIE WALLEYE PO'BOY  
toasted brioche, pickles, house slaw, spicy remoulade 18
- MAINE LOBSTER ROLL  
new england bun, creamy lobster meat, micro greens 25

## BURGER TIME

*served with french fries and a crafted pickle spear*

- THE OAK BARREL BURGER^  
ground ohio beef patty, toasted brioche, white cheddar, lettuce,  
vine-ripened tomato, pickled red onion 18
- TURKEY BURGER^  
ground free range all-natural turkey patty, toasted brioche,  
sharp yellow cheddar, lettuce, vine-ripened tomato, red onion 17
- LAMB "KEFTA" BURGER ^  
ground lamb patty, toasted brioche, goat cheese "tzatziki", lettuce,  
vine-ripened tomato, pickled red onion 20
- IMPOSSIBLE SLIDERS VG  
two impossible meat sliders, yellow cheddar, lettuce,  
sun-dried tomato, red onion, dill pickle aioli 15

### BURGER ADD ONS

- |                    |                                   |                   |
|--------------------|-----------------------------------|-------------------|
| bacon 2.5          | sauteed mushrooms 1               | farmer's egg 2    |
|                    | cheddar, swiss or bleu cheese 1.5 |                   |
| sauteed onions 1.5 |                                   | pulled bbq pork 4 |

## TACOS

*three tacos served with tortilla chips, pico de gallo, and lime  
lettuce wraps available to substitute to make gluten-free*

- BBQ PULLED PORK  
local carnitas, pickled red onion, house slaw 15
- SPICY SHRIMP \*  
guacamole, white cheddar, shredded lettuce, spicy mayo 16
- AMISH CHICKEN \*  
white cheddar, sautéed peppers and onions, shredded lettuce 15
- CRISP CAULIFLOWER VG  
house slaw, chili-lime glaze, guacamole 14
- SMOKED STEAK  
sliced brisket, white cheddar, shredded lettuce, tobasco onions, salsa verde 18

*Whenever possible,  
The Oak Barrel is committed to using  
local, sustainable ingredients.*



## BEVERAGES

WHOLE LEAF, FRESHLY BREWED,  
UNSWEETENED ICED TEA

black, raspberry, or pomegranate green

### JUICE

orange, grapefruit, cranberry, or pineapple

### HARNEY & SONS HOT TEA

assorted flavors

### GINGER BEER

all-natural, non-alcoholic

### ROOT BEER

### BOTTLED WATER

still or sparkling

### COFFEE

regular or decaf

### SOFT DRINK

sprite, mountain dew, orange, dr pepper,  
ginger ale, coke, diet coke, or minute  
maid lemonade

^ CONSUMING RAW OR UNDERCOOKED MEAT MAY  
INCREASE THE RISK OF FOODBORNE ILLNESS.

#### DIETARY KEY

V :: vegan

VG :: vegetarian

GF :: gluten-free

\* :: modification available

## GREENS

### THE HOUSE V / GF

baby lettuce, cucumber, red onion, cherry tomato, shallot  
vinaigrette 10

### THE GREEK VG / GF

romaine heart, cucumber, kalamata olives, greek feta, red  
onion, cherry tomato, oregano, shallot vinaigrette 13

### THE BERRY & ARUGULA VG / GF

seasonal berries, crumbled goat cheese, candied walnuts,  
balsamic vinaigrette 13

### GREEN ADD ONS

chicken 7  
shrimp 8

salmon 15  
pulled pork 10

## BIG GREENS

all salads with baby greens

### THE HERB CRUSTED CHICKEN

italian crusted chicken breast, white cheddar, pickled red  
onion, cherry tomato, cider vinaigrette 20

### THE JUMBO SHRIMP COBB GF

sliced avocado, bleu cheese crumble, farmer's egg,  
applewood smoked bacon, cherry tomato,  
shallot vinaigrette 21

### THE CHOP GF

all-natural ohio chicken, white cheddar, cucumber, farmer's  
egg, cherry tomato, balsamic vinaigrette 19

## WOOD STONE OVEN PIZZA

12 inch pizzas

### BBQ CHICKEN

smoked chicken breast, white cheddar, black bean & corn  
salsa, red bell pepper, onion, oak barrel bbq sauce 17

### ITALIAN

pepperoni, sausage, local wild mushrooms, mozzarella &  
provolone, housemade marinara 20

### DA'VEGGIE

red bell peppers, onions, mushrooms, sun-dried tomatoes,  
smoked gouda fondue, basil, mozzarella & provolone 18

## PITMASTER SMOKEHOUSE

### OPEN-FACED PULLED PORK BBQ

jalapeño cornbread, oak barrel bbq sauce, house slaw, tabasco onions 23

### BABY BACKS

oak barrel bbq sauce, french fries, house slaw 22/30

### DR PEPPER BRAISED PORK SHANK

garlic whipped potatoes, soy chili jam, house slaw 26

### BRISKET SANDWICH

toasted brioche, oak barrel bbq sauce, red onion, pickle chips, french fries 19  
extra brisket 6

## BIG PLATES

### CHICKEN AND WAFFLES

buttermilk brined ohio chicken breast, freshly baked waffle, bourbon maple  
syrup, whipped honey, cayenne butter, powdered sugar 18/24

### FISH AND CHIPS

beer battered lake erie walleye, fries, spicy remoulade, lemon 23

### SEARED SALMON GF

buttery fingerling potatoes, oven roasted asparagus,  
red pepper beurre blanc, micro greens 28

### SMOKED CHICKEN MAC & CHEESE

smoked gouda fondue, all-natural chicken breast,  
smoked pork belly, cavatappi, chive 20

### FILET MIGNON GF

7 oz center cut, bleu cheese whipped potatoes, broccolini,  
red wine demi-glace, micro greens 39

### SHRIMP LINGUINI

seared jumbo shrimp, housemade linguini, sun-dried tomatoes,  
asparagus, lemon & garlic wine sauce 26

### 14 OZ RIBEYE GF\*

caramelized brussel sprouts, fingerling potatoes,  
bourbon beurre blanc, tabasco onions 45

## CATERING & EVENTS

Throwing a party? Hosting a luncheon? Let us do the cooking so you can enjoy.

Ask your server about our catering menu & private event space today!

## KIDS' MENU

10 & younger only

### OHIO BEEF BURGER^

w/ fries or fruit 10

### GRILLED CHEESE VG

tillamook yellow cheddar  
w/ fries or fruit 10

### MAC-N-CHEESE VG

w/ tillamook white cheddar 10

### CRISPY LOCAL AMISH

CHICKEN TENDERS  
w/ whipped potatoes 10

kids' sides

FRIES V / GF 5

FRUIT V / GF 5

WHIPPED POTATOES VG / GF 5

## DESSERTS

### FRESHLY BAKED BROWNIE SUNDAE

mitchell's vanilla ice cream,  
caramel, berries 10

### MITCHELL'S SEASONAL ICE CREAM

rotating selection 8

VANILLA BEAN CRÈME BRÛLÉE GF 10

TIRAMISU 11

MOLTEN LAVA CAKE GF 10

CHEESECAKE OF THE DAY 10



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5975 CANAL RD. VALLEY VIEW, OHIO 44125  
216.520.3640  
WWW.THEOAKBARREL.COM

