



SPECIALS

HAPPY HOUR
3-6pm Monday-Friday

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

WEDNESDAY
Wine Down Wednesday:
Select Bottles Half Price

SIDES

- GARLIC WHIPPED POTATOES [VG / GF](#) 6
BLUE CHEESE WHIPPED POTATOES [VG / GF](#) 7
CHIPS & PICO DE GALLO [V / GF](#) 6
HOUSE SLAW [V / GF](#) 6
MAC-N-CHEESE [VG](#) 8
CHEF'S CHOICE VEGETABLES 7
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 12
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 cheeses,
house jam, local honey, pickles, crostini 24
BLUE MUSSELS
white wine, butter, herbs, toast points 17

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 18
THE CUBAN
carver ham, house-smoked pork butt, honey dijon, pickles, swiss, ciabatta 17
LAKE ERIE WALLEYE PO'BOY
toasted brioche, pickles, house slaw, spicy remoulade 18
MAINE LOBSTER ROLL
new england bun, creamy lobster meat, microgreens 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 19
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 16

BURGER ADD-ONS

- bacon 2.5 sautéed mushrooms 2 farmer's egg 2
cheddar, swiss or blue cheese 1.5
sautéed 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 16
SPICY SHRIMP *
guacamole, white cheddar, shredded lettuce, spicy mayo 17
AMISH CHICKEN *
white cheddar, sautéed peppers and onions, shredded lettuce 16
CRISP CAULIFLOWER [VG](#)
house slaw, chili-lime glaze, guacamole 15
SMOKED BEEF
sliced brisket, white cheddar, shredded lettuce, tabasco 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, pomegranate green

JUICE

orange, grapefruit, cranberry, 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 MEATS,
POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY
INCREASE THE RISK OF FOODBORNE ILLNESS.

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

GREENS ADD-ONS

chicken 7
shrimp 8

salmon 12
pulled pork 10

BIG 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, blue 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 18

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 17

CROQUE MONSIEUR

house-smoked pork belly, smoked gouda & white cheddar
béchamel sauce, mozzarella, provolone, sunny-side up egg 18

PITMASTER SMOKEHOUSE

OPEN-FACED PULLED PORK BBQ

jalapeño cornbread, oak barrel bbq sauce, house slaw, tabasco onions 24

BABY BACKS

oak barrel bbq sauce, french fries, house slaw 23/31

DR PEPPER-BRAISED PORK SHANK

garlic whipped potatoes, soy chili jam, house slaw 27

BRISKET SANDWICH

toasted brioche, oak barrel bbq sauce, red onion, pickle chips, french fries 21
extra brisket 6

BIG PLATES

CHICKEN AND WAFFLE

buttermilk-brined ohio chicken breast, freshly baked waffle, blackberry 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, microgreens 28

SMOKED CHICKEN MAC & CHEESE

smoked gouda fondue, all-natural chicken breast,
smoked pork belly, cavatappi, chive 21

FILET MIGNON ^ GF

7 oz center cut, blue cheese whipped potatoes, broccolini,
red wine demi-glace, microgreens 39

SHRIMP PESTO PASTA

chef's choice pasta, housemade pesto, seared large tail-on shrimp 26

12 OZ RIBEYE ^ GF*

fingerling potatoes, bourbon beurre blanc, broccolini 45

ROASTED COD GF

garlic whipped potatoes, chimichurri, broccolini 28

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 11

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 11

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 11

MITCHELL'S SEASONAL ICE CREAM
rotating selection 8

VANILLA BEAN CRÈME
BRÛLÉE GF 11

TIRAMISU 11

MOLTEN LAVA CAKE GF 10

CHEESECAKE OF THE DAY 10

DIETARY KEY

V :: vegan

VG :: vegetarian

GF :: gluten-free

* :: modification available



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