

# STARTERS



## STEAK AND GORGONZOLA PLATE -16

GRILLED AND CHILLED BEEF TENDERLOIN SLICED AND SERVED WITH GORGONZOLA  
ROASTED TOMATOES AND OLIVE BREAD

## C & B CHARCUTERIE -14

A VARIETY OF LOCAL AND UNIQUE CHEESES AND AGED MEATS  
WITH DRIED FRUITS, CROSTINI BREADS AND BLUEBERRY BALSAMIC REDUCTION

## OLIVE MARTINI TAPENADE -10

MEDITERRANEAN OLIVES CRUSHED AND INFUSED WITH  
KANSAS CITY'S 360 VODKA AND SERVED WITH GARLIC CROSTINI

## BROADSTREET SPICED SHRIMP -14

PAN SEARED GULF SHRIMP WITH A SAVORY SPICED SAUCE SERVED OVER BUTTERED RICE

## ASIAN NACHOS -12

SESAME STIR FRIED CHICKEN, RED AND YELLOW PEPPERS, ONIONS AND SNOW PEAS ON CRISPY WONTON CHIPS  
TOPPED WITH SWEET AND SPICY CHILI SAUCE AND A CREAMY LOBSTER RANGOON DIP

## ST. LOUIS NACHOS - 10

BIG GREEN EGG SMOKED PORK STEAK BURNT ENDS TOSSED IN OUR BARREL ALE BBQ SAUCE WITH PROVEL CHEESE SAUCE,  
APPLE SLAW ON A BED OF FRESH TORTILLA CHIPS

# SOUPS



## CHEF LEE'S COCOA CHILI

1/2 BOWL - 3 BOWL - 5

MADE WITH A BLEND OF CINNAMON AND COCOA, THIS CLASSIC WINTER COMFORT FOOD HAS A SPICY/SWEET DUO UNLIKE ANY  
OTHER AND IS SERVED WITH A SLICE OF PEANUT BUTTER TOAST.

## JUST FOR KIDS - 6

FOR THOSE 12 AND UNDER



SERVED WITH CHOICE OF FRIES OR FRUIT

- CLASSIC SLOPPY JOE SERVED ON A BUTTER GRILLED MAINE ROLL
- OUR HOUSE MAC & CHEESE WITH CRUMB TOPPING
- ITALIAN GRILLED FRESH HERB CHICKEN BREAST
- SOUTHERN COUNTRY FRIED CHICKEN TENDERS

# ARTISAN PIZZA -14



## MARGHERITA

ITALIAN STYLE WITH FRESH MOZZARELLA, BASIL AND ROMA TOMATOES

## BUFFALO STEAK

STEAK TIPS TOSSED IN BUTCH'S BUFFALO SAUCE AND TOPPED WITH WHITE CHEDDAR CHEESE

## WILD GORGONZOLA

WILD MUSHROOMS, GORGONZOLA AND ROASTED TOMATO

## PIZZA BAR – BUILD YOUR OWN -12

*INCLUDES ONE SAUCE AND ONE CHEESE  
ADDITIONAL TOPPINGS \$1EA*

**SAUCES:** GARLIC BUTTER, BASIL PESTO OR CLASSIC TOMATO

**CHEESE:** MOZZARELLA, FETA, GORGONZOLA & MOZZARELLA BLEND

**TOPPINGS:** PEPPERONI, ITALIAN SAUSAGE, ARTICHOKE, ROASTED TOMATOES, WILD MUSHROOMS, PORK SHOULDER BURNT ENDS, ANCHOVIES, GRILLED CHICKEN, MEDITERRANEAN OLIVE MIX, ONIONS

# SALADS



## \* CHOP HOUSE SALAD -10

ROMAINE, TOMATOES, ROASTED TURKEY, BLACK FOREST HAM AND OLIVES TOPPED WITH A FRIED EGG AND TOSSED IN OUR HOUSE FRENCH DRESSING AND HOUSE MADE CROUTONS

## WARM ONION SPINACH SALAD - 8

BABY SPINACH, RED ONION, ROASTED PORK BELLY AND WARM ONION DRESSING

## CAESAR WEDGE - 8

BABY ROMAINE, GARLIC CROUTONS, SHAVED PARMESAN AND CAESAR DRESSING

## STRAWBERRY FIELDS - 8

FIELD GREENS, SLICED STRAWBERRIES AND TOASTED WALNUTS WITH HONEY AND LEMON DRESSING

## FIELD GREEN SALAD - 4

FIELD GREENS, TOMATOES, WHITE CHEDDAR AND OUR HOUSE MADE CROUTONS

### DRESSINGS:

ALL OUR DRESSINGS ARE HOUSE MADE

BALSAMIC, HONEY AND LEMON, GORGONZOLA, CHOP HOUSE MADE FRENCH, POPPY SEED, TUSCAN, RANCH

# STEAKS & CHOPS



AT CORK & BARREL CHOP HOUSE AND SPIRITS WE USE ONLY THE FRESHEST AND HIGHEST QUALITY MEATS FROM ANGUS-BEEF TO HERITAGE PORK.

\* ALL STEAKS AND CHOPS ARE COOKED TO ORDER SERVED WITH A FIELD GREEN SALAD HERB & ASIAGO MASHED POTATOES AND CHOICE OF A SIDE

<b>KC STRIP STEAK</b>	<b>12<sup>OZ</sup></b>	<b>21</b>
<b>RIBEYE</b>	<b>14<sup>OZ</sup></b>	<b>24</b>
<b>BEEF TENDERLOIN FILET</b>	<b>8<sup>OZ</sup></b>	<b>26</b>
<b>VEAL CHOP FRENCHED</b>	<b>12<sup>OZ</sup></b>	<b>32</b>
<b>PORTER HOUSE</b>	<b>20<sup>OZ</sup></b>	<b>42</b>
<b>COWBOY BONE-IN RIBEYE</b>	<b>20<sup>OZ</sup></b>	<b>48</b>

## **CENTER CUT ALE BRINED BONE-IN PORK LOIN CHOP - 24**

14oz PORK CHOP GRILLED WITH CAROLINA PEACH CHUTNEY AND BISCUIT

## **SALT ROASTED PRIME RIB**

TEMPERTURES SUBECT TO AVAILIBILITY

FRIDAY AND SATURDAY ONLY

WHILE SUPPLIES LAST

**14oz - 28**

### **STEAK AND CHOP TOPPERS**

BOURSIN CREAM, ONION JAM,  
GORGONZOLA STEAK BUTTER

### **SIDE CHOICES**

COUNTRY STYLE GREEN BEANS,  
BROCCOLINI WITH HERB BUTTER,  
GRILLED ASPARAGUS OR SEARED AND SPICED CARROTS

# ENTREES



ALL ENTREES SERVED WITH A FIELD GREEN SALAD  
AND CHEF - PAIRED SIDES

### **PESTO GRILLED CHICKEN - 18**

SERVED ON A BED OF SAUTEED ARUGULA  
AND GRILLED ASPARAGUS

### **\* BLOOD ORANGE AND ROSEMARY SALMON - 24**

PAN SEARED WITH BLOOD ORANGE JUICE AND FRESH  
ROSEMARY SERVED WITH BROWN BUTTER QUINOA

### **BROWN SUGAR BRINED PORK STEAK - 18**

18OZ THICK CUT BONELESS PORK LOIN WITH  
CORNBREAD LOAF AND APPLE SLAW OR CHOP HOUSE FRIES

### **GRILLED PETITE BEEF TENDERLOIN MEDALLIONS - 28**

TWO ANGUS BEEF TENDERLOIN MEDALLIONS ON A  
LOBSTER AND RED PEPPER CORN CAKE WITH SUNDRIED  
TOMATO BUTTER AND GRILLED ASPARAGUS

### **\* THE BARREL BURGER - 16**

10OZ ANGUS-BEEF BURGER TOPPED WITH BROWN SUGAR  
SMOKED PORKBELLY AND HAVARTI CHEESE ON A HOUSE MADE  
STEAK KAISER ROLL AND SERVED WITH PARMESAN FRIES

### **CHICKEN CARBONARA - 16**

RIGATONI PASTA IN A RICH, HOUSE MADE GARLIC  
ROASTED BACON CREAM SAUCE  
TOPPED WITH A GRILLED CHICKEN BREAST

## **BARREL SIGNATURE EXTRAS**

WHEN YOU WANT TO ADD SOMETHING SPECIAL



### **PEROGIES - 6**

POTATO BASED PASTA IN POACHED IN VEGETABLE BROTH AND THEN SEARED IN OLIVE OIL FRESH BASIL AND  
TOMATOES FINISHED WITH JUST A TOUCH OF GARLIC

### **MISSOURI & MAINE MAC AND CHEESE - 6**

RICH CHEESE SAUCE WITH SMOKED PORK BELLY AND MAINE LOBSTER MEAT

### **TUSCAN BRUSSEL SPROUTS - 6**

SAUTEED BRUSSEL SPROUTS WITH BALSAMIC GLAZE AND SHAVED PARMESAN

# SIGNATURE COCKTAILS - 8



## **BLOOD ORANGE MARGARITA**

TEQUILA, BLOOD ORANGE LIQUEUR, BLOOD ORANGE JUICE,  
LIME AND AGAVE NECTAR

BASK IN THE DECADENCE OF CITRUS AND AGAVE.

OUR BLOOD ORANGE MARGARITA WILL LEAVE YOU WANTING FOR MORE.

## **SPICED BERRY SPLASH**

RASPBERRY COULIS, SPICED RUM, LIME AND SIMPLE SYRUP

SAND IN YOUR TOES, SUN IN YOUR FACE AND THE CAPTAIN ON THE HORIZON.

## **LEAPING LEPRECHAUN**

MALIBU RUM, BLUE CURACAO, SPICED RUM, MIDORI AND A SPLASH OF PINEAPPLE  
IF GREEN IS YOUR COLOR, THEN LET OUR YOUR INNER IRISH WITH THIS REFRESHING AND  
FRUITY COCKTAIL.

## **MISSOURI SOUR**

WHISKEY, LEMON, SIMPLE SYRUP WITH A FLOAT OF MISSOURI NORTON

## **CABO LEMONADE**

TEQUILA, SWEET VERMOUTH, LEMONADE AND AGAVE BITTERS

A REFRESHING ADULT TWIST ON LEMONADE.

SIT BACK AND SIP THIS ONE WITH A LITTLE CAUTION.

## **FRESH OFF THE VINE**

MUDDLED STRAWBERRIES, CUCUMBER LIQUEUR, VODKA AND A SPLASH OF LIFE  
SIMPLE, LIGHT AND REFRESHING — NEED WE SAY MORE?

## **HIBISCUS IN THE SKY**

LEMON, SIMPLE SYRUP, PICKNEY BEND HIBISCUS

GIN AND LUXARDO MARASCHINO CHERRY LIQUEUR

ENJOY THIS CORK AND BARREL TWIST ON A CLASSIC COCKTAIL.

## **MINT CHOCOLATE MARTINI**

CRÈME DE MENTHE, CRÈME DE COCOA,

VANILLA VODKA, GODIVA LIQUEUR AND HALF & HALF

A DELICIOUS DESSERT MARTINI, RIVALING

YOUR FAVORITE COOKIES FROM YOUR NEIGHBORHOOD SCOUT.

## **IRISH COFFEE**

QUIET MAN WHISKEY, BROWN SUGAR, COFFEE, TOPPED WITH WHIPPED CREAM  
COMPLIMENT ANY DESSERT CHOICE WITH A TRADITIONAL CUP OF IRISH COFFEE.

## **PECAN BLONDE**

PECAN PIE MOONSHINE, BAILEY'S, HONEY,

AND FRESH COFFEE TOPPED WITH WHIPPED CREAM

A DELIGHTFUL BLEND OF SOUTHERN CHARM AND

ELEGANCE EVOKES CURIOSITY IN THIS DELICIOUS APERITIF.