

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

KC STRIP STEAK	12^{OZ}	21
RIBEYE	14^{OZ}	24
BEEF TENDERLOIN FILET	8^{OZ}	26
VEAL CHOP FRENCHED	12^{OZ}	32
PORTER HOUSE	20^{OZ}	42
COWBOY BONE-IN RIBEYE	20^{OZ}	48

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.