DINING MENU

ASK YOUR SERVER ABOUT OUR
BURGER OF THE MONTH!

545 E. THOMPSON BLVD, VENTURA, CA 93001
805.643.0906
barrelhouse101
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STARTERS

GARLIC TRUFFLE FRIES
Sprinkled with kosher salt, truffle oil & garlic | 6

CHICKEN WINGS
Traditional wings smothered in your choice of sauce| 11
Salt & Vinegar • BBQ
Buffalo • Hot • Strawbanero
Fiery Habanero

BACON MAC N' CHEESE
Cavatappi macaroni in a creamy cheese sauce topped with bacon & crispy onions | 12

GIANT GERMAN PRETZEL
Choice of artichoke cream cheese dip or creamy cheese sauce | 11

CHIPS & GUACAMOLE | 8
Upgrade: Add a cup of pico.

FRESH POPPED CHICHARRONES| 5

XL ONION RINGS | 7

SHORT RIB POUTINE
Garlic truffle fries smothered in short rib meat, Cotija cheese, onions, cilantro & gravy | 13

BUFFALO BARRELS
Tater tots smothered in buffalo sauce, blue cheese & cilantro | 9
Upgrade: Bacon or Cheese Sauce

DEVIL'S SPEARS
Deep fried bacon wrapped dill pickles with honey and choice of hot sauce| 7

SALADS

BBQ CHICKEN (MAKE IT CRISPY W/ TENDERS $2.50)
Roasted corn, jicama, tomatoes, avocado, cucumbers & crispy onions with BBQ ranch dressing | 12

MARKET AHI TUNA*
Spring mix, tomato, cucumber & crispy onions with raspberry vinaigrette dressing | 14

STEAK WEDGE*
Skirt steak, bacon, hard boiled egg, tomatoes, blue cheese crumbles, topped with blue cheese dressing & drizzled with balsamic reduction | 14

C-STREET CAESAR
Romaine, croutons, Parmesan-Romano blend, & avocado | 9
Upgrade: Add Chicken, Steak, or Bacon

CAPRESE
Pesto aioli, mozzarella, tomato & fragrant basil drizzled with balsamic reduction | 10 *Upgrade: Add Chicken*

HOUSE SPRING
Spring mix, cucumber, cherry tomatoes & croutons with choice of dressing | 6
Upgrade: Add Chicken or Steak

SIDES

FRENCH FRIES
CHICHARRONES
COLE SLAW
FRUIT CUP
SMALL HOUSE SALAD

PREMIUM SIDE$

ONION RINGS
MAC N CHEESE
BARRELS
SWEET POTATO FRIES
GARLIC TRUFFLE FRIES
SMALL CAESAR SALAD

The Fine Print: *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness. Please inform your server of any allergies and please be aware that Barrelhouse 101 is not a gluten free establishment, therefore cross contamination may occur.
A $2 charge will apply to all split plates. No more than 4 checks per party.

BURGERS

Proudly serving 1/2 lb, House Formed, 100% Angus Beef burgers
Served with choice of side, or premium side for +$2.50.

THE CLASSIC
Lettuce, tomato, red onion, choice of cheese, Thousand Island, brioche | 11.50

THE BEACON *COOKED MEDIUM WELL
Travvy Patty (custom bacon beef blend) heaped with truffle fries, honey drizzle, Fiery Beacon sauce, lettuce, tomato, more bacon, pickles, brioche | 14

THE BLUE CHEESE
Lettuce, tomato, crispy onions, blue cheese, chipotle aioli | 13

THE RODEO
Lettuce, tomato, crispy onions, bacon, smoked Gouda cheese, Sweet Baby Ray's BBQ sauce | 13

THE TAPHOUSE BURGER
IPA caramelized onions, white cheddar cheese, rustic bacon ends & pieces | 14

THE BACON GUACAMOLE
Lettuce, tomato, red onion, guacamole, choice of cheese, chipotle aioli | 14

THE AVENUE *COOKED MEDIUM WELL
50/50 blend of chorizo & beef, caramelized onions, lettuce, tomato, fried egg, guacamole, cheddar & pepper Jack cheese, *very hot* three-pepper aioli| 15

SANDWICHES

Served with choice of side or premium side for +$2.25.

ARGENTINA STEAK*
Grilled skirt steak, red onion, tomato, shredded lettuce, pesto & chimichurri sauce on a bolillo roll | 14

CRISPY BUFFALO RANCH CHICKEN
Crispy chicken tenders tossed in buffalo sauce, lettuce, tomato, red onion, bacon, avocado, & ranch on a bolillo roll | 14

PORTABELLA PANINI
Swiss cheese, Parmesan Romano blend, roasted red pepper, avocado, spinach & caramelized onion on a bolillo roll | 13 *Upgrade: Add Chicken*

SHORT RIB MELT
Braised short rib meat, melted cheddar, smoked Gouda & gravy on toasted sourdough bread | 14

THE BACON APRICOT MELT
A unique twist on the grilled cheese. Cheddar, brie, applewood smoked bacon and apricot preserves on parmesan crusted sourdough | 13

TACOS

Choose 3 for $13 or A La Carte for $5

BEER BATTERED FISH
Cole slaw, guacamole & chipotle aioli on a flour tortilla

BEER BATTERED SHRIMP
Cole slaw, guacamole & chipotle aioli on a flour tortilla

CARNITAS
Slow cooked carnitas pork, pico de gallo and cilantro on a corn tortilla

GRILLED SKIRT STEAK
Pico de gallo, shredded lettuce and guacamole on a flour tortilla

SEARED AHI*
Cherry tomatoes, guacamole, arugula & crispy onions with Srirachi aioli on a flour tortilla

ENTRÉES FROM THE SEA

AHI TUNA*
Tuna steak seasoned & seared rare with Sriracha aioli & choice of 2 sides | 16

BEER BATTERED SHRIMP 'N CHIPS | 15

BEER BATTERED FISH 'N CHIPS | 14

CAPTAIN'S COMBO 'N CHIPS | 18

DESSERT

BARRELHOUSE 101 FAMOUS BEER INFUSED BREAD PUDDING
House recipe topped with vanilla ice cream & caramel sauce | 9
Each batch is infused with a craft beer hand selected by our kitchen team.

BLACK IPA CHEESECAKE
A throwback to our original Wookey Jack cheesecake. | 9
Chocolate graham crust, black & white IPA filling, chocolate IPA ganache and beer toffee garnish.

TASTY ADD ON$

BACON | 3
AVOCADO | 2
GUACAMOLE | 3
FRIED EGG | 3
CRISPY ONIONS | 1.50
GRILLED ONIONS | 1
CHEESE SAUCE | 1.50
JALAPENO | .50

WING & DIPPING SAUCES | .50

BEVERAGES

GINGER BEER | 4
ABITA DRAFT ROOT BEER | 4
H2OPS SPARKLING HOP WATER | 4
NON ALCOHOLIC BEER | 4

FREE REFILLS:
Coke, Diet Coke, Sprite, Dr. Pepper, Hi-C Pink Lemonade, Vitamin Water, Fresh Brewed Iced Tea | 3.50

WILDFLOUR Bakery & Café Proudly using Wildflour products.

Very Hot Suggested Pairing