



CURRENT FOCUS: THE WEST COAST

discover the wines, spirits, and cuisine of the american west on this quarter's menu

booking an event?

our private rooms are perfect for parties of all sizes... ask your server for more information.

M-F lunch 11am-2pm
M-F happy hour 3pm-5pm
M-Sat dinner 5pm-10pm
M-Sat speakeasy lounge 5pm-late

barrelroomsf.com | 415-956-6900
415 sansome street
san francisco, ca | 94111

service charge may be added to parties of 5 or more

3% healthy sf compliance tax added

SNACKS

CRISPY BRUSSEL SPROUTS | 12
brussel almond pesto, parmigiano-reggiano, bacon

BLISTERED SHISHITO PEPPERS | 9
citrus, smoked salt

ROASTED MEDJOOOL DATES | 9
chèvre, marcona almonds, bacon (optional)

MARINATED OLIVES | 7
citrus chili marinade

WEST COAST CHEESE SELECTION | 22
bleating heart 'death & taxes,' cowgirl creamery 'hop along,' river's edge chevre 'up in smoke,' served with fresh fruit, fruit preserves, baguette, almonds

SMALL PLATES

SEARED WOOD DUCK BREAST | 18
acorn bread, black cherry dessert wine glaze, pumpkin seed, chia & pine nut granola crumb

WILD BOAR RILLETTES | 14
sage, meyer lemon & orange marmalade, coumarin quad mustard, acme walnut bread

DUNGENESS CRAB CAKE | 18
white peppercorn fennel slaw, smoked trout roe, fennel pollen

CRISPY PORK BELLY | 16
prickly pear glaze, roasted purple daikon, citrus supremes, crispy salsify

SALISFY CROQUETTES | 12
roasted garlic fennel frond aioli, hen of the woods mushroom, pine nut dandelion pesto

SALADS

SMOKED SALMON SALAD | 16
cucumber, orange pickled fennel, mizuna, avocado, meyer lemon yogurt dressing

MARKET SALAD | 10
arugula, radicchio, sherry vinaigrette, parmigiano-reggiano

ENTREES

SANTA MARIA TRI TIP | 32
mashed potatoes, broccolini, sorrel salsa verde

VENISON MEDALLIONS | 42
juniper blackberry glaze, syrah agrodolce, rosemary potatoes

WILD BOAR - TWO WAYS | 34
wild boar rib chop, wild boar & green apple sausage, sweet potato purée, sage butter, whiskey apple

WILD FOREST MUSHROOM PASTA | 20
tagliatelle, meyer lemon cream, melted leeks, parmigiano-reggiano
add shaved black truffle | 15

BRAISED RABBIT & SPINACH GNOCCHI | 24
hen of the woods mushroom, sage, spinach, brown butter

PAN SEARED STEELHEAD TROUT | 28
roasted garlic salisfy purée, cucumber sorrel sauce, pickled mustard seed