

BARNWOOD

FARE TO SHARE
WITH FAMILY

ALL DAY
MENU



signature starters

- fire braised chicken nacho stack** 18.99
layers of crispy tortilla chips loaded with fire-braised chicken, queso, tomato, roasted corn, black beans, jalapeño, cilantro, scallions - served with sour cream and roasted salsa
- roasted tomato soup** 9.49
fresh herbs, parmesan crostini
- our famous "wolf" wings** 17.99 SIX WINGS 20.99 TEN WINGS
tossed in your choice of sauce: sweet & spicy, buffalo, or kansas city bbq sauce - served with celery, carrots & creamy buttermilk ranch
- cheesy baked spinach artichoke dip** 12.99
served in a cast iron skillet, topped with melted cheese & pico de gallo - served with crispy tortilla chips, sour cream, & roasted salsa
- crispy firecracker shrimp** 18.99
tossed in a sweet & spicy glaze, with fresh cabbage, lime, toasted sesame seeds & scallions
- beer battered onion rings** 13.99
golden brown onion rings - served with creamy ranch & tangy bbq sauce
- sweet cast iron cornbread** 10.49
house baked skillet cornbread, whipped butter & a honey bear
- crispy loaded baked potato fries** 13.99
salted french fries smothered with cheddar & monterey jack cheese, smoky bacon, & scallions - served with buttermilk ranch

tossed greens

- chicken caesar** 17.99
crisp romaine, croissant croutons, grated parmesan, creamy caesar dressing
substitute shrimp +4.99 or atlantic salmon* +6.99
- grilled asian chicken** 17.49
fresh romaine, crispy cabbage, carrots, bell peppers, scallions, green beans, crunchy wonton strips, sweet ginger sesame dressing
- classic cobb** 19.99
crisp romaine, grilled chicken breast, smoky bacon, cherry tomatoes, avocado, blue cheese, hard boiled egg, choice of balsamic, ranch or blue cheese dressing
- tossed house greens salad** 7.99
tomato, carrots, cucumbers, croissant croutons, choice of ranch, blue cheese or balsamic dressing



favorite handhelds

- cheeseburger*** 18.99
schweid & sons 7 oz steakhouse burger patty, melted american cheese, tangy burger sauce, pickles, iceberg lettuce, tomato, onion, on a soft brioche bun - add smoky bacon +1.99
- smokehouse burger*** 20.99
schweid & sons 7 oz steakhouse burger patty, pulled pork, smoky bacon, melted american cheese, pickles, crispy fried onions, bourbon sweet bbq sauce, on a soft brioche bun
- nashville hot fried chicken** 18.99
tangy carolina coleslaw, pickles, mayo on a soft brioche bun - served with a side of creamy buttermilk ranch
dial down the heat, ask for southern fried style



fireside mains

- honey bourbon salmon*** 29.99
grilled atlantic salmon, buttered brown rice pilaf, seasonal vegetables, grilled lemon
- roasted half chicken** 24.99
crispy skin, seasonal vegetables, buttery mashed potatoes, thyme chicken glaze
- steak frites*** 30.99
9 oz stockyards angus sirloin, topped with garlic herb butter, served with crispy fries & house aioli
try it surf and turf style, add grilled shrimp 38.99
- creamy shrimp alfredo pasta** 24.99
spaghetti, white wine, herbed butter, cherry tomatoes, garlic, parmesan cheese - change it up, grilled chicken alfredo 22.99
- grilled new york strip steak** 44.99
12 oz stockyards center cut, buttery mashed potatoes, seasonal vegetables
- braised short rib bolognese** 23.99
spaghetti, housemade sauce with red wine, braised shortrib, ground sirloin, roasted tomatoes, & fresh herbs
- chili lime chicken bowl** 23.99
brown rice, chili lime chicken, black beans, roasted corn, pico de gallo, queso fresco, tortilla strips, avocado, chipotle crema

on the side 6.99 EA

- french fries • buttery mashed potatoes
- seasonal vegetables • brown rice pilaf

BARNWOOD DRINKS & DESSERTS



specialty cocktails

- blood orange mule** 14
ito's handmade vodka, pressed lime, blood orange, ginger beer
- white peach old fashioned** 14
maker's mark bourbon, white peach, orange bitters
- lodge mojito** 14
blue chair bay rum, coconut water, fresh mint, pressed lime, topped with club soda
- fiery mango margarita** 14
ghost tequila, mango chili margarita mix, chimoy, tajin

great wolf classics

- great wolf 'rita** 14
auza hacienda silver tequila, agave, orange & lime juices
- great wolf lit** 14
new amsterdam vodka, beefeater gin, blue chair bay rum, triple sec, cola

spirited mocktails

- add a souvenir light-up cup +3
- tropic refresher** 8
peach, mint, orange & lemon juices, club soda
- watermelon breeze** 8
watermelon, lemonade, cream of coconut, pineapple juice
- mango dreamsicle** 8
mango, cream of coconut, pineapple & orange juices
- dragon juice** 8
passion fruit, blue curaçao, lemonade, pineapple juice

classic wines

| | 6oz | 9oz | btl | | 6oz | 9oz | btl |
|--|-----|-----|-----|--|-----|-----|-----|
| bubbles | | | | pinot noir | | | |
| la marca prosecco italy - 187ml split | - | - | 15 | trinity oaks california | 11 | 15 | 42 |
| one hope brut california | 10 | 14 | 36 | la crema monterey county | 14 | 20 | 52 |
| veuve clicquot 'yellow label' reims, france | - | - | 110 | cambria 'julia's vineyard' santa maria valley, ca | - | - | 62 |
| rosé, riesling, & moscato | | | | merlot, zinfandel, & red blend | | | |
| prophecy rosé france | 10 | 14 | 36 | apothic red blend california | 10 | 14 | 36 |
| chateau ste. michelle riesling columbia valley, wa | 10 | 14 | 36 | ménage à trois merlot california | 11 | 15 | 42 |
| stemmari moscato sicily | 10 | 14 | 36 | frog's leap zinfandel napa valley | - | - | 85 |
| seven daughters moscato veneto, italy | 10 | 14 | 36 | the prisoner napa valley | - | - | 90 |
| sauvignon blanc | | | | cabernet sauvignon | | | |
| oyster bay marlborough, nz | 11 | 15 | 42 | josh cellars california | 11 | 15 | 42 |
| nobilo marlborough, nz | 14 | 20 | 52 | j lohr 'seven oaks' paso robles | 14 | 20 | 52 |
| decoy by duckhorn california | - | - | 62 | coppola 'director's cut' alexander valley, sonoma | - | - | 62 |
| pinot grigio | | | | stag's leap 'artemis' napa valley | - | - | 110 |
| mezzacorona trentino, italy | 11 | 15 | 42 | frog's leap 'estate grown' rutherford, napa valley | - | - | 125 |
| ecco domani delle venezie, italy | 14 | 20 | 52 | | | | |
| santa margherita alto adige, italy | - | - | 58 | | | | |
| chardonnay | | | | | | | |
| seaglass santa barbara county | 11 | 15 | 42 | | | | |
| kendall-jackson 'vintner's reserve' california | 14 | 20 | 52 | | | | |
| cakebread napa valley | - | - | 85 | | | | |
| frog's leap 'shale & stone' napa valley | - | - | 85 | | | | |



backwoods spirits

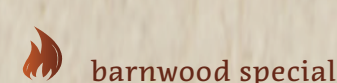
| make any drink a double +6 | | | | | |
|-----------------------------|--|----------------------------|--|--|--|
| vodka | | tequila | | canadian & irish | |
| new amsterdam 9.50 | | sauza hacienda silver 9.50 | | crown royal 11.50 | |
| absolut 11.50 | | hornitos reposado 11.50 | | jameson irish 11.50 | |
| tito's handmade 11.50 | | ghost 11.50 | | scotch | |
| grey goose 14.50 | | patrón silver 14.50 | | dewar's white label 9.50 | |
| chopin family reserve 18.00 | | don julio blanco 14.50 | | johnnie walker black 11.50 | |
| gin | | casamigos blanco 16.00 | | the glenlivet 12yr 14.50 | |
| beefeater 9.50 | | clase azul reposado 20.00 | | cognac | |
| tanqueray 11.50 | | cierto añejo 24.00 | | hennessy vs 12.50 | |
| empres 1908 11.50 | | don julio 1942 28.00 | | aperitif, digestif, & crema | |
| hendrick's 14.50 | | kentucky bourbon | | aperol 11.50 | |
| rum | | jim beam 9.50 | | bailey's irish cream 11.50 | |
| blue chair bay 9.50 | | maker's mark 11.50 | | campari 11.50 | |
| captain morgan 9.50 | | buffalo trace 14.50 | | grand marnier 11.50 | |
| malibu 9.50 | | knob creek 14.50 | | kahlúa 11.50 | |
| bacardí reserva ocho 11.50 | | jefferson's ocean 18.00 | | rumchata 11.50 | |
| myers's dark 11.50 | | tennessee whiskey | | | |
| | | jack daniel's 11.50 | | | |
| | | jack single barrel 16.00 | | | |

sippable dessert drinks

- espresso martini** 12.95
new amsterdam vodka, tia maria cold brew liqueur, rumchata, owen's nitro-infused espresso
- peanut butter cup** 12.95
skrewball peanut butter whiskey, chocolate, cream, toasted marshmallows

fireside desserts

- jumbo chocolate dipped ice cream cookie tower** 14.99
chocolate chip cookies filled with blue bunny vanilla ice cream, layers of sprinkles & chocolate chips, hot fudge sauce
- seasonal hand crafted cheesecake** 10.99
fresh whipped cream
- warm cookie skillet** 13.99
topped with m&m's, chocolate & caramel sauce, vanilla ice cream, whipped cream
- chocolate lava cake** 9.99
whipped cream • à la mode +3



barnwood special

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. While gluten free, vegetarian, and vegan items are available, this restaurant is unable to guarantee that any item is completely free of allergens. There is always a risk of cross-contamination. Please notify your server of any allergies or dietary restrictions you have. An 18% Service Charge will be added to parties of 6 or more.