## BARNWOOD

# Signature STARTERS



#### A FIRE-BRAISED CHICKEN NACHO STACK

18.99

layers of crispy tortilla chips loaded with fire-braised chicken, queso, tomato, roasted corn, black beans, jalapeños, cilantro, scallions served with sour cream and roasted salsa

#### **ROASTED TOMATO SOUP**

topped with fresh herbs and served with parmesan crostini

#### **OUR FAMOUS "WOLF" WINGS**

18.99

ten wings tossed in your choice of sauce: sweet & spicy, buffalo, or kansas city bbq sauce served with celery, carrots, & creamy buttermilk ranch

#### THE SAMPLER

20.99

jalapeño poppers, mozzarella cheese sticks, bone-in wings served with our lodge-made ranch

#### **CHEESY 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

#### **CRUNCHY MOZZARELLA STICKS**

13.49

served with a savory marinara sauce



losseo GREENS

#### **CHICKEN CAESAR**

16.99

crisp romaine, croissant croutons, grated parmesan, creamy caesar dressing substitute shrimp +5.99 or atlantic salmon\* +7.99

#### **TOSSED HOUSE GREENS SALAD**

7.99

tomato, carrots, cucumbers, croissant croutons choice of ranch, blue cheese, or balsamic dressing



#### **CHEESEBURGER\***

17.99

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 bbg sauce, on a soft brioche bun

#### **NASHVILLE HOT FRIED CHICKEN**

17.99

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

## Barnwood MAINS



#### 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 +7.99

#### **BRAISED SHORT RIB BOLOGNESE**

22.99

spaghetti, lodge-made sauce with red wine, braised short ribs, ground sirloin, roasted tomatoes, fresh herbs

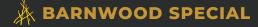
#### **CREAMY SHRIMP ALFREDO PASTA**

24.99

spaghetti, white wine, herbed butter, cherry tomatoes, garlic, parmesan cheese

change it up: grilled chicken alfredo 22.99

 $^st$ 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.



## **DESSERTS**



NEW YORK STYLE CHEESECAKE	10.99
fresh whipped cream	

**LODGE S'MORES 15.99** 

rich chocolate sauce, toasted marshmallows, strawberries, graham crackers, double fudge brownies, pound cake

**CHOCOLATE LAVA CAKE** 10.99

fresh whipped cream: à la mode +3

PEPSI SODA FLOAT 7.99

vanilla ice cream, your choice of soda, fresh whipped cream

13.99 WARM COOKIE SKILLET

topped with m&m's, chocolate & caramel sauce, vanilla ice cream, fresh whipped cream

### Dessert Drinks

14.00

new amsterdam vodka, tia maria cold brew liqueur, rumchata, owen's nitro-infused espresso

**PEANUT BUTTER CUP** 14.00

skrewball peanut butter whiskey, chocolate, cream, toasted marshmallows



**Blood Orange** 



tito's handmade vodka, pressed lime, blood orange, ginger beer

WHITE PEACH OLD FASHIONED 15.00

maker's mark bourbon, white peach, orange bitters

LODGE MOJITO 15.00

blue chair bay rum, coconut water, fresh mint, pressed lime, topped with club soda

FIERY MANGO MARGARITA 15.00

ghost tequila, mango chili margarita mix, chimoy, tajín

**GREAT WOLF 'RITA** 15.00

Great Wolf LIT

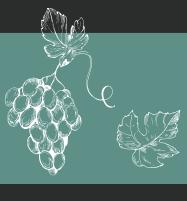
sauza hacienda silver tequila, agave, orange & lime juices

**GREAT WOLF LIT** 

new amsterdam vodka, beefeater gin, blue chair bay rum, triple sec, cola

15.00

# Classic



BUBBLES		6OZ	90Z	вті
la marca prosecco italy · 187ml split		_	_	1.
one hope brut california		10	14	3
ROSÉ, RIESLING, & MOSCAT	0			
prophecy rosé france		10	14	30
chateau ste. michelle riesling columbia valley,	; wa	10	14	3
seven daughters moscato veneto, italy		10	14	30
SAUVIGNON BLANC				
oyster bay marlborough, nz		11	15	4
nobilo marlborough, nz		14	20	5
PINOT GRIGIO				
mezzacorona trentino, italy		11	15	4
ecco domani delle venezie, italy		14	20	5
CHARDONNAY				
seaglass santa barbara county		11	15	4:
kendall-jackson 'vintner's reserve' california		14	20	5
cakebread napa valley		_	_	8
frog's leap 'shale & stone' napa valley		-	-	8
PINOT NOIR				
trinity oaks california		11	15	4:
la crema monterey county		14	20	52
	. DI			0.
MERLOT, ZINFANDEL, & RED	DL.		14	7.
apothic red blend california		10	14	36 4:
ménage à trois merlot california frog's leap zinfandel napa valley		11	15	<del>4</del> . 8!
1109 S leap Zillialluel hupu valley		_	_	0.
CABERNET SAUVIGNON				F
josh cellars california	11	15	42	
j lohr 'seven oaks' paso robles	14	20	52	ı
coppola 'director's cut' alexander valley, sonoma	_	_	62	1
frog's leap 'estate grown' rutherford, napa valley	_	-	125	

