

FOLLOW THE OLD COAST ROUTE AND RECAPTURE THE SPIRIT OF SAN BUENAVENTURA'S
LIVELY PAST AT BARRELHOUSE 101 – CRAFTING GREAT EATS, HAPPY TIMES AND THE BIGGEST SELECTION
OF SPECIALTY BEERS ON TAP ALONG THE GOLD COAST.

BH101 MENU



Good Fortune On Tap

BARRELHOUSE101.COM



STARTERS

Homemade Potato Chips

seasoned with salt & pepper. served
with chipotle aioli ~ \$5

Amber Ale Artichoke

Cream Cheese Dip

with soft baked pretzel sticks ~ \$9

★ Donut Sized Onion Rings

beer battered & served with bbq ranch
dressing ~ \$7

★ Jumbo Chicken Wings

~ \$9

choice of bbq, buffalo,
hot 🌶️🌶️

or blazing hot 🌶️🌶️🌶️

★ Short Rib Poutine ['pu.tin]

tender braised short rib meat stacked on
garlic truffle fries, & topped with Cotija
cheese, onions, & cilantro ~ \$11

NEW ITEMS

Bacon Mac 'N' Cheese

heaping portion of panko crusted elbow
macaroni, smoked gouda, cheddar, & bacon ~
\$12

Pan Seared Scallops

with a garlic & lemon butter sauce ~ \$12

Tropical Shrimp Skewers

served with pineapple salsa
& tortilla chips ~ \$11

Chicken Quesadilla

grilled chicken, shredded cheese, pico de gallo,
with a side of jalapeños & sour cream ~ \$10

Caprese Sliders

fresh mozzarella, arugula, tomato, & pesto
aioli on mini sourdough buns ~ \$10

Brussels Sprouts

crispy pancetta, granny smith apples,
onions, garlic & apple cider vinegar ~ \$8

Sausage Trio

with sauerkraut ~ \$12

Giant German Pretzel

fresh baked with homemade cheese
sauce ~ \$7

Garlic & Truffle Fries

skin on french fries tossed with roasted
garlic, truffle oil, & parsley ~ \$5

★ Short Rib Sliders

blue cheese crème, arugula, &
pickled red onion on
mini brioche buns ~ \$10

SOUP OF THE DAY

cup ~ \$4/ bowl ~ \$7

SALADS

BBQ Chicken Salad

roasted corn, jicama, tomatoes, avocado, crispy onion, &
cucumber with bbq ranch dressing ~ \$11

★ Steak Salad

🥘 grilled skirt steak on top of an iceberg
wedge, applewood smoked bacon,
hard boiled egg, tomatoes, balsamic reduction, &
blue cheese dressing ~ \$13

1/2 ~ \$7

Caprese

mozzarella, tomatoes, basil, pesto aioli, &
balsamic reduction ~ \$10

C-Street Caesar

romaine lettuce, croutons, parmesan-romano cheese blend,
anchovies & avocado with homemade caesar dressing ~ \$9
1/2 ~ \$6

Strawberry Chicken Salad

grilled chicken breast, strawberries, almonds, avocado, raisins, &
red onion on spring mix with house made honey mustard
dressing ~ \$12

House Salad

spring mix, cucumber, cherry tomatoes, croutons, & choice of
house made dressing ~ \$5

ADD: Grilled Chicken Breast \$4~Grilled Shrimp \$5~
Short Rib Meat \$5~Skirt Steak \$5~Pulled Pork \$5~Avocado \$2.50

SANDWICHES

Served with choice of signature side.
Add Bacon \$2.50

★ Argentina Steak Sandwich

grilled skirt steak, red onion, tomato, shredded lettuce, pesto mayo & chimichurri sauce on a bolillo roll ~ \$13

Cat Fish Po'Boy

fried catfish topped with cole slaw, tomatoes, onions and a chipotle aioli on a bolillo roll ~ \$12

Shrimp Po'Boy

fried shrimp topped with cole slaw, tomatoes, onions and a chipotle aioli on a bolillo roll ~ \$12

Chicken Caesar Sandwich

grilled chicken breast, romaine lettuce, tomatoes, bacon red onion and parmesan romano blend on sourdough bread ~ \$10

★ Short Rib Melt

slow cooked tender short rib beef with melted cheddar & gouda cheese ~ \$12

Grilled Three Cheese

melted cheddar, jack, & parmesan on a thick sourdough bread ~ \$9
add chicken \$4, Steak \$5
add tomato & basil \$2, add bacon \$2.50

Portabella & Veggie

grilled zucchini, yellow squash, roasted tomatoes, goat cheese, pesto aioli on toasted nine grain bread ~ \$12

California Chicken

chicken breast, guacamole, applewood smoked bacon, lettuce, tomato, onion, with chipotle aioli on a wheat bun ~ \$11

Veggie Burger

spring mix, tomato & onion on a toasted wheat bun ~ \$10

BBQ Pulled Pork

slow cooked tender pork smothered in bbq sauce topped with tomato, cole slaw, cilantro, grilled onions, and smoked gouda on a waypoint bun ~ \$12

Turkey Burger

lettuce, tomato, onion, & avocado on a waypoint bun ~ \$11

Ahi Tuna Sandwich

seared ahi tuna, arugula, red onion, & wasabi aioli on a waypoint bun ~ \$13

ENTREES

Bourbon Sirloin Steak

8 oz. choice angus beef with a bourbon & gorgonzola sauce. Served with garlic mashed potatoes & a house salad ~ \$17

★ Fish & Crisps

beer battered rock fish served with cole slaw, tarter sauce and choice of signature side ~ \$14

★ Argentine Milanesa Plate

thin sliced chicken breast breaded with our special seasonings, deep fried and served with choice of two sides ~ \$14

Jamaican Jerk Chicken

slow cooked tender chicken seasoned with Jamaican herbs cooked in a banana leaf with pineapple salsa & chips ~ \$14

Thai Salmon

souffléed Alaskan salmon infused with a Thai marinade on top of curried couscous and a side of grilled veggies ~ \$17

★ BH101 Tacos

3 large beer battered tacos topped with cole slaw, guacamole, pico de gallo, cilantro, & chipotle aioli ~ \$11
choice of shrimp or rock fish

Available grilled

BURGERS

Served with choice of signature side.
We use fresh 100% certified angus beef for our burgers.

CHEESE OPTIONS

cheddar, jack, pepper jack, swiss, smoked gouda, provolone ~ \$1
Add \$1.50 for goat cheese, blue cheese, or red dragon

1/3lb Classic Bar Cheeseburger

lettuce, tomato, onion, with homemade thousand island dressing and choice of cheese ~ \$9.50

★ Blue Cheese Burger

½ lb patty with lettuce, tomato, crispy onions, blue cheese & chipotle aioli ~ \$12

★ Crunchy Burger

½ lb patty piled high with an onion ring lettuce, tomato, bbq ranch, chipotle aioli, & choice of cheese ~ \$12

Bacon Guacamole Burger

½ lb patty with applewood smoked bacon, guacamole, lettuce, tomato, onions, & chipotle aioli and choice of cheese ~ \$12

★ The Avenue Burger

50/50 blend of angus beef & fresh chorizo, grilled onions, fried egg, guacamole, lettuce, tomato, cheddar & jack cheese with a spicy three pepper aioli ~ \$12

Rodeo Burger

1/3 lb. patty with crispy onion, applewood smoked bacon, lettuce, tomato, & onion & choice of cheese with bbq sauce ~ \$11

★ Bratbürger

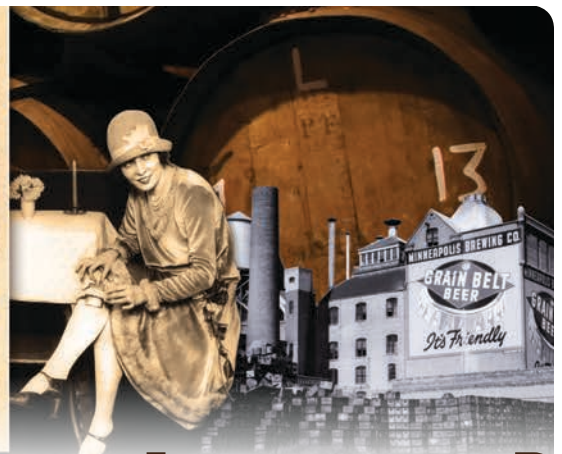
a delicious house blend of beer bratwurst & ground beef, with sauerkraut, diced onions, red dragon cheese, & spicy mustard mayo on a pretzel bun ~ \$13

Signature Sides

Skin-on French Fries \$3
House Salad \$5
Garlic Mashed Potatoes \$5
Grilled Veggies \$4
Hickory Cole Slaw \$4

Caesar Salad \$4
Seasonal Fruit Cup \$4
Homemade Potato Chips \$5
Cup of Soup \$4

Additional \$2 for sandwich/entree:
Garlic Truffle Fries \$5
Onion Rings \$5
Sweet Potato Fries \$5



Satisfy your sweet tooth! **DESSERT**

Ask your server about
our rotating dessert selections!
MADE IN HOUSE BY PASTRY CHEF
ANASTASHIA CHAVEZ



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You thirsty? **BEVERAGES**

Bard's Gluten Free Beer ~ \$3.50
non alcoholic beer ~ \$3

ABITA
DRAFT ROOT BEER
\$3.25 pint no refills

Bundaberg Ginger Beer Bottle (non alcoholic) ~ \$3
Coke, Diet Coke, Sprite, Dr. Pepper, pink lemonade, iced tea ~ \$2.50
orange, apple, cranberry, grapefruit or pineapple juice ~ \$2.50
Pellegrino sparkling water ~ \$3.50 Red Bull ~ \$3.50
coffee & hot tea ~ \$2.50

Executive Chef: Mandy Wesenick

Barrelhouse

bar-rel-house/'barel,hous/

It was the term used for a late 1800's bar in America where everything was served right out of barrels... bottles were rarely used.

In 1919, oil was discovered along the old coast route through Ventura, drawing travelers up California's mythic Highway 101 and spurring nightly celebrations in local speakeasies like "The Derrick". Today, that same spirit of discovery can once again be found here in the "City of Good Fortune", still just off the 101, at Barrelhouse 101.



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