

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.

BH 101 MENU



Good Fortune On Tap

BARRELHOUSE101.COM



STARTERS

Homemade Potato Chips

salt and pepper seasoned and served with chipotle aioli ~ \$5

★ Beer Steamed Clams

steamed in a hefeweizen beer broth topped with pancetta & micro greens ~ \$12

★ Amber Ale Cream Cheese Dip

served with soft baked pretzel sticks ~ \$9

Fresh Ceviche

with tricolor tortilla chips ~ \$10

★ Beer Battered Onion Rings

thick cut and served with bbq ranch dressing ~ \$7

Jumbo Chicken Wings

Choose bbq, buffalo, spicy, or Blazing Hot ~ \$8

★ Chile Relleno

with queso cotija, pancetta, creamy cilantro sauce, and pomegranates ~ \$10

★ Short Rib Sliders

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

Ahi Tuna Tartar

on a bed of avocado, micro greens, and a ginger lemon vinaigrette ~ \$10

★ Brussels Sprouts

sautéed with crispy pancetta, granny smith apples, and apple cider vinegar ~ \$7

Cheese Plate

chefs selection of fine cheese and cured meats ~ \$12

Sausage Sampler

an assortment of fine sausages with sauerkraut and mustard ~ \$11

Grilled Artichokes

with fresh mozzarella, heirloom tomatoes, basil, and drizzled with a balsamic reduction ~ \$10

Shrimp Tempura

with a bed of Japanese cucumber mix, and a siracha aioli sauce ~ \$10

Garlic & Truffle Fries

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



Wellfire Wing Challenge

A ridiculously hot but flavorful sauce made with chipotle, habanero, ghost peppers, and buffalo wing sauce

12 Jumbo wings in 11 minutes plus a



4 minute after burn.



Are you up for it?

Ask your server for the rules & regs ~ \$15

The first spicy wings were served in 1964 by Teresa Belissimo, who co-owned the Anchor Bar in Buffalo, N.Y., with her husband, Frank. Their son, Dominic, was the bartender.



SOUPS/SALADS

Soup of the Day

Cup \$4/ Bowl \$7

Seared Ahi Salad

seared rare and served atop spring mix, macadamia nuts, mandarins, crispy wontons, sesame seeds, and a ginger soy vinaigrette ~ \$13

Caprese

mozzarella, tomatoes, pesto basil, and balsamic reduction ~ \$10

★ BBQ Chicken Salad

roasted corn, jicama, tomatoes, avocado, with a jalapeno bbq ranch dressing ~ \$11
Substitute Salmon or grilled shrimp \$2.50
Substitute Steak \$3.00

Steak Salad

grilled top sirloin on top of iceberg wedge, applewood smoked bacon, hard boiled egg, tomatoes and a blue cheese dressing ~ \$11

Leaning tower of Caesar

large tower of romaine lettuce, crustinis, anchovies, topped with homemade Caesar dressing - \$10
Add Chicken or shrimp \$2.50
Add Steak \$3.00

Good Fortune On Tap

In 1919, oil was discovered in the hills above Ventura. The fields soon pumped out so much black gold that the "Oil Patch" spread down the "Avenue", right into town and to the sea. Once again, good fortune shone on the "City of Good Fortune".



HOUSE SPECIALTIES

SANDWICHES

All sandwiches served with choice of sea salted fries, homemade potato chips, mixed green salad, or cup of soup.

ONION RINGS OR TRUFFLE FRIES ADD \$2
ADD BACON TO ANY SANDWICH FOR \$2

★ Argentina Steak Sandwich

Grilled skirt steak, red onion, tomato, shredded lettuce, pesto mayo and chimichurri sauce on a bolillo roll ~ \$12

Cat Fish Po'Boy

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

Shrimp Po'Boy

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

Chicken Caesar Sandwich

grilled chicken breast, romaine lettuce, tomatoes, and bacon on sourdough bread ~ \$10

★ Short Rib Melt

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

Grilled Three Cheese

melted cheddar, jack, and parmesan on a thick sourdough bread ~ \$9
Add Chicken or Steak \$2,
Add Tomato & Basil \$2, Add Bacon \$2

Portabella & Veggie Panini

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

Chicken Club

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

Salmon Burger

thick cut salmon filet with avocado, capers, and a tomato vinaigrette sauce on wheat bun ~ \$14

Veggie Burger

topped with spring mix, tomato and onion on a toasted wheat bun ~ \$10



All burgers served with choice of sea salted fries, homemade potato chips, mixed green salad, or cup of soup.

ONION RINGS OR TRUFFLE FRIES ADD \$2
We use fresh 100% Certified Angus Beef for all of our burgers.

CHOICE OF CHEESE

Cheddar, Jack, Pepper Jack, Swiss, Smoked Gouda, Provolone
Goat Cheese, Feta Cheese or Blue Cheese \$1.50
Add Bacon \$2

1/3lb Classic Bar Cheese burger

Lettuce, tomato, onion, with homemade thousand island dressing and choice of cheese ~ \$9

Blue Cheese Burger

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

★ Crunchy Burger

½ lb patty piled high with onion rings, cheese, our jalapeno bbq ranch and chipotle aioli ~ \$12

Bacon Guacamole Burger

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

The Avenue Burger

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

The "GUSHER" --Burger--

IT'S A GIANT CRUNCHY BURGER -
A four pound Certified Angus Beef patty cooked medium well only, 16 slices of cheese, 2 whole tomatoes, 1 whole onion, and served with 2lbs of French Fries.
If you can finish the whole plate on your own, we'll pay for it!
~ \$40

Ask your server for details

Build Your Own Burger

(served with choice of side)

Start with a ½ lb Certified Angus Beef Patty \$9

Includes lettuce, tomato, and red onion

EXTRA PATTY \$3

CHOOSE SAUCE

Ketchup, Mustard, Mayo, Chipotle Aioli, Jalapeno BBQ Ranch, Ranch, Buffalo Sauce, Blue Cheese Crème, BBQ Sauce

ADD CHEESE FOR \$1.50

Cheddar, Jack, Pepper Jack, Swiss, Smoked Gouda, Provolone, Feta, Goat Cheese, Blue Cheese

VEGGIES \$1 EACH

Grilled Onions, Crunchy Onion, Pickled Onion, Arugula, Portabella Mushroom, Sautéed mushroom, Avocado, Guacamole, Onion Rings, Roasted Bell Pepper, Chimichurri Sauce, Chipotle Cole Slaw

MAKE IT HEARTY \$2.00

Applewood Smoked Bacon, Pancetta, Fried Egg, Bratwurst, Short Rib Meat

ENTREES

Steak Delmonico

14 oz choice angus beef, Mixed Green Salad and a loaded Baked Potato ~ \$22

Ribeye Steak

choice angus beef, Mixed Green Salad and a loaded Baked Potato ~ \$26

Country Style BBQ Beef Ribs

smothered in our Kentucky Bourbon BBQ sauce, with Chipotle Cole Slaw and French Fries ~ \$12

Pale Ale Chicken

roasted pale ale marinated half chicken with horseradish mashed potatoes, green beans, & baby carrots ~ \$16

Flat Iron Pepper Steak

served with sea salted french fries ~ \$19

★ Fish & Crisps

beer battered red snapper served with cole slaw and choice of homemade crisps or sea salted french fries ~ \$14

★ HOUSE SPECIALTIES



Satisfy your sweet tooth!

DESSERT

Ask about our seasonal dessert offerings!

Giant Chocolate Chip Cookie topped with Vanilla Whipped Cream ~ \$7



GET A GIFT CARD TODAY!



You thirsty?

BEVERAGES

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

VIRGIL'S 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 free refills

Orange, apple, cranberry, grapefruit, or pineapple juice ~ \$2.50

Pellegrino sparkling water ~ \$3
Red Bull ~ \$3.50



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.

ASK YOUR SERVER
MOGL
Eat Out Cash In

JOIN MOGL & GET
10% CASH-BACK ON
EVERY PURCHASE,
EVERY TIME!



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.

WWW.FACEBOOK.COM/BARRELHOUSE101

TWITTER.COM/BARRELHOUSE101

545 E. THOMPSON BLVD, VENTURA, CA. 93001 805-643-0906 BARRELHOUSE101.COM

18% Gratuity added to parties of 8 or more.



SIGNATURE *Drinks*

CLASSIC MARTINI

KETEL ONE VODKA SERVED UP AND
GARNISHED WITH OLIVE ~ \$9

MANHATTAN

MAKERS MARK BOURBON, SWEET VERMOUTH
AND BITTERS, SERVED UP ~ \$8

OLD FASHION

BULLEIT BOURBON, BITTERS, SPLASH OF
SODA SERVED OVER THE ROCKS ~ \$8

MARGARITA

SAUZA HORNITOS TEQUILA, SWEET & SOUR, TRIPLE
SEC, FRESH LIME JUICE, SERVED OVER THE ROCKS
WITH SALT ~ \$8

BLOODY MARY

ABSOLUT VODKA, HOMEMADE BLEND TOMATO
JUICE GARNISHED WITH CELERY STICK ~ \$8

COSMO

SKYY VODKA, CRANBERRY JUICE, LIME JUICE,
TRIPLE SEC, SERVED UP GARNISHED
WITH A LEMON PEEL ~ \$8

LEMON DROP

KETEL ONE CITROEN VODKA,
FRESH LEMON JUICE, TRIPLE SEC SERVED UP
GARNISHED WITH A SUGAR RIMMED ~ \$8

WINE SELECTIONS

2009 SAUVIGNON BLANC

Flavors of peaches, apricots and citrus crisp finish.

2010 CHARDONNAY

Flavors of melon and citrus with a smooth, crisp finish.

2010 PINOT GRIGIO

Notes of citrus, apples and vanilla; smooth finish.

2010 MERLOT

Abundance of fruit with hints of cedar and vanilla.

2010 CABERNET SAUVIGNON

Rich dark fruit, spice and toasted oak flavors; long finish.

2011 PINOT NOIR

*Black berry and cherry bouquet. Flavors of berry and spice.
Well-balanced with a soft velvety finish.*

Glass 6 ~ Bottle 18 (Happy Hour ~ Glass 5)

CARMENET RESERVE

2010 CHARDONNAY, CALIFORNIA

*Hints of apple, banana and vanilla and finishes with
butter- scotch and tropical fruit and ends with a smooth
crisp finish. Glass 8 ~ Bottle 25*

COASTAL RIDGE

2010 RIESLING, CALIFORNIA

*Spice, peach and honey flavors; with a touch of sweetness.
Glass 6 ~ Bottle 18*

BIG GUY

2009 RED, CALIFORNIA

*Fruit-forward with rich complex flavors of fruit and toasty oak
integrated with supple tannins. Glass 9 ~ Bottle 27*

PICKET FENCE

2010 PINOT NOIR, RUSSIAN RIVER

*Bing cherry, blackberry and spice flavors; velvety texture.
Glass 10 ~ Bottle 30*

ROCK HOLLOW

2010 CABERNET SAUVIGNON, PASO ROBLES

*Rich and supple with cassis and raspberry flavors.
Glass 9 ~ Bottle 27*

VENTANA VINEYARDS

2009 SYRAH, MONTEREY

*Delicious black fruit wrapped around vanillin smoky oak.
Glass 9 ~ Bottle 27*

ALLURE

PINK MOSCATO

*Fresh, fun and lively bubbly, Apricot, peach, bergamot and
mint flavors. Off-dry balance enhance the refreshment.*

Glass 8 ~ Bottle 25

SANGRIAGLASS 7