



OAKEN BARREL
BREWING COMPANY

**WE BREW IT.
WE DRINK IT.
WE SELL
WHAT'S
LEFT.**

CELEBRATING 20 YEARS

APPETIZERS

IDAHO NACHOS

Crispy cut Waffle Fries piled high with Cheddar, Mozzarella, Tomatoes, Onions, Black Olives, Jalapeños, Sour Cream, and Salsa. \$7.95 With Taco Meat add \$2.00

NEW! BAVARIAN PRETZEL STICKS

Four large, soft Pretzel Sticks baked to order and served with Beer Mustard and spicy Cheese Sauce. \$6.95

NEW! KOREAN BEEF QUESADILLA

Fusion of flavors, combining "Bul-go-ghi," a Korean barbecued beef with Southwestern flavors of Pico de Gallo, Cheddar, and Mozzarella Cheese.

This delightful appetizer is served with Sour Cream, Pico, and Salsa. \$8.45

CHICKEN QUESADILLA

Flour Tortilla stuffed with Grilled Chicken, Tomatoes, Onions, Mozzarella, and Cheddar Cheese. \$7.95

BUFFALO WINGS

Ten Fried wings covered with Hot, Honey, or Asian Garlic Sauce. Served with Celery sticks and a choice of Bleu Cheese or Ranch Dressing. \$8.45

HOME MADE CHIPS & BACON DIP

Hot, creamy Bacon Dip baked with Cheddar Cheese and served with crispy and hot home made Potato Chips. \$7.95

KWANG'S DYNAMITE SHRIMP

Tender, crispy battered Shrimp tossed in Kwang's Thai style Chili Sauce. Served atop shredded Cabbage and garnished with diced Green Onions. \$8.45

BONELESS WINGS

Boneless Chicken Wings fried golden crisp and dipped in Hot, Honey, or Asian Garlic Sauce. Served with Celery and Ranch Dressing. \$7.95

NEW! FRIED PICKLES

A basket of Dill Pickle slices dipped in home made breading and fried golden crisp. This slightly spicy appetizer is served with Ranch dressing. \$7.45

CAJUN BEEF TIPS

Blackened Bits of Beef Tenderloin sautéed in our own Cajun spices and served with Horseradish Sauce, very spicy. \$7.95

COWBOY CAVIAR

Hot tri-colored Corn Tortilla Chips served with warm dip of layered Cream Cheese, Mexican Vegetables, Black Beans, and Cheddar Cheese. \$7.95

BREWHOUSE BASKETS

Basket of Onion Rings \$5.50

Basket of Home made Potato Chips with Ranch \$4.95

Basket of Fries \$3.50 w/ Cheese \$5.00

SALADS

DRESSINGS: RANCH, BLEU CHEESE, HONEY DIJON, THOUSAND ISLAND, FRENCH, BALSAMIC VINAIGRETTE, AND FAT FREE RASPBERRY VINAIGRETTE

RANCH CHICKEN SALAD

Fresh Garden Salad tossed with Corn Tortilla Strips, a blend of Mozzarella and Cheddar Cheese, and our own Ranch Dressing. Topped with Chicken Fingers, Pico, and Sour Cream. \$7.95

CALIFORNIA CAESAR SALAD

Tossed to order Caesar Salad topped with Parmesan Cheese, Croutons, and served with warm Cheesy Pita Bread. \$7.95
add sautéed Shrimp \$3.00
add grilled Chicken \$2.00

SIDE SALAD

Choice of fresh tossed Garden or classic Caesar Salad. \$3.75

BOWL-O-SOUP

Our house Soup is Porter Black Bean, or ask your server about today's Soup-of-the-Day. \$3.50

COBB SALAD

Fresh grilled Chicken, crisp Bacon, hard-boiled Eggs, Green Peppers, Tomatoes, and Cheddar Cheese served on fresh Salad Greens. \$8.45

GREEK SALAD

Kalamata Olives, Feta Cheese, Diced Tomatoes, Cucumbers, and Red Onions served on fresh Salad Greens. Served with warm Pita and Vinaigrette Dressing. \$7.95
add grilled Chicken \$2.00
add sautéed Shrimp \$3.00

THREE AMIGO TACO SALAD

Garden fresh Lettuce topped with ground Beef, Multi-Colored Tortilla Chips, Cheddar Cheese, Diced Tomatoes, Black Olives, Onions, and Corn Chips. Salsa and Ranch Dressing on the side. \$7.95

SOUP, SALAD, & BREAD COMBO

Bowl of Soup and a side Salad with Bread. \$6.50

ENTREES

MESQUITE SMOKED RIBS

Tender and Tasty, these Ribs literally fall off the bone. Our best-seller includes a choice of Rice, Baked Potato, Vegetable, Mashed Potatoes, or Fries.
Full Rack \$17.95 Half Rack \$11.95

NEW! BREWHOUSE POT ROAST

Tender, slow roasted Pot Roast made with our Snake Pit Porter beer. Served with roasted Vegetables, Mashed Potatoes, and Sour Dough Bread. \$13.95

NEW! SESAME FILET

Three 3-ounce Filet Medallions are crusted with Sesame Seeds then grilled to perfection. Topped with a delightful Korean Barbecue sauce and served with a side dish. \$17.95

BEER BATTERED COD

Two, large and crispy Beer-battered Cod are served with French Fries, Coleslaw, and Louisiana Tartar Sauce. \$12.95

NEW! BAJA CHICKEN

Two large Chicken Breast grilled to order, then topped with Black Bean-Corn Relish, Avocado Cream Sauce, and Sour Cream. Served with Rice Pilaf \$11.95

PASTAS

NEW! ASIAN PASTA

Sauteed Broccoli, Carrots, and Mushrooms tossed with Udon Noodles in a delightful Asian Garlic Sauce. Topped with Asian Sprouts, Sesame Seeds, and chopped Cilantro. \$10.95
add grilled Chicken \$2.00
add sautéed Shrimp \$3.00

NEW! RAVIOLI QUATTRO FROMMOGIO

Six large Ravioli stuffed with Ricotta, Aged Parmesan, Provolone, and Fontina Cheese, are topped with Marinara and baked with Mozzarella Cheese. \$11.95

NEW! PASTA ROSA

Linguine tossed with Peppers, Mushrooms, Sun-Dried Tomatoes Jalapeños, Garlic, and Cilantro in Extra Virgin Olive Oil. \$10.95
add grilled Chicken \$2.00
add sautéed Shrimp \$3.00

CAJUN JAMBALAYA PASTA

Shrimp and Chicken sauteed with Onions, Peppers, and Tomatoes in a spicy Cajun Sauce. Served on Linguine. \$12.95

MEDITERRANEAN PASTA

Penne Pasta tossed with crushed Tomatoes, Spinach, Roasted Garlic, and Feta Cheese. \$10.95
add grilled Chicken \$2.00
add sautéed Shrimp \$3.00

NEW YORK STRIP

Tender 12-ounce Black Angus Strip grilled to order and served with a choice of Rice, Baked Potato, Vegetable, Mashed Potatoes, or Fries. \$16.95 with sautéed Mushrooms add \$2.00

CHICKEN ENCHILADA

Tender Breast of Chicken rolled inside a flour Tortilla and baked with Cheddar Cheese and Red Chili Sauce. Served on a bed of Lettuce with Mexican Garnish and Sour Cream. Single \$8.95 Double \$12.95

SHRIMP ETOUFFEE

Six large tender Gulf Shrimp sautéed in a rich, spicy Cajun-Creole Etouffee Sauce. Served with Rice. \$10.95

NEW! CEDAR PLANK SALMON

Seven ounce Canadian Atlantic Salmon with our rubs and Spices on a pre-soaked cedar plank to give the Salmon a smoky flavor while baking. Served with Rice Pilaf and Vegetable \$11.95

NEW! CLAU'S SAUSAGE SAMPLER

Brat wurst, Knockwurst, Kielbasa, and Cajun Sausage made locally by Claus' German Meat Market is cooked in our award winning beer. Grilled to order and served with Sauerkraut, German Potatoes, and spicy Beer Mustard. \$13.95



SANDWICHES

ALL SANDWICHES SERVED WITH A PICKLE. CHOOSE ONE: FRIES, COTTAGE CHEESE, CUP OF SOUP, COLESLAW, OR FRESH FRUIT. SUBSTITUTE ONION RINGS, WAFFLE FRIES, OR HOMEMADE POTATO CHIPS FOR \$2.00

HOOSIER TENDERLOIN

Pork Tenderloin (Fried or Grilled) with Lettuce, Tomato, Mayonnaise, and Onions on a Grilled Bun with Mayonaise on the side. \$8.45

MILE HIGH REUBEN

Corned Beef, Swiss Cheese, Sauerkraut, Thousand Island Dressing, and Roasted Red Peppers piled high on a Grilled Bun. \$8.45



DYNAMITE SHRIMP WRAP

Tender, crispy battered Shrimp tossed in Kwang's Thai style Chili Sauce, then wrapped in a Flour Tortilla with Cabbage, Pico, and Cilantro. Served with Ranch Dressing. \$8.45

BAR-B-Q PORK SANDWICH

Mesquite Smoked Pork loin, hand-pulled then cooked in our famous Bar-B-Q Sauce. Served with Lettuce and Onions on a Grilled Bun. \$7.95

BUFFALO CHICKEN SANDWICH

Chicken Breast Filet (Fried or Grilled) dipped in a spicy Buffalo Sauce and topped with Lettuce and Tomato. Served on a Grilled Bun with Ranch or Bleu Cheese Dressing. \$7.95

BUFFALO CHICKEN WRAP

Chicken Breast Filet fried golden crisp, diced and dipped in Hot Sauce then wrapped in a Flour Tortilla with Lettuce, Pico De Gallo, and Cheddar Cheese. Served with Ranch or Bleu Cheese Dressing. \$7.95

CHICKEN STANLEY

Grilled Chicken Breast with Swiss Cheese, Lettuce, Tomato, and Mayonnaise on a Grilled Bun. \$7.95

CAESAR WRAP

Crisp Romaine Lettuce, Grilled Chicken, and shredded Parmesan Cheese, tossed with Caesar Dressing, and wrapped in a Flour Tortilla. \$7.95

STEAK SANDWICH

Thinly shaved Sirloin Steak sautéed with Onions, stuffed in a Hoagie Bun, and topped with melted Mozzarella Cheese. Au Jus served on the side. \$7.95

AHI TUNA SANDWICH

Marinated Yellow fin Tuna Steak (Grilled or Cajun) is served with Lettuce, Tomato, and Onions on a Grilled Bun. Horsey Mayo served on the side. \$8.95

BURGERS

ALL SANDWICHES SERVED WITH A PICKLE. CHOOSE ONE: FRIES, COTTAGE CHEESE, CUP OF SOUP, COLESLAW, OR FRESH FRUIT. SUBSTITUTE ONION RINGS, WAFFLE FRIES, OR HOMEMADE POTATO CHIPS FOR \$2.00

MAKE ANY BURGER A DOUBLE FOR \$2.00

BARREL BURGER

1/3 Pound of lean Ground Beef on a Grilled Bun, cooked to order with American Cheese, Onions, Lettuce, and Tomato. \$7.95

TEX-MEX BURGER

Topped with Pepper Jack Cheese, Pico De Gallo, and Jalapeño Peppers. Served on a grilled Bun with Spicy Chipotle Mayonnaise on the side. \$7.95

WISCONSIN BURGER

Topped with Cheddar Cheese, sautéed Mushrooms, Bacon, Barbecue Sauce, and Mayonnaise on grilled Sour Dough Bread. \$8.45

HEART STOPPER BURGER

Topped with Onion Rings, Bacon, American Cheese, Lettuce, Onions, and Tomato. \$8.75

FRISCO BURGER

Topped with Swiss Cheese, American Cheese, grilled Onions, Lettuce, Tomatoes, and Thousand Island Dressing on Grilled Sour Dough Bread. \$7.95



CHUBBY BURGER

Topped with Bacon, Barbecue Sauce, Cheddar Cheese, Caramelized Potato Straws, and Bacon Dip on Grilled Sour Dough Bread. \$8.75

BOCA GARDEN BURGER

A Veggie Burger made with tender chunks of garden Vegetables blended with hints of Garlic, Onion, Parmesan, and Asiago Cheese. Topped with American Cheese, Lettuce, Tomato, and Onion. Served on a Grilled Bun. \$7.45

PIZZAS

7" PERSONAL.... \$7.45

10" PIZZA \$10.95

FIVE CHEESE PIZZA

Pizza Sauce, Ricotta, Cheddar, Provolone, Parmesan, and Mozzarella Cheeses.

SUPREME PIZZA

Pizza Sauce, Sausage, Pepperoni, Green Peppers, Onions, Mushrooms, and Mozzarella.



DEVIL'S ADVOCATE

Barbecue sauce, Pepperoni, Jalapenos, Pineapple, Mozzarella, and Cheddar Cheese

BARBECUE CHICKEN PIZZA

Tangy and Sweet BBQ Sauce, Grilled Chicken, Onions, Mushrooms, and Cheddar Cheese.



MEAT LOVER'S PIZZA

Pizza Sauce, Pepperoni, Italian Sausage, Bacon, Seasoned Ground Beef, and Mozzarella Cheese.

GREEK PIZZA

Pizza Sauce, Grilled Chicken, Spinach, Feta Cheese, Black Olives, and Mozzarella Cheese.

KID STUFF

CHOICE OF FRIES, FRUIT, OR APPLE SAUCE WITH KIDS ENTREE. (EXCLUDING PIZZA)

HOT DIGGITY DOG \$3.95

TOASTED CHEESE \$3.95

CHEESEBURGER \$3.95

CHICKEN STRIPS \$3.95

KID PIZZA (PEPPERONI OR CHEESE) \$3.95

DESSERTS



RED VELVET CHEESECAKE \$4.95

CHOCOLATE LAVA CAKE \$5.50
(SERVED WITH VANILLA ICE CREAM)

BUTTER PECAN BREAD PUDDING \$4.95



PEANUT BUTTER PIE PARFAIT \$4.95



OTHER BEVERAGES

BOTTLED BEER

Coor's Light, Sharp's, Mike's Hard Lemonade. \$2.95

BUBBLES

Domaine St. Michelle \$22 Bottle

Cook's Brut \$4 Split

RED WINE

B.V. Cabernet Glass \$5.95 Bottle \$25

Colombia Crest Merlot Glass \$5.50 Bottle \$23

Jacob's Creek Shiraz Glass \$4.95 Bottle \$23

Hob Nob Pinot Noir Glass \$4.95 Bottle \$23

Copper Ridge Cabernet Glass \$4.50 Bottle \$21

WHITE WINE

Meridian Chardonnay Glass \$4.95 Bottle \$23

Dr. Loosen Riesling Glass \$5.50 Bottle \$25

Mezza Corona Pinot Grigio Glass \$4.50 Bottle \$21

Copper Ridge Chardonnay Glass \$4.50 Bottle \$21

Cupcake Moscato Glass \$4.95 Bottle \$23

Copper Ridge White Zinfandel Glass \$4.50 Bottle \$21

SOFT BEVERAGES

Coke, Diet Coke, Sprite, Milk, Chocolate Milk, Iced Tea, Lemonade, Coffee. \$1.99 (Free Refills)

Sprecher's Root Beer \$2.75 (Bottle-No Refills)

OUR HANDCRAFTED ALES

PINT-\$4.00 TALL-\$5.50 PITCHER-\$13.00 SAMPLER-\$7.00

GROWLER NEW-\$13.00 GROWLER REFILL-\$9.00

6-PACK-\$7.95 6-PACK SUPER FLY-\$8.95 SAMPLER 12 PACK-\$15.95

INDIANA AMBER

HOOSIER-STYLE RED ALE

INDIANA AMBER

Indiana Amber represents a well-balanced blend of malt and hops, which is immediately noticeable beginning with the deep aroma. This American Amber Ale boasts a pleasurable profile combining a body of caramel malt with a nice hint of hop bitterness and a pleasant essence of hop flavor. Indiana Amber is a much celebrated favorite for mid-palate drinkers.

ABV 5.3% // IBUs 28

RAZZ-WHEAT

RASPBERRY WHEAT BEER

RAZZ WHEAT

This Americanized version of a Belgian fruit beer has maintained a strong, balanced following throughout its celebrated history which includes a silver medal in the Great American Beer Festival. Razz Wheat receives its award winning flavor and eye catching color from fresh Oregon raspberries. This beer provides a refreshing finish aimed at your sweet side.

ABV 5.1% // IBUs 12

GNAW BONE

PALE ALE

GNAW BONE PALE ALE

Indiana hop heads are singing the praises of Gnaw Bone Pale Ale as it becomes Oaken Barrel's new rising star. With a considerable amount of fragrance hops bestowed upon this sensation, Gnaw Bone backs up its characteristic bitterness and spicy hop flavor with a nose rattling citrus aroma.

ABV 5.8% // IBUs 45

ALABASTER

BELGIAN WHITE ALE

ALABASTER BELGIAN WIT

Smooth and refreshing, this traditional Belgian Wheat Ale tastes great in any environment. In addition to the orange citrus undertones, Alabaster presents a masterful balance of coriander and chamomile spices. Sporting a light body and a clean, easy finish, this delicate ale is the perfect introduction into the fresh and flavorful world of micro brewed beers.

ABV 4.5% // IBUs 10

Snake Pit

PORTER

SNAKE PIT PORTER

Not for the uninitiated, this robust ale is dark and flavorful with a mouth feel edging towards the chewy side. Imported chocolate, crystal, and black malts are combined in the classic English tradition to make Snake Pit a complex tease for a mouth-watering palate.

ABV 5.8% // IBUs 41

SUPER FLY IPA

INDIA PALE ALE

SUPERFLY IPA

Superfly combines an unbelievable malt smoothness with a perfect compliment of hop freshness totaling over 75 IBUs. This heavenly ale is an explosion of flavor notes leading to question what took so long to find this glass of happiness. Voted best IPA in Indiana!

ABV 7.5% // IBUs 75+