



**THE
BARREL
FACTORY
KITCHEN**

**65 VANDALIA STREET - BUFFALO, NY 14204
716-541-1454**

What was the Barrel Factory originally?

It really was a barrel factory!

Built in 1903, the "Quaker city Cooperage" manufactured empty slack barrels and sent them through canals to the grain silos to be filled. We purchased and restored the factory in 2015, paying special attention to recycle and reuse as much of the original building as possible.

We hope you love it here as much as we do!

CRAFT COCKTAILS \$10

PROFESSOR BOOZLE'S NEW YORK SOUR

Classic OFW Whiskey Sour with a Red Wine Topper

LAKEMARD LUNA

Inland Sea Rum, Fresh Squeezed Lemon, Splash of Cranberry & Soda

GIN & BERRIES

Evergreen Gin, House Made Triple Berry Spiced Syrup, Fresh Lime & Soda

ROSEMARY GIMLET

Evergreen Gin, Fresh Lime & Rosemary Syrup - Served Up or On The Rocks

BARREL FACTORY MULE

Vodka, Fresh Lime & Ginger Beer

Choice of: Classic, Loganberry, Cranberry, Spiced Cider or Spiced Triple Berry

BOOZLE BUCK

Moscow Mule Meets Buffalo

OFW Whiskey, Cranberry, Fresh Lime & Ginger Beer

APPLE BARREL

Inland Sea Rum, Spiced Apple Cider & Molasses Bitters

SOUTH BUFFALO SLAM

OFW Whiskey, Krupnik, Lemon & Sweet Tea

WHISKEY SIDECAR

OFW Whiskey, Fresh Lemon & Triple Sec

THE BARREL 75

Floral Wild Gin, Fresh Lemon & Simple

Topped With Rootstock Hard Cider

THE BARREL 95

OFW Whiskey, Fresh Lemon & Simple

Topped With Rootstock Hard Cider

BARREL FACTORY NIGHT CAP

OFW Whiskey Served with Cream, Coffee & Chai Tea

HOT COCKTAILS \$10

BARREL FACTORY IRISH COFFEE

OFW Whiskey, Strong Coffee, Fresh Orange Slice & Whipped Cream

MIDNIGHT MOON CUPPA

Vodka, Earl Grey Tea, Lavender & Vanilla

ULTRA VIOLET TIPPLE

Vodka, Hot Green Tea with Lemongrass, Violet & Peaflower

Add a Squeeze of Lemon & Watch the Color Change Magically!

FLIGHTS

FLIGHT OF MULES \$15

Grain Canyon Vodka, Fresh Lime & Ginger Beer

Includes: Classic, Loganberry, Cranberry & Spiced Cider or Spiced Triple Berry

FLIGHT OF CRAFT SPIRITS \$15

Try Any 4 of our House Made Craft Spirits

ON TAP FLIGHT \$12

Try Any 4 of our On Tap Selections of Hard Cider, Seltzers or Beer

STARTERS

MAC & CHEESE FRIES \$12

Crispy Fries, Layered with Creamy Mac and Cheese & Topped with Roasted Peppers, Hardwood Smoked Bacon, Chives, Sour Cream & Avocado Aioli

BARREL FACTORY SAMPLER \$18

2 Eggrolls (Beef on Weck & Hungarian Stuffed Pepper),
2 Soft Pretzel Sticks & 2 Munchie Manz Chicken Sliders
with Beer Cheese & Horseradish Cream Sauces

EGGROLLS 2 FOR \$8 / 4 FOR \$15

Beef on Weck with Horseradish Cream or Hungarian Stuffed Pepper

SCALLOPS ROCKERFELLER (3) \$18

Pan Seared Scallops with Spinach Butter & Toasted Lemon Scented Breadcrumbs

KIMCHI SHRIMP COCKTAIL \$18

Grilled & Chilled Shrimp
with Korean BBQ Dipping Sauce

FLAT BREAD PIZZA \$10

Fig & Goat Cheese (V), Pepperoni or
Margherita (Marinated Beefsteak Tomatoes, Fresh Mozzarella, Garlic Oil & Torn Basil) (V)

WINGS 5 FOR \$10 OR 10 FOR \$18

Crispy Wings Served with House Made Bleu Cheese & Celery
Try our Boozleberry Sauce or Classic Buffalo Sauces in Hot, Medium or Mild
If You Dare, Try Chef's 911 Dry Rubbed Wings!

SOFT BAVARIAN PRETZEL STICKS \$9

Served with your choice of IPA Beer Cheese or OFW Whiskey Mustard

HANDHELDS

All Sandwiches Served with your choice of Handcut Fries, Dinner Salad or Cup of Soup

MUNCHIE MANZ CHICKEN SANDWICH \$17

Hand Breaded Fried or Char-Grilled Chicken Breast with Coleslaw
& Topped with Chef's Secret Spicy Chipotle Sauce

WHISKEY BRISKET SANDWICH \$17

OFW Whiskey Braised Brisket & Whiskey Au Jus
on a Brioche Bun with Spicy Purple Horseradish Coleslaw

SHRIMP PO' BOY \$16

Corn Battered Shrimp with Lettuce, Tomato, Red Onion & House Remoulade

BF BEER CHEESE BACON BURGER \$17

Half Pound Burger of Ground Short Rib & Brisket Char-Grilled To Order
Served with Boozleberry Bacon Jam, Beer Cheese & Whiskey Mustard on a Pretzel Bun

BUFFALO VEGGIE BURGER (V) \$14

Veggie Burger Tossed in Buffalo Wing Sauce with Lettuce, Tomato & Red Onion
Topped with House Made Bleu Cheese Dressing

BARREL FACTORY BURGER \$15

Half Pound Burger of Ground Short Rib & Brisket Char-Grilled To Order
Served with Lettuce, Tomato & Red Onion
Add Your Choice of Cheese \$.75

DINNERS

All Entrees Served with Rolls & Butter, Fresh Vegetable
and your Choice of Dinner Salad or Cup of Soup & Potato or Rice
Served after 4pm

BARREL FACTORY PORK CHOP (10 OZ) \$24

Bone In Frenched Loin Chop Bacon & Butter Poached,
then Char Grilled & Topped with Boozleberry Jam
Best Porkchop We've Ever Had!

BUFFALO BEEF ON WECK WELLINGTON \$35

Prosciutto Wrapped Filet of Beef, served on top of a Mushroom Duxelles
& Wrapped in a Crispy Pastry Topped with Caraway Seeds & Coarse Salt
Served with Creamy Horseradish Sauce

SMOKED & SEARED SALMON \$19

Creole Fillet of Atlantic Salmon Cold Smoked & Pan Seared
Finished with Lemon Butter

VODKA PASTA \$20

Pappardelle Noodles with our Grain Canyon Vodka Red Sauce
Your Choice of Grilled Chicken, House Made Meatballs or Crispy Tofu Parm (V)

CHICKEN CORDON BUFFALO \$24

Chicken Breast Stuffed with Bleu Cheese, Wrapped in a Crispy Pastry
& Drizzled with Spicy Buffalo Sauce

MUNCHIE MANZ FRIED CHICKEN DINNER \$22

Chef's Special Southern Fried Half Chicken
Served with Classic Collard Greens, Fresh Corn Bread and Creamy Mac & Cheese

BARREL FACTORY PICATTA (GF) \$24

Pan Seared with our Grain Canyon Vodka Brown Butter, Lemon Capers & Fresh Parsley
Choose: Airline Chicken Breast, White Fish or Cauliflower Steak (V)

GRILLED VEGETABLE STRUDEL \$17

Flakey Pastry Layered with Grilled Vegetables, Sage and Vegan Cream Cheese
Served with a Maple Whiskey Reduction, Fresh Greens & Toasted Pecans. (Vg)

WHISKEY BRISKET DINNER \$22

Our Signature OFW Whiskey Braised Brisket, Sliced & Served with Whiskey Demi-Glace

MEDITERRRANEAN SHRIMP & SCALLOP PASTA \$29

Shrimp, Sea Scallops, Artichoke Hearts, Kalamata Olives, Garlic,
Fresh Tomatoes & Feta Cheese. Tossed with Orzo

FACTORY FISH FRY \$19

Guinness Beer Battered, Breaded or Broiled Haddock,
Choose 3 from: Crisp Fries, Coleslaw, Red Pepper Ranch Cous Cous or Salad
Served with Gin & Tonic Tartar Sauce

(Available Fridays Only)

SALADS

Add to Any Salad: Grilled Chicken \$6, Grilled Tofu \$4, Shrimp (5) \$11 or Salmon \$12

GREEK SALAD \$11

Mixed Greens, Tomatoes, Red Onions, Kalamata Olives, Cucumber, Pepperoncini & Feta Cheese with Greek Dressing

CAESAR SALAD \$11

Chopped Romain, Shaved Parmesean Cheese & Seasoned House Made Breadcrumbs Tossed In our Caesar Dressing

BARREL FACTORY HOUSE SALAD \$11

Mixed Greens Topped with Vegetable Bean Compote with Lemon Basil Vinaigrette, Seasoned House Made Breadcrumbs & Toasted Pepitas

SIDES

DINNER SALAD	\$5	POTATO DU JOUR	\$6	MAC & CHEESE (V)	\$8
VEGETABLE	\$6	COLESLAW	\$4	Creamy Four Cheese Sauce	
HAND CUT FRENCH FRIES	\$6	COLLARD GREENS	\$6	Tossed with Elbow Macaroni	

SOUPS

SOUP OF THE DAY \$5/CUP & \$8/BOWL
House Made Daily

FRENCH ONION (V) \$8

Caramelized Sweet Onions, Roasted Vegetable Broth & House Made Seasoned Crouton with Melted Gruyère
Available with Vegan Cheese

KID'S OPTIONS \$10

(FOR KIDS 10 & UNDER)

Kid's Meals Come with a Kid's Drink
& Choice of Salad or Soup of the Day

- MAC & CHEESE
- CHICKEN FINGERS & FRIES
- PIZZA (CHEESE OR PEPPERONI)
- QUESADILLA (CHEESE OR CHICKEN)

DESSERTS \$9

APPLE PIE EGGROLL

Fresh Tart Apples Wrapped in a Crispy Shell,
Tossed in Cinnamon Sugar and Topped with Vanilla Ice Cream

POT AU CHOCOLAT

Decadent Chocolate, Heavier Than Mousse, a Silky Texture of Creamy
Chocolate Heaven Served with a Spot of Whipped Cream.
Served in a Canning Jar That You Can Take Home & Save For Later!

CRÈME BRÛLÉE

Classic Preparation, Fresh Cream, Eggs & Madagascar Vanilla.
Served in a Canning Jar That You Can Take Home & Save For Later!

Ask for our Nightcap selections!



We Also Offer a 32oz pot of
Snowy Owl Tea For a Table To Share.
Without Liquor, \$14 / With Liquor \$20

DID YOU LOVE YOUR COCKTAIL?

OUR SPIRITS ARE MADE IN HOUSE
RIGHT HERE AT THE DISTILLERY.

TAKE A BOTTLE HOME TODAY!

PROFESSOR BOOZLE'S

OLD FIRST WARD WHISKEY \$39.99

ERIE GOLD AGED RUM \$37.99

WILD GIN \$29.99

EVERGREEN GIN \$29.99

GRAIN CANYON VODKA \$29.99