

THE  
BARRREL  
ROOM



event menu



# BUFFET

28 per person, 10 guest minimum

## APPETIZERS

choose one

### ELOTE

corn (off the cob), chipotle mayo, cotija cheese, piquin chile dust.

### THAI CURRY PINWHEELS

red pepper, red onion, tomato, pea pod, carrot, ginger, garlic, green curry paste, cream cheese, cilantro, flour tortilla.

### SPINACH ARTICHOKE DIP

spinach, artichoke, cotija cheese, chihuahua cheese, cream cheese, lime sour cream, mayo, red onion, garlic, red pepper flakes.

### TORTILLA CHIPS & DIP

served with smoky morita, verde salsa or southwest queso.

### HASSELBACK PATATAS

fingerling potatoes, bravas salsa, chihuahua cheese.

### CHORIZO & SHRIMP STUFFED MUSHROOMS

chorizo, shrimp, guajillo peppers, cream cheese, cotija cheese, bread crumbs, garlic aioli.

### CHARRED BRUSSELS SPROUTS

charred brussels sprouts, garlic aioli.

## TACOS

choose two

### CHICKEN TINGA

chicken marinated in morita sauce with tomatoes & onions. served with tortillas, lime sour cream, queso fresco, sliced radish & limes.

### SOUTHWEST VEGGIE

roasted black beans, corn, tomato & onion. served with tortillas, cilantro & limes.

### PORK AL PASTOR

pork al pastor, pineapple & spanish onion. served with tortillas, pineapple pico de gallo & limes.

### SHORT RIB

short rib ropa vieja. served with tortillas, tamarind aioli, pickled red onions, cilantro & limes.

## SALADS

choose one

### JICAMA & MANGO

spinach, jicama, mango, tomato, radish, pickled red onion, pepitas, fresco cheese, green goddess dressing.

### truk't CHOPPED

romaine, beets, red onion, pepitas, roasted corn, tomato, avocado, jicama, black beans, truk't asian dressing.

## SIDES

choose one

### REFRIED BLACK BEANS

seasoned black beans, sautéed onion.

### RICE

rice, roasted vegetables.

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# PLATED DINNER

## FIRST

choose one

### HASSELBACK PATATAS

fingerling potatoes, bravas salsa, chihuahua cheese.

### CHORIZO & SHRIMP STUFFED MUSHROOMS

chorizo, shrimp, guajillo peppers, cream cheese, cotija cheese, bread crumbs, garlic aioli.

## SECOND

### truk't HOUSE SALAD

romaine, tomato, red onion, pepitas, truk't asian dressing.

## THIRD

### TACOS

32 per person

choose two

### CHICKEN TINGA

roasted chicken, lime sour cream, fresco cheese, sliced radish.

### KOREAN BBQ

thin korean-style beef, kim bbq sauce, asian slaw.

### CHARRED BRUSSELS

charred brussels sprouts, fried onion straws, smoky morita salsa, garlic aioli.

### AMERICAN BBQ

slow-cooked pulled pork, house-made coleslaw, fried onion straws, tangy bbq sauce.

### FAJITAS

35 per person

choose one

### ADOBO CHICKEN

marinated chicken grilled with onions & peppers. served with tortillas.

### GRILLED VEGGIE

marinated vegetables grilled & served with tortillas.

### GRILLED STEAK

marinated steak grilled with onions & peppers. served with tortillas.

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## BRUNCH

serves 8 - 10 people

### **SOUTHWEST EGG BITES 25**

eggs, southwest salsa, chihuahua cheese

### **CHORIZO EGG BITES 25**

eggs, chorizo, pico de gallo, chihuahua cheese

### **FRUIT PLATTER 45**

seasonal fruit, cream cheese dip

### **ASSORTED PASTRY PLATTER 40**

assortment of danishes, croissants, donuts

### **BREAKFAST SANDWICH PLATTER 60**

ciabatta bread, choice of bacon or sausage, egg, chihuahua cheese, chipotle aioli

### **THAI CURRY PINWHEELS 30**

red pepper, red onion, tomato, pea pod, carrot, ginger, garlic, green curry paste, cream cheese, cilantro, flour tortilla

### **YOGURT PARFAIT 35**

choice of vanilla, strawberry, or blueberry greek yogurt topped with fruit

### **VEGGIE PLATTER 50**

seasonal vegetables, black bean hummus

### **SPINACH ARTICHOKE DIP 45**

spinach, artichoke, cotija cheese, chihuahua cheese, cream cheese, lime sour cream, mayo, red onion, garlic, red pepper flakes

### **GRAZING BOARD 60**

assorted meats, cheese & crackers, chimichurri tomato & olives, seasonal dried fruit, pepitas

### **BOURBON GLAZED PORK BELLY BITES 45**

pork belly, sticky sauce, green onion dip

## COCKTAIL PITCHERS

### **MIMOSA PITCHER 45**

**BLUEBERRY BASIL MIMOSA PITCHER 50**

**STRAWBERRY MANGO MIMOSA PITCHER 50**

**PINEAPPLE JALAPEÑO MIMOSA PITCHER 50**

**BLOODY MARY PITCHER 65**

**BLOODY MARÍA PITCHER 65**

**BLOODY MARIANNE PITCHER 65**



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## A LA CARTE APPETIZERS

serves 8 - 10 people

**CHIPS & SALSA 35**  
smoky morita or verde salsa.

**CHIPS & QUESO 50**  
creamy queso, corn,  
black beans, red onion.

**CHIPS & GUACAMOLE 50**  
house-made guacamole.

**ELOTE 40**  
corn (off the cob), chipotle mayo,  
cotija cheese, piquin chile dust.

**CHORIZO & SHRIMP  
STUFFED MUSHROOMS 50**  
chorizo, shrimp, guajillo peppers,  
cream cheese, cotija cheese,  
bread crumbs, garlic aioli.

**CHORIZO-STUFFED JALAPEÑOS 45**  
jalapeño, chorizo, cream cheese,  
chihuahua cheese, bravas sauce,  
lime sour cream.

**CHARRED BRUSSELS SPROUTS 45**  
charred brussels sprouts, garlic aioli.

**THAI CURRY PINWHEELS 30**  
red pepper, red onion, tomato, pea pod, carrot,  
ginger, garlic, green curry paste, cream cheese,  
cilantro, flour tortilla.

**SPINACH ARTICHOKE DIP 45**  
spinach, artichoke, cotija cheese, chihuahua  
cheese, cream cheese, lime sour cream, mayo,  
red onion, garlic, red pepper flakes.

**BOURBON GLAZE PORK BELLY BITES 45**  
pork belly, sticky sauce, green onion,  
sour cream.

**GRAZING BOARD 60**  
assorted meats, cheese & crackers, chimichurri  
tomato & olives, seasonal dried fruit, pepitas.

**HASSELBACK PATATAS 45**  
fingerling potatoes, bravas salsa,  
chihuahua cheese.



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# COCKTAIL CLASS

40 per person, upgrade to premium liquor +20 per person  
10 guest minimum, 1 hour duration

## CHOOSE TWO

### **truk't MARGARITA**

hand shaken - corazón blanco tequila, gran gala, lime, sea salt.

### **CUCUMBER CILANTRO MARGARITA**

corazón blanco tequila, luxardo triplum, cucumber, lime, cilantro.

### **DOUBLE BERRY MARGARITA**

corazón blanco tequila, giffard creme de mure liqueur, chambord, lime.

### **MEZCALOMA**

smoky cruz de fuego mezcal espadín, giffard grapefruit liqueur, grapefruit, lime, soda.

### **PIÑA DE FUEGO**

smoky cruz de fuego mezcal espadín, milagro reposado tequila,  
luxardo triplum, lemon, pineapple juice, agave.

### **PALOMA**

corazón blanco tequila, giffard grapefruitliqueur, grapefruit juice, lime, soda.

### **THE PROSPECTOR**

jim beam black, giffard blackberry liqueur, smoked honey syrup, lemon.

### **PUEBLA SOUR**

four roses bourbon, nuku mezcal, lemon, lime, pinot noir.

### **TEMPLETON OLD FASHIONED**

templeton rye whiskey, st. george spiced pear liqueur,  
luxardo cherries, orange, angostura bitters, soda.

### **SMOKED REPOSADO OLD FASHIONED**

milagro reposado tequila, agave, lemon bitters, lemon peel, mesquite smoke.

### **SMOKED MANHATTAN**

woodford reserve, carpano antica sweet vermouth,  
mandarine napolean, lemon peel, mesquite smoke.

### **BOURBON PEACH SMASH**

noble oak bourbon, giffard peach liqueur, lemon, mint, scrappy's orleans bitters.

### **truk't SANGRIA**

sauvignon blanc, milagro reposado tequila, giffard passion fruit liqueur, melon, lemon, soda.

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# TASTINGS

price is per person  
10 guest minimum, 1 hour duration

## TEQUILA

**CANTERA NEGRA 26**  
añejo, blanco, reposado

**CASAMIGOS 26**  
añejo, blanco, reposado

**ESPOLON 18**  
añejo, blanco, reposado

**HUSSONG'S 24**  
añejo, blanco, reposado

**FORTALEZA 30**  
añejo, blanco, reposado

**PASOTE 28**  
añejo, blanco, reposado

**AÑEJO 31**  
123, ocho, herraduras

**EXTRA AÑEJO 82**  
tears of llorona no. 3,  
el tesoro don felipe 8yr,  
cantera negra

**BLANCO 22**  
Siete Leguas, Partida,  
Cantera Negra

**REPOSADO 27**  
Casa Noble, Prosperos, Ocho

**MEZCAL 29**  
Casamigos, Del Maguey Chichicapa,  
Xicaru Reposado

## WHISKEY

**OLD FORESTER 28**  
1870, 1897, 1920

**RABBIT HOLE 32**  
boxergrail, cavehill, heigold

**TULLAMORE DEW 30**  
12-year, 14-year, caribbean cask

**WHISTLE PIG 51**  
10-year, 12-year, farmstock

**SCOTCH 35**  
dalmore 12-year, lagavulin,  
port charlotte

**WOODFORD RESERVE 19**  
bourbon, malt, rye

**FOUR ROSES 19**  
bourbon, single barrel,  
small batch

**WISCONSIN 20**  
downtown toodeloo, high rye, robbers

**AROUND THE WORLD 43**  
brenne estate, nikka coffey malt,  
redbreast

**RYE 25**  
basil hayden, journeyman, ry3

**WILD TURKEY 26**  
kentucky spirit, longbranch,  
rarebreed

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# BEVERAGE SERVICE

## BOTTLED BEER

NEW GLARUS SPOTTED COW 6

NEW GLARUS MOON MAN 6

MODELO 5.5

NEGRA MODELO 5.5

COORS LIGHT 4

VOODOO RANGER JUICEFORCE IPA 6.5

POTOSI TANGERINE IPA 6

ONE BARREL BLACKBERRY BRAMBLE 7

## BEER BUCKETS

includes six bottles

COORS LIGHT 23

SPOTTED COW 35

MOON MAN 35

## LIQUOR

DON Q RUM 5

CAPTAIN MORGAN RUM 5

JACK DANIEL'S WHISKEY 6

TITO'S VODKA 6

CORAZÓN TEQUILA 7

DEWAR'S SCOTCH WHISKY 6

JIM BEAM BOURBON 5

KORBEL BRANDY 6

JAMESON IRISH WHISKEY 7

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# BEVERAGE SERVICE

## SIGNATURE COCKTAILS

TRUK'T MARGARITA 10

CUCUMBER CILANTRO MARGARITA 11

DOUBLE BERRY MARGARITA 11

MEZCALOMA 13

PIÑA DE FUEGO 11

THE PROSPECTOR 11

PUEBLA SOUR 11

TEMPLETON OLD FASHIONED 11

SMOKED REPOSADO OLD FASHIONED 14

SMOKED MANHATTAN 14

BOURBON PEACH SMASH 12

TRUK'T SANGRIA 12

## COCKTAIL PITCHERS

truk't MARGARITA 54

CUCUMBER CILANTRO MARGARITA 61

DOUBLE BERRY MARGARITA 61

truk't SANGRIA 66

\*see truk't dining menu for more tequila and whiskey options.

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## SERVICE & ROOM RENTAL

### ROOM RENTAL

The Barrel Room at truk't offers 700 square feet of flexible event space for up to 30 guests.  
Sunday - Thursday rental 300 • Friday & Saturday rental 500

### PAYMENTS & CANCELLATIONS

All events require payment of the room rental fee to secure the event space. Payments are nonrefundable but may be rescheduled subject to availability. A final guest guarantee is required 48 hours before your event. You will be accountable for your final guarantee. All payments must be made in full or have a credit card placed on file before your event.

### SERVICE CHARGE

A 22% service charge and a 5.5% state and local tax will be applied to the bill.

**TO BOOK, PLEASE CONTACT:**  
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