

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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COCKTAIL CLASS

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

CHOOSE TWO

truk't MARGARITA

corazón blanco tequila,
gran gala, lime, sea salt.

MEZCALOMA

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

SOTOL ME ABOUT IT

smoky flor del desierto sierra sotol, corazón
blanco tequila, giffard pineapple, cucumber, lime.

THE PROSPECTOR

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

truk't SANGRIA

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

BOURBON PEACH SMASH

st. george breaking & entering bourbon, giffard
peach liqueur, lemon, mint, angostura bitters.

PALOMA

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

AIN'T EASY BEING VERDE

smoky cruz de fuego mezcal
espadín, ancho reyes verde, lime.

TEMPLETON OLD FASHIONED

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

CUCUMBER CILANTRO MARGARITA

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

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THE BARREL ROOM

TASTINGS

price is per person
10 guest minimum, 1 hour duration

TEQUILA

CANTERA NEGRA

añejo, blanco, reposado. 24

CASAMIGOS

añejo, blanco, reposado. 20

ESPOLÒN

añejo, blanco, reposado. 17

HERRADURAS

añejo, blanco, reposado. 21

AÑEJO

casamigos, el tesoro, hussong's. 24

BLANCO

cantera negra, fortaleza, ocho. 23

REPOSADO

casa noble, hussong's, ocho. 23

MEZCAL

casamigos, del maguey chichicapa, xicaru reposado. 25

WHISKEY

OLD FORESTER

1870, 1897, 1920. 21

RABBIT HOLE

boxergrail, cavehill, heigold. 20

TULLAMORE DEW

12-year, 14-year, caribbean cask. 23

WHISTLE PIG

10-year, 12-year, farmstock. 36

SCOTCH

dalmore 12-year, lagavulin, port charlotte. 31

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BEVERAGE SERVICE

BOTTLED BEER

COORS LIGHT 4

FOUNDERS PORTER 6

MODELO 5.5

LAGUNITAS 6

MODELO NEGRA 5.50

SPOTTED COW 6

PACIFICO 5.50

MOON MAN 6

FREEDOM LEMONADE 6

POTOSI TANGERINE IPA 6

VOODOO RANGER JUICEFORCE IPA 6.5

ONE BARREL BLACKBERRY BRAMBLE CIDER 7

PUNTAGAVE GRAPEFRUIT PEACH HARD SELTZER 7

BEER BUCKETS

includes six bottles

COORS LIGHT 23

SPOTTED COW 35

MOON MAN 35

PUNTAGAVE GRAPEFRUIT PEACH HARD SELTZER 41

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

THE PROSPECTOR 11

CUCUMBER CILANTRO MARGARITA 11

AIN'T EASY BEING VERDE 12

MEZCALOMA 12

TEMPLETON OLD FASHIONED 11

truk't SANGRIA 12

SOTOL ME ABOUT IT 12

BOURBON PEACH SMASH 12

SMOKED MANHATTAN 14

PIÑA DE FUEGO 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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THE **BARREL** ROOM

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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 200 • 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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