

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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due to current supply issues, menu items may be substituted or not available.

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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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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 23% service charge and a 5.5% state and local tax will be applied to the bill.

TO BOOK, PLEASE CONTACT:

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