

# 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.

### CHARRED BRUSSELS SPROUTS

charred brussels sprouts, garlic aioli.

### CHIPS & SALSA

smoky morita or verde salsa.

### NASHVILLE HOT BUÑUELOS

colombian fritters, nashville  
hot sauce, cilantro.

### CHIPS & QUESO

warm creamy queso, corn,  
black beans, red onion.

### HASSELBACK PATATAS

fingerling potatoes, bravas  
salsa, chihuahua cheese.

### CHORIZO & SHRIMP STUFFED MUSHROOMS

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

## 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.

## 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.

## SIDES

choose one

### REFRIED BLACK BEANS

seasoned black beans, sautéed onion.

### RICE

rice, roasted vegetables.

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# PLATED DINNER

## FIRST

choose one

### NASHVILLE HOT BUÑUELOS

colombian fritters, nashville hot sauce, cilantro.

### 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, scrappy's orleans 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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# 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	SPOTTED COW 6
PACIFICO 5.50	MOON MAN 6
MODELO NEGRA 5.50	KARBEN4 FANTASY FACTORY 6
FOUNDERS PORTER 6	ROCKY'S REVENGE 6
RIVERWEST STEIN 6	WEINHENSTEPHANER 6
LAGUNITAS 6	CHILE GUAVA APPLE CIDER 6.50

## 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	

## SIGNATURE COCKTAILS

truk't MARGARITA 10	TEMPLETON OLD FASHIONED 11
THE PROSPECTOR 11	truk't SANGRIA 12
CUCUMBER CILANTRO MARGARITA 11	SOTOL ME ABOUT IT 12
AIN'T EASY BEING VERDE 12	BOURBON PEACH SMASH 12
MEZCALOMA 12	COUPLE, TWO, TREE 13

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

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# THE BARREL ROOM

## 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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