

# THE BARRREL ROOM



banquet menu



# BUFFET

serves 8-10

## APPETIZERS

### ELOTE

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

### CHARRED BRUSSELS SPROUTS

charred brussels sprouts, garlic aioli. 40

### CHIPS & SALSA

smoky morita or verde salsa. 35

### NASHVILLE HOT BUÑUELOS

colombian fritters, nashville  
hot sauce, cilantro. 35

### CHIPS & QUESO

warm creamy queso, corn,  
black beans, red onion. 50

### HASSELBACK PATATAS

fingerling potatoes, bravas  
salsa, chihuahua cheese. 40

### CHORIZO & SHRIMP

### STUFFED MUSHROOMS

chorizo, shrimp, guajillo peppers,  
cream cheese, cotija cheese,  
bread crumbs, garlic aioli. 50

## SALADS

### JICAMA & MANGO

spinach, jicama, mango, tomato, radish, pickled red onion,  
pepitas, fresco cheese, green goddess dressing. 75

### truk't CHOPPED

romaine, beets, red onion, pepitas, roasted corn, tomato,  
avocado, jicama, black beans, truk't asian dressing. 75

## TACOS

### CHICKEN TINGA

chicken marinated in morita sauce with tomatoes & onions.  
served with tortillas, lime sour cream, queso fresco, sliced radish & limes. 130

### SOUTHWEST VEGGIE

roasted black beans, corn, tomato & onion. served with tortillas, cilantro & limes. 100

### PORK AL PASTOR

pork al pastor, pineapple & spanish onion. served with tortillas, pineapple pico de gallo & limes. 130

### SHORT RIB

short rib ropa vieja. served with tortillas, tamarind aioli, pickled red onions, cilantro & limes. 150

## SIDES

### REFRIED BLACK BEANS

seasoned black beans, sautéed onion. 45

### RICE

rice, roasted vegetables. 30

\*consuming raw or undercooked meat, shellfish or eggs may increase your risk of foodborne illness. all food,  
beverage and room rentals are subject to 22% taxable service charge and 5.5% state & local sales tax.  
due to current supply issues, menu items may be substituted or not available.



# 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

35 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

40 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

### 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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## 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 state and local taxes will be applied to the bill. Guests requesting tax exemptions must submit current documentation at the time of booking.

## TO BOOK, PLEASE CONTACT:

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